

Small Bites

- ARTISAN CHEESE** Regional Cheeses, Olives & Ciabatta Bread
- SEARED SAKU TUNA PLATE*** Plain or Black Pepper Crusted with Kimchi (GF) ♥
- MINI BRAUTS** Three Petite Johnsonville Brauts on a soft roll with Sauteed Onions, House Sauerkraut & Course Mustard
- MINI CHICKEN TACO** Three Pot Sticker Wraps with Lettuce, Grape Tomato & Chipotle Aioli ●
- JUMBO LUMP CRAB CAKE** Whole Lump Crab Baked with our Lemon Dill Sauce
- BRUSSELS SPROUTS** Pan Seared with Almonds, Golden Raisins & Sweet Mustard Bacon Sauce (GF)
- SHRIMP & GRITS** Three Shrimp, Cheesy Grits & Spinach (GF)
- LOBSTER RISOTTO BALLS** Served with Sauce Newberg
- CRAB PARMESAN DIP** Rich Parmesan with Mushrooms, Green Onions, Crab & Served with Crostinis ●

Soups

- BUTTERNUT SQUASH BISQUE** Rich & Creamy with Raisin Walnut Bread
- TOMATO BISQUE** Served with a Grilled Cheese Crouton ●
- BEEF STEW** Tenderloin Tips in our Rich Stew

From the Garden

- HOUSE SALAD** Greens, Tomato, Cucumber, Carrots & Cornbread Croutons (GF)
- CAESAR SALAD** Classic Caesar with Romaine Hearts ●
- TOMATO MOZZARELLA** Vine Ripe Tomato with Sliced Mozzarella, Balsamic Vinaigrette & Garlic Aioli (GF)
- BABY WEDGE SALAD** Grilled or Plain Baby Iceberg, Tomatoes, Bacon & Blue Cheese Crumbles ●
- ROASTED BEET SALAD** Artisan Lettuces, Spinach, Goat Cheese, Candied Walnuts Served with Citrus Vinaigrette (GF) ♥
- CRAB CAKE SALAD** Lump Crab Cake, Mixed Greens, Bacon, Grapefruit, Avocado, Almonds, Citrus Vinaigrette
- GRILLED STEAK SALAD*** Sirloin Steak Over Mixed Greens, Red Onion, Buttermilk Blue Cheese & Shallot Vinaigrette ●
- SOUTHWEST SALAD** Beef or Chicken, Tex-Mex Seasoning, Greens, Cheeses, Corn, Tomatoes, Avocado, Black Beans & Tortilla Strips, Chipotle Ranch (GF)

Flat Breads

- SHADOW FLAT BREAD*** Olive Oil, Goat Cheese, Tomatoes, Spinach, Artichokes, Garlic & Monterey Jack
- MEAT LOVERS** Pepperoni, Italian Sausage, Hamburger, Marinara and Mozzarella

Handhelds *French Fries, Sweet Potato Fries, Onion Rings, Potato Chips or Cottage Cheese*

- SMOKED PULLED PORK SANDWICH** Choice of Bun, Topped with Coleslaw, Blackberry BBQ Sauce & Onion Strings ●
- BLACK JACK CHICKEN SANDWICH** Blackened Chicken, Pepper Jack Cheese, Garlic Aioli, Lettuce, Tomato on a Brioche Bun ●
- PRIME RIB FRENCH DIP** Thin Sliced Prime Rib on a French Roll with Swiss Cheese & Au Jus ●
- BEYOND VEGAN BURGER** Plant Based Burger, Gluten Free Patty with Your Choice of Bun, Lettuce, Pickles, Tomatoes & Onions (ask for Pretzel Bun) ● ♥
Check it out at www.beyondmeat.com
- SHADOW GLEN BURGER*** *Black Angus Short Rib & Chuck Blended* ~ Choice of Pretzel, Multi Grain Nut or Plain Bun, Lettuce, Tomato, Pickles & Choice of Cheese (Gluten Free Buns Available) Also Available: Black Bean Burger, Beyond Vegan Burger or Turkey Burger ●

Mains

- ROASTED CORN FISH TACOS** Pacific Cod, Flour Tortilla Shells, Fire Roasted Corn Salsa ~ Deep Fried Cod also available ● ♥
- CRACKER CRUSTED WALLEYE*^** Filet of Walleye Encrusted with Mild Cracker Crumbs, Pan Seared & Finished with Lemon Dill Cream Sauce ●
- ATLANTIC SALMON*** Charbroiled, Pan Seared, Blackened or Cedar Planked with Gremolata Compound Butter (GF) ♥
- TROUT NAPOLEON*** Trout Filets Pan Seared & layered with our Lump Crab Cake, Julienne Vegetables & Lemon Dill Sauce
- SEA SCALLOP RISOTTO*** Smoked Tomato Sauce (GF)
- HOUSE-MADE TAMALES** Gluten Free Masa, Poblano Peppers & Cheese Finished with Tomatillo Sauce, Black Beans & Corn Salsa (GF)
- MAC & CHEESE** Your Choice of Sauce: Cheddar or Goat Cheese Add: Grilled Chicken, Bacon, Mushrooms or Green Onions
- CHICKEN CURRY** Coconut Milk Based Thai Style Red Curry with Julienne Vegetables Over Steamed Jasmine Rice (GF) ♥
- CHICKEN ALFREDO PENNE** Chicken Simmered in our Rich Alfredo Sauce & Tossed with Penne Pasta

Butcher Block

Locally Sourced Beef & Pork Hand Selected

USDA CHOICE FILET* 6oz, 8oz or 12oz (2-6oz.) Eagle Ridge Black Angus, Onion Strings ●

DRY AGED PORK RIB CHOP* Duroc Pork Finished with Balsamic Onions & Fuji Apples (GF)

DRY AGED NEW YORK STRIP* All Natural Beef, Humanely Raised,
no Hormones Or Antibiotics, Topped with Truffle butter (GF)

WAGYU FLAT IRON* Durham Ranch American Kobe, Sliced with Red Wine Demi Glazed Mushrooms (GF)

Butcher Block Selections come with Seasonal Vegetables & Choice of Side:

○ → Baked Potato, Garlic Mashed, Sweet Mashed, Brown Blend Rice, French Fries, or Sweet Potato Fries ← ○

Blue: Cold Red Center, 70 degrees ~ **Rare:** Cool Red Center, 90 degrees ~ **Medium Rare:** Warm Bloody Center, 120 degrees ~
Medium: Hot Pink Center, 135 degrees ~ **Medium Well:** Hot Center Slightly Pink, 145 degrees ~ **Well Done:** Hard, Dry No Pink, 170 degrees

Specialty Cocktails

Day at the Beach

Rumhaven Coconut Rum, Amaretto, Grenadine and Orange Juice. Served over ice & garnished with a lime.

Strawberry Peach Rosé Sangria

Strawberry and Peaches mingle with Rosé and Sauvignon Blanc. Garnished with a lemon and lime.

Pink Señorita

Astral Tequila, Triple Sec, House Pink Lemonade and Lemon Juice. Served over ice and garnished with a lime.

Wines By The Glass

White Wine

Canyon Road Chardonnay, California '16	6.75
Seaside Cellars Vihno Verde, Portugal '16	7.00
Bella Sera Pinot Grigio, Italy '16	7.75
Chat Ste Michelle Reisling, Washington '16	7.75
The Ned, Sauv Blanc, New Zealand '17	8.75
Bogle Sauvignon Blanc, California '16	9.00
Hess Select Chard, Monterey '15	7.75
Kendall Jackson Chard, California '16	9.25
Pine Ridge Chenin Blanc/Viognier, Cali '16	9.50
Paula Chardonnay, Oregon '15	15.00

Red Wine

Canyon Road Cab Sauv, California '16	6.75
Canyon Road Merlot, California '16.	6.75
Concannon Pinot Noir, Central Coast '16	6.75
Bliss Cab Sauv, California '15	7.50
Trivento Reserve Malbec, Argentina '16	8.00
Esser Merlot, California '14	8.50
Predator Red Zinfandel, Lodi, Cali '16	8.50
Sean Minor Pinot Noir, Central Coast '16	9.00
Ghost Pines Cab Sauv, California '15	12.00
Miles "Signature" Red Blend, Oregon '14	15.00

Rosé

Sparkling Ruby Red Rose, France	7.25
The Palm by Whispering Angel, Provence, 17	9.50
Cochon Old Vine, California	10.00

Splits

Kenwood "Yulupa" Sparkling, California	10.75
LaMarca Prosecco, Italy	9.75
Villa Jolanda Rose Moscato	9.75
Michele Chiarlo Moscato, Italy, '14 (375mL)	32

August Wine Features

1 tasting of each feature & 1 full glass of your most satisfying wine...\$14.00 ~ Cellar Society Members: \$12.00

Brotte Espirt Barville Blanc....\$8.75

Pale yellow & green hints follow a nose of exotic fruits, white flowers & citrus fruits. Complexity of peach & apricot notes bring a freshness on the palate

Brotte Vioginer....\$8.50

A bouquet of unique aromatics including citrus flowers, exotic fruits, apricots, white-fleshed stone fruit & jasmine appeal to the nose. Intensely fruity & well balanced

La Chapelle du Bastion Picpoul....\$8.25

Dry, clean & fresh with yellow peach & lemony citrus in the nose and mouth. Unoaked to keep the wine fresh, makes this a great patio wine

Brotte Espirt Barville Red....\$9.75

Dark Ruby with light edges, medium intensity with aromas of small stone fruits & delicately spicy hints of pepper, thyme & garrigue. Smooth & warming on the palate

Fitou Cuvee Darius GSM....\$9.00

Wild strawberry, blackberry & milk chocolate flavors are creamy & rich in this lusciously spiced red. Mourvèdre, Grenache & Syrah

Wines By The Bottle

Sparkling/Champagne Bottles

Kenwood "Yulupa" Brut, California NV	25
Sparkling Ruby Red Rose, France NV	29
Moet Chandon Brut, California NV	38
Chandon Rosé, California NV	54
Vueve Cliquot Brut, France	99
*Dom Perignon, France '04	275

Other Whites

Ferrari Carano Fumé Blanc, Sonoma '15	30
Pine Ridge Chenin Blanc/Viognier, Cal '15	38
Sokol Blosser, "Evolution" White Blend	39
Santa Margherita Pinot Grigio, Italy '15	43

Chardonnay

Decoy, Sonoma '16	35
Kendall Jackson, California '15	37
Chat Ste. Michelle "Indian Wells", '15	40
Sonoma Cutrer, Russian River '16	41
Rombauer, Carneros '16	63
Patz and Hall, Sonoma Coast, '15	78
Vermeil Dutton Ranch, Sonoma/Russian River '14	99

Sauvignon Blanc

Coppola "Diamond", Sonoma '16	32
Kim Crawford, New Zealand '16	39
Drylands, New Zealand '16	42
Vermeil Sauvignon Blanc, Napa '15	69

Rosé

Chat. Montand, Cotes de Provence, '14	28
The Palm "Whispering Angel", Provence '17	38
Cochon Old Vine, California '16	40
Whispering Angel, Provence, '16	52

Merlot

14 Hands, Columbia Valley '15	35
Decoy, Sonoma '15	36
Rutherford Hill, Napa '14	48

Pinot Noir

Castle Rock, Willamette '14	34
Bouchard Ainé & Fils Bourgogne, Beaune '13	36
Meiomi, California '16	40
Sean Minor, Sonoma Coast '14	42
Argyle, Willamette '15	60
Sonoma Cutrer, Russian River Valley '15	64
Belle Glos "Clark & Telephone", Santa Maria '15	79
Belle Glos "Dairyman", Russian River Valley '15	79

Other Reds

Ruffino Chianti, Tuscany, '13	34
Seghesio Red Zinfandel,, Sonoma '16	39
Rombauer Red Zinfandel, Napa '16	59
Prisoner Saldo Zinfandel, Napa, '16	72
Miles "Signature" Red Blend, Oregon	89
Caymus Red Schooner Malbec Voyage 5, Cali '16	89
*Joseph Phelps "Insignia" Cab Blend, Napa '09	245

Cabernet Sauvignon

Simi, Alexander Valley '15	50
Justin, Paso Robles '15	54
Clos Du Val, Napa '14	56
Silverado, Napa '13	64
Jordan, Alexander Valley '13	93
Stag's Leap Wine Cellars "Artemis", Napa '15	101
The Hess Collection, Mount Veeder/Napa '13	105
Chimney Rock, Stag's Leap District '13	102
Silver Oak, Alexander Valley '13	112
Caymus, Napa '14	141
Dariouh, Napa '14	150

Draft Beer

Bud Light	Guinness
Coors Light	Boulevard Wheat
Sierra Nevada Hazy Little Thing IPA	KC. Bier Company Dunkle

Bottled Beer

Bud Light, Bud Light Lime, Budweiser, Bud Select, Coors Banquet, Coors Light, Michelob Ultra, Miller Lite, Pabst Blue Ribbon, Amstel Light, Beck's Dark, Boulevard Wheat, Boulevard Pale Ale, Boulevard Pilsner, Blue Moon, Corona Light, Corona Extra, Dale's Pale Ale, Dos Equis Amber, Dos Equis Lager, Fat Tire, Guinness, Heineken, Land Shark, Michelob Ultra Hard Cider (gluten-free), Modus Hopperandi IPA, Modelo Especial, New Castle Brown Ale, New Grist (gluten-free), Peroni, Press Sparkling Seltzer, Sam Adams Boston Lager, Samuel Smith's Nut Brown Ale, Stella Artois, Buckler N/A, O'Doul's N/A, St. Pauli Girl N/A, Truly Spiked Sparkling Water