

# Stillwell's

STEAKHOUSE AND BAR

## Cold Appetizers

<b>DEVILED EGGS</b>	16
STILLWELL'S BACON, CHIVES, BLACK GARLIC HOT SAUCE	
<b>CARAMELIZED ONION DIP</b>	16
CRÈME FRAICHE, CAVIAR, POTATO CRISPS	
<b>HWD STEAK TARTARE</b>	28
TEXAS WAGYU, DIJON CREAM, SORREL, SOURDOUGH CROSTINI	
<b>FOIE GRAS DONUT</b>	24
BRIOCHE DONUT, FOIE GRAS MOUSSE, STRAWBERRY PORT JAM, BROWN BUTTER CRUMBLE	

## CAVIAR SERVICE

TRADITIONAL ACCOMPANIMENTS

30g / 50g

MARKET PRICE

## Raw Bar

### EAST COAST OYSTERS

MIGNONETTE, COCKTAIL SAUCE, HORSERADISH, LEMON

24 / 48

### TUNA CRUDO

AHI TUNA, AVOCADO, SHISO, WONTONS, SESAME VINAIGRETTE

26

### COLOSSAL SHRIMP COCKTAIL

COCKTAIL SAUCE, LEMON

28

## Soups & Salads

<b>STILLWELL'S WEDGE</b>	18
ICEBERG, BLUE CHEESE, STILLWELL'S BACON, MARINATED TOMATO, CRISPY SHALLOTS	
<b>LOBSTER BISQUE</b>	20
LOBSTER RAVIOLI, SHERRY, FINES HERBS	
<b>CAESAR SALAD</b>	17
BABY GEM, CRISPY PARMESAN, TORN CROUTONS	
<b>SMOKED BEETS</b>	14
CANDIED PECAN, BABY KALE, MIDNIGHT MOON GOAT CHEESE, CHARRED CARROT VINAIGRETTE	

### PETITE SHELLFISH TOWER

LOBSTER, OYSTERS, COLOSSAL SHRIMP, KING CRAB, TODAY'S TINNED FISH

(SERVES 2 GUESTS)

135

### GRAND SHELLFISH TOWER

LOBSTER, OYSTERS, COLOSSAL SHRIMP, KING CRAB, TODAY'S TINNED FISH

(SERVES 4 GUESTS)

245

## Hot Appetizers

<b>BEEF DUMPLINGS</b>	26	<b>HWD BEEF JERKY</b>	22	<b>CRAB CAKE OSCAR</b>	34
TRUFFLE GRAVY, ALLIUM ASH, PETITE MUSTARD		40-DAY DRY-AGED NY STRIP, FERMENTED GREEN CHILI SAUCE, NUOC CHAM		BROWN BUTTER BRIOCHE, WARM CRAB SALAD, HOLLANDAISE, ROE	
<b>BROILED CRAB LEGS</b>	MP	<b>OYSTERS ROCKEFELLER</b>	28	<b>ROASTED BONE MARROW</b>	26
WARM CRAB SALAD, SEA SALT, CULTURED BUTTER		CREAMED BROCCOLI, UNI HOLLANDAISE, XO SAUCE		TOASTED BRIOCHE, WHIPPED MARROW, HWD BEEF JAM, PICKLED SHALLOT, MUSTARD SEED	



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	80
10 OZ HANGER	36
12 OZ DRY-AGED NY STRIP	80
16 OZ DELMONICO RIBEYE	82
22 OZ COWBOY	98

### CLASSIC CUTS

8 OZ FILET MIGNON	58
10 OZ FILET MIGNON	68
16 OZ NY STRIP	70
24 OZ RIBEYE	80
28 OZ PORTERHOUSE	122
32 OZ TOMAHAWK	150
32 OZ BONE-IN CHATEAUBRIAND	190

### JAPANESE WAGYU MP

WAGYU OPTIONS ARE SOLD BY THE OUNCE 4OZ MINIMUM - CUT TO ORDER

HOKKAIDO A5 RIBEYE
SANUKI A5 NY STRIP

### TOPPERS & SAUCES

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

## Beyond the Ranch

<b>ROASTED CHICKEN</b>	34	<b>2 LB MAINE LOBSTER</b>	MP
HERB BUTTER, SAUTEED GREENS, PAN JUS		TALLOW BRUSHED, CHIMICHURRI	
<b>SEARED SCALLOPS</b>	44	<b>WILD BOAR RAGU</b>	32
TEXAS TWINKIE, CORN PUREE		MEZZE MANICHE, PECORINO	
<b>ORA KING SALMON</b>	32	<b>PORK CHOP</b>	52
CAROLINA PEAS & RICE, MUSTARD LEMON EMULSION		FRIED POTATO SALAD, BACON ONION MARMALADE	
<b>ROASTED SEABASS</b>	48	<b>LAMB DUO</b>	64
BRAISED WHITE BEANS, CRAB, POPCORN AIOLI, LEMON, BROWN BUTTER CRISP		SEARED LAMB CHOP, LAMB EN CROUTE, POTATO PUREE, BROCCOLINI, RED WINE REDUCTION	
<b>THE COWPOKE</b>	125		
BBQ GLAZED SMOKED BEEF RIB, COWBOY BREAD, GRILLED CAESAR SALAD, PICKLED VEGETABLE SLAW, CRISPY POTATO SALAD, BBQ SAUCE, SALSA VERDE, HORSERADISH CREAM			

## Sides

<b>CREAMED CORN</b>	16	<b>CHARRED BROCCOLINI</b>	14
BACON, GREEN CHILIES		HOUSE MADE CHILI VINEGAR, LEMON CONFIT	
<b>BRUSSELS SPROUTS</b>	16	<b>LOADED BAKED POTATO</b>	15
BACON, PICKLED PEPPERS, WHISKEY SOY GLAZE		BACON, CHEDDAR, SCALLIONS, SOUR CREAM, BUTTER	
<b>POTATO PUREE</b>	12	<b>CAVIAR BUMP +\$25</b>	
CHIVES		<b>MAC &amp; CHEESE</b>	16
<b>SHOESTRING FRIES</b>	12	WHITE CHEESE SAUCE, PARMESAN BREADCRUMBS	
SMOKED TALLOW, ROSEMARY, GARLIC AIOLI		<b>CRISPY POTATO SALAD</b>	12
<b>CHARRED ASPARAGUS</b>	14	SMASHED YUKON, HERBS, PICKLED MUSTARD SEED, AIOLI	
LEMON, HERBS		<b>ROASTED MUSHROOMS</b>	16
<b>JUMBO ONION RINGS</b>	14	FORAGED MUSHROOMS, SHERRY VINEGAR, HERBS	
BUTTERMILK HERB DIP			



\*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.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.