

Stillwell's

STEAKHOUSE AND BAR

Cold Appetizers

DEVILED EGGS	16
CANDIED BACON, CHIVE, BLACK GARLIC HOT SAUCE	
HWD STEAK TARTARE	28
TEXAS WAGYU, GRILLED BREAD	
PROSCIUTTO & BURRATA	26
FIG, PINE SYRUP, PISTACHIO, ARUGULA	
FOIE GRAS TERRINE	32
SMOKED PLUM, SPICED PECANS, GRILLED BREAD	

CAVIAR SERVICE

TRADITIONAL ACCOMPANIMENTS

20g / 50g / 250g

MARKET PRICE

Soups & Salads

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

Raw Bar

EAST COAST OYSTERS

MIGNONETTE, COCKTAIL SAUCE, HORSERADISH, LEMON

24 / 48

YELLOW FIN TUNA

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

26

COLOSSAL SHRIMP COCKTAIL

COCKTAIL SAUCE, HORSERADISH, LEMON

28

GRAND SHELLFISH TOWER

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

(SERVES 3 - 4 PEOPLE)

245

PETITE SHELLFISH TOWER

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

(SERVES 1 - 2 PEOPLE)

135

Hot Appetizers

BEEF DUMPLING	26	GRILLED OYSTERS	28	CRAB CAKE	34
TRUFFLE GRAVY, PETITE MUSTARD		MÂITRE D'HÔTEL BUTTER, LEMON, PAN GRATO		REMOULADE, FRISÉE, CITRUS, FENNEL	
ROASTED BONE MARROW	26	LOBSTER "CORN DOGS"	24	BROILED KING CRAB LEGS	MP
BEEF CHEEK JAM, PICKLED SHALLOTS, FRESHLY PICKED MICRO HERBS, BRIOCHE		MUSTARD CRÈME FRAÎCHE, MICRO SHISO		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

LAMB SADDLE	64
BERKSHIRE DOUBLE PORK CHOP	52

JAPANESE WAGYU

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

ROASTED CHICKEN	34	BROILED LOBSTER TAIL	MP	ROASTED MUSHROOMS	15	POTATO PURÉE	12
CORN PUDDING, CHORIZO, CHICKEN JUS		HORSERADISH GREMOLATA		SHALLOT, FINE HERBS		CULTURED BUTTER, CHIVE	
SEARED SCALLOPS	44	BLACK COD	MP	LOADED BAKED POTATO	15	JUMBO ONION RINGS	15
SMOKED TOMATO NAGE, DILL, SUMMER SQUASH, WHITE BEAN		SUNCHOKE SOUBISE		BACON, CHEDDAR, SCALLIONS, SOUR CREAM, CULTURED BUTTER		GREEN GODDESS DRESSING	
BRIOCHE CRUSTED HALIBUT	48	BOLOGNESE	30	BAKED MAC & CHEESE	15	HAND-CUT FRIES	12
ROASTED TURNIP, SAUCE SORREL		MEZZE MANICHE, PARMIGIANO, BALSAMIC		WHITE CHEESE SAUCE, PARMESAN BREAD CRUMB		MALT VINEGAR, GARLIC AIOLI	
ORA KING SALMON	36	CHARRED ASPARAGUS	14	CELERY ROOT PAVÉ	14	SPINACH	12
FENNEL CONFIT, BRAISED GREENS, CRISP KALE		LEMON, HERBS		CARAMELIZED ONIONS, TRUFFLE		ALFREDO CREAM, SAUTEED, OR STEAMED	
		HARICOT VERTS	12			BROWN BUTTER, CHILI, BANYULS	



*SELECTED DISHES FEATURE ULTRA-HIGH-END AKAUSHI BEEF FROM THE HWD PREMIUM BEEF PROGRAM. USING REGENERATIVE RANCHING METHODS AND UTILIZING THE ENTIRE ANIMAL, THIS SPECIAL LINE OF BEEF WAS DEVELOPED BY THE BARBIER-MUELLER FAMILY, HARWOOD'S CULINARY TEAM, AND A NEIGHBORING RANCHER. HWD PREMIUM BEEF IS THE CULMINATION OF SEEING IT THROUGH, FROM RANCH TO THE RESTAURANT, AND IS ONLY AVAILABLE IN RESTAURANTS WITHIN THE HARWOOD DISTRICT.