



NATIONAL STEAKHOUSE MONTH

THREE-COURSE MENU • \$45 PER PERSON

FIRST

SH SALAD

Missing Ingredient greens, maple dijon vinaigrette, spiced pecans,
Green Dirt Farms fresh cheese, dried cherries

STEAKHOUSE WEDGE

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

WAGYU MEATBALLS

tomato fresca, ciliegine mozzarella, fennel aioli

3 CHEESE TORTELLI

roasted dates, rosemary & cashew vinaigrette, pickled shallot

SECOND

7 OZ. WET AGED FILET MIGNON*

SH BBQ potatoes, seasonal vegetable

12 OZ. WET AGED KC STRIP*

SH BBQ potatoes, seasonal vegetable

HANGER STEAK*

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

ROASTED CHICKEN BREAST

arrabbiata, potato gnocchi, chicken sausage,
sweet pepper, preserved lemon

ORA KING SALMON

pistachio, artichoke & asparagus lyonnaise,
beurre rouge, potato purée

THIRD

LEMON TART

roasted pinenuts, hibiscus

SH BAR

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

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

vanilla cookie, mascarpone, raspberry jam

*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.