

Start	ers			
Chicken Wings 5 wings, available with garlic parm teriyaki, carrot & celery sticks, blu	esan, classic,			
Hamburger Sliders brioche bun, three hamburger slide		HH \$ 9.00 heese, pickle,		
Calamari Strips calamari, cocktail sauce, spicy may	-	HH \$ 9.00		
Chicken Tenders chicken, fries, ranch dressing, bbq	-	HH \$ 9.00		
Coconut Shrimp 4 coconut breaded shrimp, sweet c		HH \$ 8.00		
Shrimp Cocktail 🐠 4 shrimp, cocktail sauce, lemon	\$10.00	HH \$ 8.00		
	Cheese Quesadilla Y \$9.00 HH \$6.00 tortilla, cheese blend, pico de gallo, sour cream, guacamole add chicken \$5.00			
Spring Rolls V 3 spring rolls, sweet chili sauce	\$8.00	HH \$ 6.00		
Chips & Salsa 🔨 house made tortilla chips, salsa	\$4.00	HH \$ 3.00		
Soups &	More	2		

Chili Cup \$5.75 / Bowl \$7.50 topped with shredded cheese and onion

Soup du Jour

Cup \$5.50 / Bowl \$6.50

U

Soup or Salad & Half Sandwich \$12.00 cup of soup or small house salad with a half deli sandwich. choice of ham, turkey, tuna, choice of wheat, white or sourdough, lettuce, tomato, mayonnaise. ** this is a cold sandwich. **

HH - Happy Hour Pricing 2 PM - 5 PM Daily

An 20% service charge will be added to parties of 8 or more

There is a split meal charge for entrees however sharing is always encouraged **Casual Menu \$5 Dinner Menu \$8** Split meal charge on qualifying menu items Split meals include full sides

Take out or food taken out of the restaurant should be maintained at appropriate temperatures to avoid a food-borne illness. Take out or food taken from the restaurant if left un-eaten too long may develop harmful bacteria

Casual Dining

All sandwiches and wraps in this section include choice of French fries, Sweet Potato Fries, Side Salad, Coleslaw, Potato Salad. Onion Rings available for an additional \$1.00

	Side Salad, Coleslaw, Potato Salad. Onion Rii	ngs available for an additioi	nal \$1.00
	"Chef's Sandwich" grilled sourdough, slow roasted short rib, pi gouda	ckled caramelized onion:	\$15.50 s, smoked
	Shadow Burger brioche bun, half pound burger, monterey ja chef's burger sauce, <i>add bacon \$1.50</i>	HH \$ 14.00 ck, cheddar, lettuce, tom	\$16.00 ato, onion.
	Tuna Melt grilled sourdough, tuna, tomato, cheddar che	HH \$12.50 eese,	\$14.50
	The Reuben grilled rye, corned beef, swiss cheese, sauer	rkraut, russian dressing	\$16.50
	The Shadows Club ham, turkey, bacon, monterey jack, lettuce, t choice of bread	comato, mayonnaise,	\$16.50
	French Dip french baguette, tender roast beef, montere	y jack, au jus	\$16.50
	Swiss Coleslaw Avocado Me ciabatta bread, swiss cheese, coleslaw, avoc		\$14.50
	Beer Battered Fish & Chips 2 cod portions, beer batter, tarter sauce, lei	mon	\$16.50
	Salad	ls	
	Caesar Salad V romaine, shaved parmesan, croutons, caesa add Chicken \$5.00 add 4 shrimp \$5.00	small \$8.50 / largi	e \$10.50
	Wedge Salad 🥡 🐠	HH \$ 8.00 crumbles & dressing	\$11.00
	Asian Chicken Salad <i>©</i> napa and red cabbage, chicken, carrots, pea scallions, crispy chow mien noodles, asian si		\$17.50
	Shrimp Louie Salad ^(III) romaine, shrimp, hard boiled eggs, tomatoes house louis dressing	s, avocado, cucumber,	\$17.50
	Lakeview Salad 🐼 💿 spring mix, chicken, cranberry, tomatoes, bli avocado, balsamic vinaigrette	ue cheese crumbles,	\$16.95
	Mandarin Orange Chicken Sa spring mix, chicken, mandarin oranges, slice orange vinaigrette		\$16.95 ood
	House Salad 🗸	small \$8.50 / large	\$10.50
1	*Salads may not be = Venetarian Antion 🐨 = Gluten Free Antic		Modification

arsigma = Vegetarian Option 🐠 = Gluten Free Option 🕖 = Vegetarian with Modifications

Diuner Dinners are served from 5 PM to Closing. All Dinners include a Dinner Roll with Butter

and choice of a Cup of Soup or Side Salad	
Steak Filet Medallions two 3 oz. medallions, balsamic mushroom cream sauce, mashed potatoes, seasonal vegetables	\$24.00
Prime New York Strip Steak 🐠 ny strip steak, mashed potatoes, seasonal vegetables	\$26.00
Grilled Salmon with Garlic Dill Aioli 💿 grilled salmon, garlic dill aioli, herbed rice, seasonal vegetables	\$24.00
Barramundi Sea Bass 🐵 seabass, lemon basil garlic butter sauce, herbed rice, seasonal vegetable	\$24.00
Chef's Shrimp Scampi Castroville angel hair pasta, 4 prawns, artichoke hearts, tomato, white wine, garlic, butter cream sauce, parmesan cheese	\$19.50
Chicken Parmesan two breaded chicken breasts, marinara sauce, provolone cheese, herbed rice, seasonal vegetables	\$19.00
Vegetable Ravioli with Basil Cream Sauce 🗸 vegetable ravioli, pesto, parmesan, cream sauce	\$18.00
Nightly Specials	

Fiesta Tuesdays 3 Course Meal \$18.95+ tax 1. Mini Taco Salad 2. (Choose I) Chicken or Beef Enchiladas or Baja Shrimp Tacos All meals served with Rice & Beans 3. Churros with Caramel Sauce Dine-in Only / No Substitutions

Italian Wednesday's

3 Course Meal \$18.95+ tax

1. Soup or Salad 2. (Choose 1) Spaghetti & Meatballs, Penne Calabrese, Ravioli with Pesto Cream Sauce 3. Spumoni Ice Cream *Dine-in Only / No Substitutions*

Thirsty Thursday's

Purchase any regularly priced dinner entrée and your meal includes your choice of a glass of house wine, or a domestic draft beer, or a non-alcoholic beverage. *Dine-in Only*

From the Sea Friday's

3 Course Meal \$23.95+ tax

1. Soup or Salad
2. (Choose 1) Shrimp Provencal, Seafood Cioppino, Salmon Piccata
3. Cheesecake Dine-in Only / No Substitutions

Prime Rib Saturday's 2 Course Meal \$26.95+ tax

 Soup or Salad 2. Prime Rib, Baked or Mashed Potato, Seasonal Vegetables Carry Out Available/ No Substitutions

Fried Chicken Sunday's

3 Piece Meal \$16.95+ tax

Chicken Breast, Leg and Thigh, Mashed Potatoes, Gravy, Corn, Coleslaw, Cornbread *Carry Out Available/ No Substitutions*

12 inch Pizza

Margherita Y HH \$12.00 mozzarella, pizza sauce, garlic, fresh basil basil oil	\$14.00			
Vegetarian Fantasy Mozzarella, onion, zucchini, mushroom, black olive, bell tomato, artichoke, pizza sauce	\$15.00 pepper,			
Shadows Special mozzarella, sausage, mushrooms, pepperoni, onion, bell pepper, pizza sauce	\$18.00			
Pepperoni mozzarella, pepperoni, pizza sauce	\$15.00			
Desserts				
Carrot Cake	\$7.00			
Cookies & Cream Cheesecake served with chocolate sauce, whipped cream	\$7.00			
Chocolate Flourless Cake () served with chocolate sauce, whipped cream	\$5.50			
Cheesecake served with raspberry sauce, whipped cream	\$5.50			
Ice Cream Sundae (F) single scoop of vanilla or chocolate ice cream, chocolat caramel sauce, whipped cream, nuts	\$4.50 te or			
Single Scoop Ice Cream (F) vanilla, chocolate or spumoni ice cream,	\$3.00			
Sides				
French Fries \$5.00 Sweet Potato Frie	s \$5.50			

French Fries	\$5.00	Sweet Potato Fries	\$5.50
Potato Salad	\$4.00	Onion Rings	\$6.00
Fresh Fruit	\$5.50	Cottage Cheese	\$3.50
Coleslaw	\$3.50		

www.theshadowsrestaurant.com

(760) 772-4342

John Dutra - Executive Chef

Manuel Guadarrama - Food & Beverage Manager

Our products may contain wheat, egg, dairy, soy, nut or fish allergens. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food Bourne illness if you have certain medical conditions. Alert your server if you have special dietary requirements