



EXECUTIVE CHEF Kelly Conwell
CHEF DE CUISINE Mark Dandurand

APPETIZERS

HOT

WOOD FIRE GRILLED OYSTERS*
half dozen, garlic-shallot butter 18

ESCARGOT ROCKEFELLER
garlic aioli, parsley gremolata, spinach & broccoli creme, puff pastry 16

FRITTO MISTO
calamari steaks, winter vegetables, grilled lemon & mango achar, espelette chili 14

LOBSTER GRATIN
creamy lobster dip, pickled cherry peppers, bbq-ranch chicharrónes 16

GOAT CHEESE TORTELLI
balsamic roasted dates, rosemary & cashew vinaigrette, pickled pearl onion 14

WAGYU MEATBALLS
coriander, piri piri, ponzu mayo, pickled ginger, crispy rice noodles 14

CRISPY SMOKED BEEF TROTTERS
pimento cheese, red pepper jelly, pickled black mustard seed 17

CRISPY VEAL
black cherry, sweet garlic aioli, black pepper bacon jam, shaved walnut 17

PLATES

ROASTED CHICKEN • creamy whipped potatoes, truffled goat cheese stuffed hearts of palm, broccolini, smoked chicken jus 24

BONE-IN DRY AGED PORK MILANESE • skillet Idaho potatoes, brown sugar & pepper bacon lardons, fried Campo Lindo egg, caper beurre blanc 32

BRAISED LAMB SHANK • burnt scallion bbq, winter squash & white cheddar Anson Mills grits, cauliflower steak, horseradish pickled cucumber, fried onions 32

HANGER STEAK* • black peppercorn crusted, gruyère spaetzle, herb chutney, sourdough crumble, tempura-fried onion ring 28

ON ICE

OYSTERS ON A HALF SHELL*
half dozen oysters, champagne mignonette, lemon, cocktail sauce 18

SHRIMP COCKTAIL
lemon champagne whipped cream cheese, horseradish, tomato conserva 18

COLD

STEAK TARTARE*
pine nut & chili, pickled ramp aioli, shaved parmesan, Campo Lindo egg yolk, chips 15

TUNA CRUDO*
black garlic aioli, avocado, white & black sesame chips, chili ginger vinaigrette 16

HAMACHI*
crispy rice papers, scallion miso vinaigrette, yuzu aioli, black sesame 16

SOUP & SALAD SERVICE

SH SALAD

Missing Ingredient greens, maple dijon vinaigrette, spiced pecans, Green Dirt Farms fresh cheese, roasted winter squash, dried cranberries 9

CAESAR

romaine hearts, fried saltine crackers, shaved parmesan, French radish 9

STEAKHOUSE WEDGE

blue cheese vinaigrette, bacon lardons, tomato, egg, French radish 9

CRAB BISQUE

brioche crisps, pickled onion, king crab 12

WINTER SQUASH & GREEN APPLE SOUP

smoked crème, spiced pepitas, French radish 8

SEAFOOD & PASTA

ORA KING SALMON*

creamed savoy cabbage, lobster dumpling, maitaise sauce, hackleback caviar 32

RED SNAPPER*

wild onion risotto tot, panang coconut curry, kale, cinnamon cap mushrooms 34

SCALLOPS*

kombu forbidden black rice, sweet & sour pork belly, 5 spice blend roasted turnips 33

SUNCHOKES CAPPELLETTI

smoked walnuts, sunchoke chips, pickled raisins, black truffle pesto 23

STEAKS FROM THE WOODBURNING GRILL TO 1500° BROILERS • HAND SELECTED • AGED 30 DAYS

GRAND ISLAND, NEBRASKA

DRY AGED

RIBEYE* 14 oz 49
KANSAS CITY STRIP, BONE IN* .. 18 oz 55

WET AGED

RIBEYE, BONE IN* 16 oz 55
KANSAS CITY STRIP* 14 oz 49
FILET MIGNON* 7 oz 39
..... 10 oz 49
RIBEYE, BONE IN, COWBOY* 22 oz 68

OUR BIG GUYS | WET AGED

PORTERHOUSE* 42 oz 120
TOMAHAWK RIBEYE* 36 oz 120

TEXAS RAISED BEEF

WAGYU

KANSAS CITY STRIP* 14 oz 58
ROSEWOOD RANCH, ENNIS TEXAS

AKAUSHI

RIBEYE* 14 oz 58
HEARTLAND, HARWOOD TEXAS

WET AGED

KANSAS CITY STRIP* 16 oz 49
44 FARMS, CAMERON TEXAS

RARE • completely cool red center
MEDIUM RARE • warm primarily red center
MEDIUM • warm mostly pink center
MEDIUM WELL • slight pink center
WELL DONE • fully grey throughout

RUBS

• coffee
• porcini

SAUCES +1

• house made steak sauce
• chimichurri
• armagnac & green peppercorn
• creamy horseradish

STOCK IT +6

• house bacon, blue cheese, and walnut blend



MARKET SIDES 9

ROBUCHON WHIPPED POTATOES

SCALLOPED HORSERADISH POTATOES

SH BAKED POTATO French onion creme fraiche, bacon jam, peppadew peppers, green onion

TRIPLE COOKED FRENCH FRIES

GRUYÈRE SPAETZLE

GRAND RIVER MUSHROOM RISOTTO
thyme & lemon

SAUTEED MUSHROOMS & SHALLOTS

CREAMED SPINACH & PEARL ONIONS
sourdough crumble

SEASONAL VEGETABLE