HAMILTON'S
Urban Steakhouse & Bourbon Bar

Appetizers

Cauliflower Fritters chipotle remoulade 13.99

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 22.99

Charcuterie Board assorted cheeses, house cured meats, bacon fat candle & pickled vegetables 20.99

Jerk Glazed Pork Belly cauliflower risotto 14.99

Sesame Encrusted Seared Tuna pickled ginger-sesame slaw, spicy ponzu seaweed & wonton crisps 19.99

Soups & Salads

Soup du Jour 11.99

Classic Caesar parmesan, house-made croutons & caesar dressing 12.99

The Wedge blue cheese, bacon, tomato, red onion, sherry vinaigrette & ranch 14.99

Hamilton Farm Greens pears, cranberries, carrots, red onions, manchego, croutons & rosemary-roasted garlic vinaigrette 13.99
add chicken 6.99, shrimp 8.99 or salmon 9.99

Steaks & Chops

seasoned w/ hamilton house Dry Rub
served w/ your choice of side

Ribeye 16oz 59.99

Filet 8oz 57.99/12oz 69.99

Kansas City Strip 12oz 45.99

16oz Double Cut Bone-in Pork Chop 34.99

Hamilton's Select Cuts

seasoned w/ hamilton house Dry Rub
served w/ your choice of side

Pennsylvania Lamb Chops w/ romesco 59.99

Dry Aged Bone-in Ribeye 22oz 74.99

Porterhouse 32oz 85.99

Sides 9.99

Baked Potato

Creamed Spinach

French Fries
parmesan cheese

Roasted Mushrooms

Twice Baked Potato
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 11.99

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 26.99

Roasted Dry Rubbed Salmon
shaved brussels, asparagus & carrots, toasted nuts, sweet chili glaze & honey whipped ricotta 29.99

Flash Fried Braised Pork Shank
sausage-lentil ragu & pear-pomegranate gastrique 32.99

Crispy Lions Mane Mushroom "Steak"
garlic whipped potatoes, red delicious apples, grilled onions & coconut milk sauce 25.99

Entree Add-ons

Pan Seared Scallops 14.99

Grilled Shrimp 8.99

Butter Poached Lobster Tail 24.99

Hamilton's Style 12.99
(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 restaurants own on-site hydroponic greenhouse allows us to offer an unparalleled farm to table experience in the heart of Downtown St. Louis.

HAMILTON hospitality

Iowa Premium
Family Farm Raised • Black Angus