

# Stillwell's

STEAKHOUSE AND BAR

## Cold Appetizers

<b>DEVILED EGGS</b>	16
CANDIED BACON, CHIVE, BLACK GARLIC HOT SAUCE	
<b>PROSCUITTO &amp; MELON</b>	26
FRESH CANTALOUPE, ARUGULA, PINE SYRUP	
<b>HWD STEAK TARTARE</b>	28
TEXAS WAGYU, GRILLED BREAD	
<b>SEARED FOIE GRAS</b>	32
SMOKED PLUM, SPICED PECANS, GRILLED BREAD	

## CAVIAR SERVICE

TRADITIONAL ACCOMPANIMENTS

20g / 50g / 250g

MARKET PRICE

## Raw Bar

### EAST COAST OYSTERS

MIGNONETTE, COCKTAIL SAUCE, HORSERADISH, LEMON

24 / 48

### YELLOWTAIL CRUDO

TROUT ROE, PONZU, SPICED AIOLI, RED FRESNO CHILES, LIME

26

### COLOSSAL SHRIMP COCKTAIL

COCKTAIL SAUCE, HORSERADISH, LEMON

28

## Soups & Salads

<b>STILLWELL'S WEDGE</b>	18
ICEBERG, BLUE CHEESE, CANDIED BACON, MARINATED TOMATO, CRISPY SHALLOT	
<b>LOBSTER BISQUE</b>	18
FINE HERBS	
<b>CAESAR SALAD</b>	17
BABY GEM, CRISPY PARMESAN, TORN CROUTON	
<b>FIELD GREENS</b>	14
CUCUMBER, TOMATO, SWEET & SPICY GRANOLA, GOAT CHEESE, BALSAMIC VINAIGRETTE	

### PETITE SHELLFISH TOWER

LOBSTER, OYSTERS, JONAH CRAB CLAWS, COLOSSAL SHRIMP, KING CRAB

(SERVES 1 - 2 PEOPLE)

135

### GRAND SHELLFISH TOWER

LOBSTER, OYSTERS, JONAH CRAB CLAWS, COLOSSAL SHRIMP, KING CRAB

(SERVES 3 - 4 PEOPLE)

245

## Hot Appetizers

<b>BEEF DUMPLING</b>	26	<b>TEMPURA LOBSTER TAIL</b>	28	<b>ROASTED BONE MARROW</b>	26
TRUFFLE GRAVY, PETITE MUSTARD		BANG BANG SAUCE, SESAME, SCALLION		BEEF CHEEK JAM, PICKLED SHALLOTS, FRESHLY PICKED MICRO HERBS, BRIOCHE	
<b>CRISPY ONION STRINGS</b>	16	<b>GRILLED OYSTERS</b>	28	<b>CRAB CAKE</b>	34
BUTTERMILK RANCH, CHIVE		MÂITRE D'HÔTEL BUTTER, LEMON, PAN GRATO		REMOULADE, FRISÉE, CITRUS, FENNEL	
<b>BROILED KING CRAB LEGS</b>	MP				
SHELLFISH BUTTER, SEA SALT					



ALL CUTS ARE AGED FOR A MINIMUM OF 28 DAYS, BROILED, FINISHED WITH SALTED BUTTER & SERVED WITH STILLWELL'S STEAK SAUCE. DON'T BE SHY, WE ARE IN TEXAS AFTER ALL...

### HWD BEEF\*

AKAUSHI BEEF LOCALLY RAISED EXCLUSIVELY FOR HARWOOD

12 OZ. FILET MIGNON*	78
12 OZ. PICANHA*	36
12 OZ. DRY-AGED STRIP*	74
16 OZ. DELMONICO RIBEYE*	80
22 OZ. COWBOY*	98
24 OZ. BONE-IN SMOKED BEEF RIB*	56

### CLASSIC CUTS

8 OZ. FILET MIGNON	54
10 OZ. FILET MIGNON	63
16 OZ. BONE-IN FILET MIGNON	88
16 OZ. NY STRIP	64
22 OZ. BONE-IN STRIP	89
28 OZ. PORTERHOUSE	122
32 OZ. BONE-IN TOMAHAWK	198
32 OZ. BONE-IN CHATEAUBRIAND	165

### CHOPS

RACK OF LAMB	64
BERKSHIRE DOUBLE PORK CHOP	52

### JAPANESE WAGYU

MP  
SERVED PER OUNCE\*  
MINIMUM OF 4 OZ.

### TOPPERS & SAUCES

SEARED FOIE GRAS	28	CHILES TOREADOS	10	BLACK TRUFFLE BUTTER	10	BORDELAISE	8
BLUE CHEESE CRUST	14	CRAB OSCAR	24	HORSERADISH CREAM	8	BÉARNAISE	6

## Beyond the Ranch

<b>ROASTED CHICKEN</b>	32	<b>BROILED LOBSTER TAIL</b>	MP	<b>ROASTED MUSHROOMS</b>	15	<b>JUMBO ONION RINGS</b>	15
PARMESAN POLENTA, APPLE MOSTARDA, POULTRY JUS, ROOT VEGETABLES		HORSERADISH GREMOLATA		SHALLOT, FINE HERBS		GREEN GODDESS DRESSING	
<b>SEARED SCALLOPS</b>	44	<b>CHILEAN SEA BASS</b>	48	<b>SHOESTRING FRIES</b>	12	<b>POTATO PURÉE</b>	12
WINTER SQUASH, LEMON BUTTER		SUNCHOKE SOUBISE		MALT VINEGAR, GARLIC AIOLI		CULTURED BUTTER, CHIVE	
<b>GOLDEN TILEFISH</b>	32	<b>BOLOGNESE</b>	30	<b>PARMESAN POLENTA</b>	12	<b>LOADED BAKED POTATO</b>	15
PISTACHIO GREMOLATA, BUTTERNUT SQUASH, ROASTED BEETS, BRIOCHE		MEZZE MANICHE, PARMIGIANO, BALSAMIC		SHAVED PARMESAN		BACON, CHEDDAR, SCALLIONS, SOUR CREAM, CULTURED BUTTER	
<b>ORA KING SALMON</b>	36			<b>CHARRED ASPARAGUS</b>	14	<b>HARICOT VERTS</b>	12
BEURRE ROUGE, CAULIFLOWER, BRAISED PUY LENTILS				LEMON, HERBS		BROWN BUTTER, CHILI, BANYULS	
				<b>POTATOES AU GRATIN</b>	15	<b>BAKED MAC &amp; CHEESE</b>	15
				GRUYÈRE, PARMESAN		WHITE CHEESE SAUCE, PARMESAN BREAD CRUMB	
				<b>SPINACH</b>	12		
				ALFREDO CREAM, SAUTÉED, OR STEAMED			



\*SELECTED DISHES FEATURE ULTRA-HIGH-END AKAUSHI BEEF FROM THE HWD PREMIUM BEEF PROGRAM. EMPLOYING REGENERATIVE RANCHING METHODS AND A NO-WASTE APPROACH TO THE UTILIZATION OF THE CATTLE, HWD PREMIUM BEEF IS THE EPITOME OF SEEING IT THROUGH FROM THE RANCH TO THE RESTAURANT, AND IS EXCLUSIVELY AVAILABLE IN RESTAURANTS WITHIN THE HARWOOD DISTRICT.