



EXECUTIVE CHEF Kelly Conwell
CHEF DE CUISINE Mark Dandurand

APPETIZERS

COLD

OYSTERS ON A HALF SHELL*

half dozen oysters, champagne mignonette, lemon, cocktail sauce 18

SHRIMP COCKTAIL

lemon champagne whipped cream cheese, horseradish, tomato conserva 16

TUNA CRUDO

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

HOT

WOOD FIRE GRILLED OYSTERS*

half dozen, garlic-shallot butter 18

LOBSTER GRATIN

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

WAGYU MEATBALLS

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

SOUP

WINTER SQUASH & GREEN APPLE

smoked crème, spiced pepitas, French radish 8

SALAD SERVICE

ADD • grilled chicken 4 • hanging tender 7
• shrimp 6 • salmon 7

SH SALAD

Missing Ingredient greens, maple dijon vinaigrette, spiced pecans, Green Dirt Farms fresh cheese, roasted winter squash, dried cranberries 8/13

CAESAR

romaine hearts, fried saltine crackers, shaved parmesan, French radish 8/13

STEAKHOUSE WEDGE

blue cheese vinaigrette, bacon lardons, tomato, egg, French radish 7/12

COBB

grilled chicken, bacon, cucumber, goat cheese, tomato, egg, green goddess 17

SHRIMP LOUIE

grilled romaine and shrimp, thousand island, egg, avocado, tomato 18

ASIAN CHICKEN

mixed greens, wontons, spiced cashews, sesame seeds, cucumber, cabbage, chili ginger vinaigrette 18

HANGER STEAK SALAD*

chimichurri marinated steak, mixed greens, maple dijon vinaigrette, blue cheese, grilled red onion, avocado, hearts of palm 18

MOVERS & SHAKERS LUNCH

Two-course lunch for \$16 or \$20.
Includes half of a dirty martini, upon request.

FIRST COURSE

SH SALAD

WINTER SQUASH & GREEN APPLE SOUP

STEAKHOUSE WEDGE SALAD

MAIN COURSE 16

COBB SALAD

WAGYU MEATBALLS

HOUSE-SMOKED PASTRAMI SANDWICH

KANSAS CITY DIP SANDWICH

MAIN COURSE 20

HANGER STEAK SALAD

SHRIMP LOUIE SALAD

HANGER STEAK

SH STEAK BURGER

ORA KING SALMON

GOAT CHEESE TORTELLI

PLATES

HANGER STEAK*

black peppercorn crusted, gruyère spaetzle, herb chutney, sourdough crumble, tempura-fried onion ring 18

STEAK FRITES*

5 oz. filet, cucumber salad & fries 26

ROASTED CHICKEN

creamy whipped potatoes, truffled goat cheese stuffed hearts of palm, broccolini, smoked chicken jus 18

ORA KING SALMON*

creamed savoy cabbage, lobster dumpling, maitaise sauce, hackleback caviar 20

GOAT CHEESE TORTELLI

roasted dates, rosemary & cashew vinaigrette, pickled pearl onion 17

SANDWICHES

PORK TENDERLOIN

dijon & white truffle aioli, deviled egg, crystal hot sauce, Missing Ingredient lettuce, fries 15

HOUSE-SMOKED PASTRAMI

smoked akaushi wagyu beef, caramelized onion, melted gruyère, toasted marble rye, thousand island, creamy horseradish, fries 17

KANSAS CITY DIP*

smoked & shredded beef, onion soubis, gruyere, creamy horseradish, au jus, fries 17

SH STEAK BURGER*

house waygu blend steak burger, thick-sliced smoked bacon, American cheese, caramelized onion, fry sauce, bread & butter pickles, fries 17

MARKET SIDES 8

SEASONAL VEGETABLE

CREAMED SPINACH & PEARL ONIONS

sourdough crumble

SCALLOPED HORSERADISH POTATOES

TRIPLE COOKED FRENCH FRIES

SAUTEED MUSHROOMS & SHALLOTS

GRUYÈRE SPAETZLE

*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.