

HAMILTON'S

Urban Steakhouse & Bourbon Bar

Appetizers

- CAULIFLOWER FRITTERS** chipotle remoulade 13.99
- WAGYU CARPACCIO** red onions, capers, shaved parmesan, olive oil, lemon wedge & crostinis 20.99
- Chilled Jumbo Shrimp** cocktail sauce & creole mustard 19.99
- BATTERED CRAB STUFFED MUSHROOMS** cream cheese, roasted red peppers & spinach w/ garlic-herb aioli & balsamic reduction 20.99
- SEARED SCALLOPS** honey whipped ricotta, bacon-sesame slaw & bourbon-apple cider gastrique 23.99
- CHARCUTERIE BOARD** assorted cheeses, house cured meats, bacon fat candle & pickled vegetables 22.99
- Jerk Glazed Pork Belly** cauliflower risotto 15.99
- SESAME ENCRUSTED SEARED TUNA** pickled ginger-sesame slaw, spicy ponzu seaweed & wonton crisps 21.99

Soups & Salads

- Soup du Jour** 11.99
- Classic Caesar** parmesan, house-made croutons & caesar dressing 13.99
- The Wedge** blue cheese, bacon, tomato, red onion, sherry vinaigrette & ranch 15.99
- HAMILTON FARM GREENS** cantaloupe, prosciutto, fresh mozzarella, sesame seeds, pistachios, cilantro & citrus vinaigrette 15.99
add chicken 7.99, shrimp 9.99 or salmon 10.99

Steaks & Chops

- SEASONED w/ HAMILTON HOUSE DRY RUB
SERVED w/ YOUR CHOICE OF SIDE
- Ribeye 16oz** 62.99
- Filet 8oz** 58.99/12oz 69.99
- KANSAS CITY STRIP 12oz** 49.99
- 16oz Double Cut Bone-in Pork Chop** 36.99

HAMILTON'S SELECT CUTS

- SEASONED w/ HAMILTON HOUSE DRY RUB
SERVED w/ YOUR CHOICE OF SIDE
- Dry Aged Bone-in Ribeye 22oz** 78.99
- PORTERHOUSE 32oz** 89.99

Sides 9.99

- Baked Potato**
- CREAMED SPINACH**
- FRENCH FRIES** w/ parmesan cheese
- ROASTED MUSHROOMS**
- Twice Baked Potato** w/ cheese blend, bacon & scallions
- BOURBON GLAZED CARROTS**
- ROASTED GARLIC MASHED POTATOES**
- Flash Fried Lemon Brussels Sprouts**
- CREAMY MAC-N-CHEESE** add 1/2 lobster tail 13.99
- SEASONAL VEGETABLE**

STEAK COOKING TEMPERATURES

- | | |
|-------------------------------|----------------------------|
| Black & Blue - SEARED RAW | RARE - COOL RED CENTER |
| MEDIUM RARE - WARM RED CENTER | MEDIUM - WARM PINK CENTER |
| MEDIUM WELL - slightly pink | WELL DONE - NO PINK CENTER |
- CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF foodborne illness.

WE ARE NOT RESPONSIBLE FOR WELL DONE STEAKS OR CHOPS.

A 20% GRATUITY will AUTOMATICALLY be added TO CHECKS for all PARTIES of 8 OR MORE.

ENTREES

- CHILEAN SEABASS**
tomato-basil orzo & lemon-garlic butter sauce 49.99
- CHICKEN PASTA**
gnocchetti sardi, broccoli, roasted tomatoes & red peppers, brown butter-pistachio pesto & shaved parmesan 27.99
- ROASTED DRY RUBBED SALMON**
shaved brussels, asparagus & carrots, toasted nuts, sweet chili glaze & honey whipped ricotta 34.99
- BRAISED LAMB SHANK**
italian sausage & bean cassoulet 45.99
- Crispy Lions Mane Mushroom Medallions**
trumpet mushroom "scallops", carrot mash, chimichurri & pistachio-carrot gremolata 29.99

ENTREE Add-ons

- PAN SEARED SCALLOPS** 15.99
- Grilled Shrimp** 9.99
- BUTTER POACHED LOBSTER TAIL** 25.99
- HAMILTON'S Style** 13.99
(asparagus, crab meat & herb sabayon)

SAUCES 3.99

- HERB SABAYON**
- BOURBON PEPPERCORN**
- CREAMY PORT WINE-MUSHROOM**
- Smokey House**
- STEAK SAUCE**
complimentary upon request

BUTTERS 3.99

- MADE w/ plugra
EUROPEAN style BUTTER
- GORGONZOLA**
- KOREAN KALBI**
- HORSERADISH**
- ROASTED GARLIC**
- SAMPLE THREE** 8.99

HAMILTON'S, WHERE TRADITION, SERVICE AND INNOVATION COME TOGETHER TO CREATE AN INTIMATE URBAN STEAKHOUSE AND BOURBON BAR.

SERVING ONLY 100% HERITAGE BREED BLACK ANGUS MIDWEST BEEF AND PRODUCE FROM THE RESTAURANT'S OWN ON-SITE HYDROPONIC GREENHOUSE ALLOWS US TO OFFER AN UNPARALLELED FARM TO TABLE EXPERIENCE IN THE HEART OF DOWNTOWN ST. LOUIS.