

Stillwell's

STEAKHOUSE AND BAR

Hot Appetizers

CRAB CAKE OSCAR	34
BROWN BUTTER BRIOCHE, WARM CRAB SALAD, HOLLANDAISE, ROE	
BEEF DUMPLINGS	26
TRUFFLE GRAVY, ALLIUM ASH, PETITE MUSTARD	
HWD BEEF JERKY	22
DRY-AGED STRIP, GREEN CHILI SAUCE, NUOC CHAM	
ROASTED BONE MARROW	26
SOFT SCRAMBLE, BEEF JAM, CHIVES, GRILLED BREAD	

CAVIAR SERVICE

TRADITIONAL ACCOMPANIMENTS

30g / 50g

MARKET PRICE

Raw Bar

EAST COAST OYSTERS

MIGNONETTE, COCKTAIL SAUCE, HORSERADISH, LEMON

30 / 55

TUNA CRUDO

TUNA, AVOCADO, WONTONS, SESAME VINAIGRETTE

26

SHRIMP COCKTAIL

COCKTAIL SAUCE, LEMON

28

Soups & Salads

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

PETITE SHELLFISH TOWER

LOBSTER, OYSTERS, COLOSSAL SHRIMP, CRAB, SALMON CRUDO

SERVES 2 GUESTS

135

GRAND SHELLFISH TOWER

LOBSTER, OYSTERS, COLOSSAL SHRIMP, CRAB, SALMON CRUDO

SERVES 4 GUESTS

245

Cold Appetizers

DEVILED EGGS	16	HWD STEAK TARTARE	28	FOIE GRAS DONUT	26
STILLWELL'S BACON, CHIVES, BLACK GARLIC HOT SAUCE		DIJON CREAM, SOURDOUGH CROSTINI		SEARED FOIE GRAS, STRAWBERRY, JAM, BROWN BUTTER CRUMBLE	



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

10 OZ HANGER	36
12 OZ FILET MIGNON	80
12 OZ DRY-AGED NY STRIP	99
16 OZ DELMONICO RIBEYE	96
22 OZ COWBOY	118

CLASSIC CUTS

8 OZ FILET MIGNON	58
10 OZ FILET MIGNON	68
16 OZ NY STRIP	70
24 OZ RIBEYE	92
28 OZ PORTERHOUSE	140
42 OZ TOMAHAWK	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	14	HORSERADISH CREAM	8	BÉARNAISE	6
CRAB OSCAR	24	VOODOO PEPPERCORN	10	CHILE TOREADOS	10
		LOBSTER TAIL	70	SCALLOP	15 each

Beyond the Ranch

ROASTED HALF CHICKEN	34	PORK CHOP	52
HERB BUTTER, SAUTÉED GREENS, PAN JUS		FRIED POTATO SALAD, BACON ONION MARMALADE	
SEARED SCALLOPS	48	BEEF STROGANOFF	32
SWEET POTATO, ONION AGRODOLCE		BLACK GARLIC TRUFFLE CREAM, HWD BEEF, PAPPARDELLE PASTA TRUFFLE MUSTARD	
ORA KING SALMON	36	LAMB DUO	66
CAROLINA PEAS & RICE, MUSTARD LEMON EMULSION		SEARED LAMB CHOP, LAMB EN CROUTE, POTATO PUREE BROCCOLINI, RED WINE REDUCTION	
BUTTERNUT SQUASH RAVIOLI	24	THE BEEF RIB BO SSAM BBQ GLAZED SMOKED BEEF RIB, BUTTER LETTUCE, PICKLES, SALSA VERDE, NUOC CHAM 125	
BROWN BUTTER, ROASTED BEET PURÉE, OREGANO			

Sides

CREAMED CORN	16	CHARRED BROCCOLINI	14
BACON, GREEN CHILIES		CHILI VINEGAR CRUNCH, LEMON CONFIT	
BRUSSELS SPROUTS	16	MAC & CHEESE	16
BACON, PICKLED PEPPERS, WHISKEY SOY GLAZE		WHITE CHEESE SAUCE, PARMESAN BREADCRUMBS, ADD CRAB +9	
POTATO PURÉE	14	CRISPY POTATO SALAD	12
CHIVES		SMASHED YUKON, HERBS, PICKLED MUSTARD SEED, AIOLI	
FRIES	14	ROASTED MUSHROOMS	20
SMOKED TALLOW, ROSEMARY, GARLIC AIOLI		MUSHROOM MEDLEY, SHERRY VINEGAR, HERBS	
LOADED BAKED POTATO	15	JUMBO ONION RINGS	14
BACON, CHEDDAR, SCALLIONS, SOUR CREAM, BUTTER		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.