



EXECUTIVE CHEF Joe West  
 EXECUTIVE PASTRY CHEF Kelly Conwell  
 CHEF DE CUISINE Spencer Knipper

## APPETIZERS

### ON ICE

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

**ALASKAN KING CRAB**  
 summer melon 24

**SHRIMP COCKTAIL**  
 lemon gel, chives, cocktail sauce,  
 fresh horseradish 18

### COLD

**WAGYU STEAK TARTARE\***  
 bearnaise fluff, chicharrónes, pickled vegetables,  
 smoked beets, mustard greens 19

**TOMBO TUNA PANZANELLA\***  
 toasted sourdough, yuzu vinaigrette, white soy  
 marinated cucumbers & radishes, boquerones  
 aioli, puffed quinoa 15

**MARINATED BEETS**  
 crushed candied pistachio, blackberry cloud,  
 compressed summer berries, Green Dirt farm  
 fresh cheese, nasturtium greens, pistachio oil 14

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

**LOCAL HEIRLOOM TOMATOES**  
 burrata, really good olive oil, sea salt air,  
 basil-hyssop ice 15

### HOT

**FRESH ARTICHOKEs**  
 shaved pecorino, artichoke chips, stinging nettle  
 cream, agrumato lemon olive oil, lemon curd 16

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

**FIRE-ROASTED WAGYU &  
 LAMB MEATBALLS**  
 medjool date agre doux, vadouvan curry  
 emulsion, cilantro, fresh lime 17

**HOUSE-MADE HUSHPUPPIES**  
 fresh corn & crab spread, espelette chili,  
 lime 14

**FOIE GRAS TORCHON**  
 brioche, strawberries, rhubarb confit, almond  
 crumble, green almonds, tempura fried cherry,  
 vanilla bean powder 20

**CALAMARI\***  
 buttermilk fried, scallion, pistachio,  
 lemongrass bbq 14

**SMOKED SHORT RIBS**  
 lemongrass bbq sauce, yuzu kosho  
 chimichurri, moo shu pancakes,  
 lettuce wraps, pickled onions 48

## SOUP & SALAD SERVICE

### SH SALAD

butter lettuce, goat cheese, compressed apples,  
 champagne vinaigrette 8

**TWO LITTLE GEMS**  
 blue cheese, Burgers' smokehouse bacon, chopped  
 egg, radish, tomato, green goddess dressing 10

**CAESAR HEART**  
 romaine hearts, hearts of palm, celery hearts, fennel  
 hearts, radishes, parmesan, anchovy 10

**QUINOA**  
 goat cheese, arugula, watercress, stone fruit, puffed  
 grains, grilled onion, basil-orange vinaigrette 12

**CRAB BISQUE**  
 brioche crisps, pickled onion, king crab 12

**NOT-SO-INSTANT VEGETABLE SOUP**  
 udon noodles, too many vegetables to list from the  
 great farms of Missouri & Kansas 9

## PLATES

**CAMPO LINDO FARMS CHICKEN ROULADE** • pommes anna, yuzu-kosho  
 crumble, celery, mushroom pan sauce 24

**SWEET & SOUR BRAISED PORK BELLY** • handmade spaetzle, butter poached  
 lobster, candied orange, Crum's heirloom turnips, lemon balm 30

**LAMB TWO WAYS\*** • rack of lamb, smoked leg of lamb, uni curry sauce, wild rice,  
 pickled pluot, lavender honey 38

**HANGER STEAK\*** • herb marinated, Farmer Thane's fingerling sweet potatoes, grilled king  
 trumpet mushroom, bordelaise 28

**72-HOUR AKAUSHI WAGYU SHORT RIBS** • pickled cherries, caramelized miso,  
 sprouted mung beans, bok choy, Farmer Thane's sweet potato foam 32

## SEAFOOD & PASTA

**ORA KING ORGANIC SALMON\***  
 Farmer Lee's crazy carrots, kaffir lime-carrot emulsion,  
 spring peas, socca chickpea crepe 30

**WILD ALASKAN HALIBUT\***  
 summer toy box squash, Kansas sweet corn, Crum's  
 heirloom potatoes 34

**DIVER SCALLOPS\***  
 pan seared, fresh shellfish, green tomato croutons,  
 tomatillo nage, tobiko, calamara pasta 30

**TAGLIATELLE\***  
 63 degree farm egg, parmesan snow, beurre monte,  
 Burgers' smokehouse bacon lardons, truffles 22

**KING CRAB TORTELLINI**  
 fresh corn, shallot, popcorn butter, pickled chanterelles 25

## STEAKS & CHOP FROM THE WOODBURNING GRILL TO 1500° BROILERS

..... GRAND ISLAND, NEBRASKA • HAND SELECTED • AGED 30 DAYS .....

### DRY AGED

**RIBEYE\*** ..... 14 oz 49  
**KANSAS CITY STRIP, BONE IN\*** .. 18 oz 54

### WET AGED

**RIBEYE, BONE IN** ..... 16 oz 54  
**KANSAS CITY STRIP\*** ..... 14 oz 48  
**FILET MIGNON** ..... 7 oz 38  
**FILET MIGNON** ..... 10 oz 48

### WAGYU Rosewood Ranch, Texas

**KANSAS CITY STRIP\*** ..... 14 oz 52  
**RIBEYE\*** ..... 14 oz 49

### OUR BIG GUYS | WET AGED

**RIBEYE, BONE IN, COWBOY\*** ..... 22 oz 74  
**PORTERHOUSE\*** ..... 42 oz 120  
**TOMAHAWK RIBEYE\*** ..... 36 oz 120

Served with pickled pearl onions, shishito peppers, fried  
 onions, creamed corn, yuzu kosho chimichurri, creamy  
 horseradish, steak sauce, and armagnac sauce.

### CHOP | DRY AGED

**PORK, DUROC\*** ..... 20 oz 32

**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  
 • wasabi-yuzu kosho chimichurri  
 • armagnac & green peppercorn  
 • creamy horseradish

### STOCK IT +5

add our house bacon, blue  
 cheese, and walnut blend



## MARKET SIDES 9

ROBUCHON WHIPPED POTATOES

SCALLOPED HORSERADISH HASHBROWNS

TRIPLE COOKED FRENCH FRIES

GREEN ASPARAGUS

RATATOUILLE

SAUTÉED MUSHROOMS & SHALLOTS

BAKED BISCUIT & CREAMED SPINACH

HEN OF THE WOODS MUSHROOM RISOTTO

FARMER THANE'S SAUTÉED GREENS & GARLIC

\*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.