



## SUMMER PRIX FIXE MENU

THREE-COURSES • \$45 PER PERSON

### FIRST

#### SH SALAD

field greens, dried cherries, Green Dirt Farm fresh cheese,  
sunflower seed brittle, champagne & pear vinaigrette

#### SMOKED SALMON

tabbouleh, grilled focaccia, pistachio dukkah, dill & mint yogurt

#### SMOKED CONFIT CHICKEN WINGS

Alabama white bbq sauce, giardinera

#### GNOCHETTI

veal ragu, fresh cheese, roasted garlic, mint & basil

### SECOND

ALL STEAKS COME WITH CHOICE OF:  
ROBUCHON WHIPPED POTATOES, WILD MUSHROOM RISOTTO,  
OR SEASONAL VEGETABLE

#### 7 OZ. FILET MIGNON\*

Grand Island, Nebraska • hand selected • aged 30 days

#### 12 OZ. WET AGED NEW YORK STRIP\*

44 Farms • hand selected • aged 30 days

#### HANGER STEAK\*

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

#### SHRIMP & GRITS

Anson Mills white grits, fennel, spring onion, buttered hot sauce

### THIRD

#### VANILLA BRULEE

yuzu blueberry jam, vanilla chiffon,  
poached missouri peaches, almond frangipane

#### BANANA SPLIT

strawberry mousse, dark chocolate magic shell,  
caramelized banana, sea salt fudge, pecan caramel

\*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.