



SUNDAY SUPPER A 3-COURSE DINNER

\$40 PER PERSON BEFORE 6PM // \$45 PER PERSON AFTER 6PM

· FIRST ·

WAGYU MEATBALLS

coriander, piri piri, ponzu mayo, pickled ginger,
crispy rice noodles

STEAKHOUSE WEDGE

blue cheese vinaigrette, bacon lardons, tomato,
egg, French radish

SH SALAD

Missing Ingredient greens, maple dijon vinaigrette,
spiced pecans, Green Dirt Farms fresh cheese,
roasted winter squash, dried cranberries

OYSTERS ON A HALF SHELL*

3 oysters, champagne mignonette, lemon, cocktail sauce

· SECOND ·

7 OZ. FILET MIGNON*

fried BBQ potatoes

ORA KING SALMON*

creamed savoy cabbage, lobster dumpling,
maltaise sauce, hackleback caviar

HANGER STEAK*

black peppercorn crusted, gruyère spaetzle, herb chutney,
sourdough crumble, tempura-fried onion ring

BONE-IN DRY AGED PORK MILANESE

skillet Idaho potatoes, brown sugar & pepper bacon lardons,
fried Campo Lindo egg, caper beurre blanc

· THIRD ·

SH BAR

brown butter chocolate mousse, toasted marshmallow,
chocolate chip cookie dough

DARK CHOCOLATE MONTE BLANC

dark chocolate ganache tart, black cherry, tonka bean crèmeux,
milk chocolate mousse, almond streusel

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

vanilla cookie, mascarpone, raspberry jam

PASSION FRUIT TRES LECHE

blood orange sorbet, coconut tuile, brown sugar crumble

*These items may be served raw or undercooked. Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food borne illness. We create recipes from scratch and use a variety of ingredients including nuts, nut-based oils, and fresh produce in our menu. Please let us know if you are allergic to any foods.