



WARM WINTER 3-COURSE MENU

\$40 PER PERSON BEFORE 6PM // \$45 PER PERSON AFTER 6PM

· FIRST ·

– choice of one per 2 people.

CRAB GRATIN

creamy crab dip, pickled cherry peppers, bbq-ranch chicharrónes

SMOKED CHICKEN WINGS

Alabama white BBQ sauce, banana peppers, parsley

WAGYU MEATBALLS

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

BURRATA

arugula pesto, sundried tomato chutney, pumpernickel chips,
pomegranate & red onion agrodolce

· SECOND ·

SH SALAD

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

WINTER SQUASH & GREEN APPLE SOUP

smoked crème, spiced pepitas, French radish

STEAKHOUSE WEDGE

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

THIRD

7OZ FILET MIGNON

roasted red potatoes and seasonal vegetables

12OZ WET AGED KC STRIP

roasted red potatoes and seasonal vegetables

HANGER STEAK*

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

ROASTED CHICKEN*

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

*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.