

FROM 8AM TO
10:45AM

Breakfast

From the Griddle

SHADOWS STACK 11
2 Pancakes served with Warm Syrup & Whipped Butter
Add Toppings Choice of: Blueberry, Chocolate Chips, Banana or Strawberries. 2

BRIOCHE FRENCH TOAST 11
Syrup & Whipped Butter

SHADOWS MONTECRISTO 16
Sliced Brioche stuffed with Deli Sliced Ham, Turkey, Cheddar and Grilled to Sweet Perfection, warmed smoked Rosemarry Maple Syrup

OATMEAL **BOWL 10 / CUP 8**
Steal Cut Oats, Dried Nuts, Brown Sugar, Maple Syrup

Breakfast Specialties

All Breakfast Specialties come with choice of toast (Except the Burrito)

SHADOWS BREAKFAST 13
2 eggs any style, Bacon or pork sausage, Hashbrowns or Breakfast Country Potatoes, Choice of Toast
COUNTRY FRIED STEAK & EGGS 17
Country Fried Pork Fritter, House Made Sausage Gravy, 2 eggs any style, Hash Browns, Choice of Toast.

SOUTH COURSE BENEDICT 17
Thick English Muffin, Chorizo, Avocado, Poached Eggs, House Made Hollandaise, Choice of Hash Browns or Country Potatoes.

CALIFORNIA BENEDICT 17
Thick English Muffin, Seared Tomato, Spinach, Poached Eggs, Avocado, House Made Hollandaise, Choice of Hash Browns or Country Potatoes.

SHADOWS BENEDICT 17
Thick English Muffin, Canadian Bacon, Poached Eggs, House Made Hollandaise, Choice of Hash Browns or Country Potatoes.

TRIPLE DUECE BREAKFAST 13
2 any style eggs, 2 Sausage or Bacon, 2 Fluffy Pancakes

EGG WHITE FRITTATA 16
Egg Whites, Spinach, Tomatoes, Mushrooms, Onions, Feta Cheese, Served with Fruit and Choice of Toast.

BUILD YOUR OWN OMELETTE 15
Choice Of: Whole Eggs or Egg Whites
Choice of 2 : Bacon, Ham, Turkey, Sausage, Chorizo
Choice of : Onion, Tomato, Spinach, Cheese, Peppers, Mushrooms.

PRIME RIB HASH 16
2 eggs any style, Diced Prime Rib, Peppers & Onions, Hashbrowns, House made Hollandaise, Jalapeño Marmalade.

THE CLUB BURRITO 12
3 eggs, Sausage or Bacon, Peppers, Pico De Gallo, Onions, Cheese, Hash browns, Chipotle Aioli.
Sub: Ham \$2 , Turkey \$ 2 , Chorizo \$ 3

Breakfast Sides

BAGEL & CREAM CHEESE	6	3 BACON OR 2 SAUSAGE	5
PANCAKE	6	APPLE CHICKEN SAUSAGE	6
BLUEBERRY PANCAKE	7	ONE EGG	2
BANANA PANCAKE	7	HASH BROWNS	5
STRAWBERRY PANCAKE	7	COUNTRY POTATOES	5
SINGLE FRENCH TOAST	6	FRUIT	5
COTTAGE CHEESE	4	AVOCADO	3

TOAST OPTIONS 2
WHITE
SOURDOUGH
WHEAT
RYE
PUMPERNICKLE
ENGLISH MUFFIN

In Between Rounds

FROM 10:45AM TO 11AM

THE CLUB BURRITO 12
3 eggs, Sausage or Bacon, Peppers, Pico De Gallo, Onions, Cheese, Hashbrowns, Chipotle Aioli.
Sub: Ham 2, Turkey 2, Chorizo 3

PASTRAMI PANINI 17
Toasted Ciabatta, thinly sliced Pastrami, Caramelized Onions, Bacon Jam, Provolone Cheese, Mustard Aioli, Seasoned Fries

COBB SALAD 17
Romaine & Mixed Greens, Hard Boiled Egg, Bacon, Tomato, Turkey, Blue Cheese Crumbles, Avocado, Blue Cheese Dressing.

SHADOWS BLT&A 15
Toasted Sourdough, Bacon, Lettuce, Tomato, Mayonnaise, Avocado, seasoned Fries.

BAVARIAN PRETZEL 11
Served with House made Beer Cheese.

REG OR DECAF COFFEE	4	HOT TEA	4	HOT CHOCOLATE	4	MILK	3
APPLE, CRANBERRY, ORANGE JUICE	SMALL 4	LARGE	5	SODA	5		

20% AUTOMATIC SERVICE CHARGE WILL BE ADDED TO PARTIES OF 8 OR MORE

SPLIT CHARGE 8



= GLUTEN FREE



= VEGAN



= VEGETARIAN OPTIONS AVAILABLE

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 FOODBORNE ILLNESS IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS

FROM 11AM TO
7PM

Shadows

RESTAURANT

BAR & GRILL

All Day Menu

- BAVARIAN PRETZEL

House made Beer Cheese.

11
- COCONUT SHRIMP

Sweet Thai Chili Sauce.

12
- CALAMARI STEAKS

Sweet Thai Chili Sauce House Made Tarter Sauce

13
- SANDWEDGE CHILI FRIES

Seasoned fries, House Made Chili, Beer cheese drizzle and onions.

11
- 6PC MONGOLIAN BBQ RIBS

Kale Slaw.

15

- SHADOWS QUESADILLA

House made Guacamole , Sour Cream and Pico de Gallo
Add Choice of: Carne Asada or Chicken

12

\$4
- VEGETABLE SPRING ROLLS

Sweet Thai Chili Sauce.

13
- CHICKEN TENDERS

seasoned Fries, Green Goddess and Ketchup

15
- 3 PC CHEESEBURGER SLIDERS

Brioche Bun, signature patties, cheddar cheese, caramelized onions.

15
- Sub: Crispy Chicken and Kale Slaw or Pulled Pork and Cabbage Slaw
- 6 PC YUCCA FRIES

Green Goddess and Ketchup

12

Field of Greens Salads

- SEASAME SEARED AHI SALAD

Sesame Crusted Ahi, Baby Mixed Greens, Crispy Rice Noodles, Red Onion, Cucumber, Tamari Ponzu Ginger Dressing

19
- SUMMER KALE SALAD

Kale, Baby Mixed Greens, Strawberries, Blueberries, Red Onion, Asian Pears, Toasted Almonds, Raspberry Vinaigrette.

15
- WATERMELON SALAD

Watermelon Cubes, Candy Striped Beets, Cherry Tomato, Blueberries, Shaved Pecans, Feta, Mint Honey Lemon Emulsion, Balsamic Pearls

14

Add Proteins

- GRILLED CHICKEN

6
- DICED STEAK

9
- GRILLED SALMON

8
- GRILLED SHRIMP

7

- SIMPLE GREENS

Baby Mixed Greens, Cucumbers, Pickled Onion, Cherry Tomato

11
- CAESAR SALAD

Romaine, Seasoned Croutons, Parmesan Crisp, Candied Bacon House made Caesar Dressing

12
- SHADOWS COBB

Romaine & Baby Mixed Greens, Hard Boiled Egg, Tomato, Bacon Bits, Diced Turkey, Blue Cheese Crumbles, Blue Cheese Dressing.

17
- WEDGE SALAD

Crisp Baby Iceberg, Candied Bacon, Cherry Tomato, Balsamic Drizzle, Blue Cheese Dressing, Blue Cheese Crumbles

12

Soups & Halfs

- DAILY MADE SOUP

BOWL 10 / CUP 8
- HOUSE MADE CHILI

BOWL 10 / CUP 8

- HALF TIME SPLIT

Half Sandwich and Cup of Soup or Green Salad
Choice of Ham, Tuna or Turkey Sandwich, Lettuce, Tomato and Mayonnaise
Choice of White, Wheat or Sourdough

13

Handhelds

- SHADOWS BURGER

Brioche Bun, Signature Patty, Garlic Aioli, Cheddar Cheese, Bacon Jam, L.T.O, Seasoned Fries.

17
- PASTRAMI PANINI

Toasted Ciabatta Bun, Thinly Sliced Pastrami, Bacon Jam, Mustard Aioli, Provolone Cheese Served with Seasoned Fries.

17
- HAND BREADED CHICKEN SANDWICH

toasted Brioche Bun, Kale Slaw, Tomato, Signature Green Goddess Sauce, Seasoned Fries.

17
- SHADOWS TUNA MELT

Toasted Sourdough, House Made White Tuna Mix, Tomato, Cheddar Cheese, Seasoned Fries.

17
- SHADOWS B.L.T&A

Toasted Sourdough, Bacon, Lettuce, Tomato, Mayonnaise, Avocado Seasoned Fries.

15

- VEGAN BLACK BEAN BURGER

House Made Black bean Patty, Brioche Bun, Vegan Garlic Aioli, Pickled Onion, Green leaf Lettuce, Tomato, Served with 4 Pc Yucca Fries or Seasoned Fries

16
- SHADOWS CLUB

Deli Sliced Turkey & Ham, Bacon, Monterey Jack Cheese, Tomato Mayonnaise, Seasoned Fries.

16
- REUBEN

Toasted Marble Rye, Thinly Sliced Corned Beef, Swiss Cheese, Sauerkraut, Shadows 3k Sauce.

17
- FRENCH DIP

Toasted French Roll, Thinly Sliced Roast beef, Monterey Jack Cheese, Au Ju, Seasoned Fries.

18
- BBQ PULLED PORK SANDWICH

Toasted Brioche Bun, House Made Slaw or Kale Slaw, Seasoned Fries

17

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FROM 11AM TO
7PM

Shadows

RESTAURANT

BAR & GRILL

Specialties

- STEAK TACOS

19

Marinated Steak, Corn Tortillas, Esquite Street Corn, Cilantro, Cotija Cheese, Jalapeño Marmalade, Rice & Black Beans.
- FISH & CHIPS

19

Beer Battered Fresh White Fish, Seasoned Fries, Tartar Sauce, Malt Vinegar

Flat Breads & Pizza

- APRICOT JAM & BACON FLAT BREAD

16

Mozzarella, Apricot Jam, Bacon Bits, Onions, Balsamic, Arugula.
- BUFFALO CHICKEN FLAT BREAD

18

Mozzarella, BBQ Sauce, Buffalo Chicken, Onions, Green Onion.

All Day Menu

- SUCCATASH TACOS

16

Sauteed Vegetables, Corn Tortillas, Esquite Corn, Cilantro, Jalapeño Marmalade, Rice & Black Beans.
- FRIED OR GRILLED SEAFOOD TACOS

18

Choice of Shrimp or Fish, Fresh Cabbage, Pico de Gallo, House Made White Sauce, Rice & Beans

- MARGHERITA PIZZA

17

House Made Marinara, Mozzarella, Roma Tomato, Buffalo Mozzarella, Basil
- PEPPERONI PIZZA

17

House Made Marinera, Mozzarella, Pepperoni

Entrees

Add a Cup of Daily Made Soup or Small
Caesar Salad or Baby Mixed Green Salad for : 5

- CHEF'S PASTA

21

Tagliatelle or , Sundried Tomato, Olives, Feta, Pesto Parm, Lavender Basil,
- CITRUS SALMON

27

Seasonal Succotash, Cauliflower Rice, Citrus Glaze, Beurre Blanc.
- FRIED CATFISH

25

Pan Fried Catfish, Herbed Rice, Vegetable Medley, Lemon Butter Sauce.

- CHICKEN PICCATA

25

Lightly Breaded Grilled Chicken Breast, Herbed Rice, Grilled Asparagus, Picatta Sauce.
- 6OZ FILET MIGNON

36

Garlic Mash, Seasonal Vegetables, Demi Glaze, Beurre Blanc.
- SHORT RIB BARBACOA

29

Slow Cooked Spiced Short Rib, Poblano Mash, Esquite Street Corn, Pickled Red Onion, Consome, Demi Glaze, Beurre Blanc.

Sweet Finish

- PEACH COBBLER

8

Macerated Peaches, House Made Bread, vanilla Ice Cream, Mixed Berry Sauce, House Made Caramel Sugar.
- CREME BRULEE

8

House Made Creme Brulee, Vanilla Chantilly.
- FRUIT TARTLETS

8

Mixed Berry Compote, Shaved Mexican Chocolate, Vanilla Chantilly.

- TRIPLE SUNDAY

8

3 Scoops of Ice Cream, Chocolate Sauce, Caramel Sauce Fresh Berries, Whipped Cream
Choice Of Ice Cream; Chocolate, Vanilla, Strawberry, Dulce de Leche (Sorbet also Available)
- NY CHEESE CAKE

8

Mixed Berry Sauce, Caramel Sugar, Whipped Cream.
- SHADOWS MUD PIE

8

Blue Berry Chantilly, Mixed Berry Sauce.

Sides

- SEASONED FRIES

6
- ONION RINGS

6
- COLE SLAW OR KALE SLAW

5
- SWEET POTATO FRIES

6

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FROM 3PM TO
5PM

Happy Hour Food Menu

CHICKEN TENDERS Seasoned Fries, Green Goddess and Ketchup	7.50	
	VEGETABLE SPRING ROLLS Sweet Thai Chili Sauce.	 6.50
	BAVARIAN PRETZEL House made Beer Cheese.	 5.5
CALAMARI STEAKS Sweet Thai Chili Sauce House Made Tartar Sauce	6.50	6PC MONGOLIAN BBQ RIBS Served Kale Slaw. 7.50
	SHADOWS QUESADILLA House made Guacamole , Sour Cream and Pico de Gallo Add Choice of: Carne Asada or Chicken \$4	6
	6 PC YUCCA FRIES Green Goddess and Ketchup	6   
CARNE ASADA NACHOS Marinated Steak, Corn Tortillas Chips, Roasted Corn, Pico de Gallo, Avocado Creama, Cotija Cheese, Black Beans, Greens Onion	9.50	
	SHADOWS WINGS 1 lb. order of crispy wings, side of Crudite and Ranch or Blue Cheese Choice of Sauce: House Made BBQ, Buffalo, Sweet Thai Chili, Mango Habanero.	9.50
CHEESEBURGER SLIDDERS 3 PC Brioche Bun, signature patties, cheddar cheese, caramelized onions. Sub: Crispy Chicken and Kale Slaw or Pastrami Sliders	7.50	

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Wine List.

SPARKLING

MUMM / BRUT	{187ML}	13
ZONIN PROSECCO /BRUT/ITALY	{187ML}	11
HOUSE CHAMPAGNE	<u>Glass</u> 8	<u>Bottle</u> 30

HOUSE

	<u>6oz / 9oz</u>	<u>BOTTLE</u>
CHARDONNAY, PINOT GRIGIO, CABERNET, MERLOT, PINOT NOIR/CA.	8 / 13	30

WHITE

	<u>6oz / 9oz</u>	<u>BOTTLE</u>
BANFI/PINOT GRIGIO/ITALY/2022	9 / 13	36
HESS SELECT/PINOT GRIGIO/CA/2023	11 / 16	42
MATUA/SAUVIGNON BLANC/NEW ZEALAND/2023	11 / 16	42
RABBLE/SAUVIGNON BLANC/PASO ROBLES/CA	10 / 14	38
HARKENS/CHARDONNAY/CA/2022	10 / 14	38
ST FRANCIS/ BUTTER CHARDONNAY/SONOMA/CA/2012	11 / 16	42
MAC ROSTIE/CHARDONNAY/SONOMA COAST/2022	14 / 20	50
MARTIN RAY/CHARDONNAY/NAPA VALLEY/2022		54
FRANK FAMILY/CHARDONNAY/CARNEROS/CA/2022		60
CHATEAU DE BERNE ROMANCE COTE DE PROVENCE ROSE/ FRANCE/2023	8 / 12	30

RED

	<u>6oz / 9oz</u>	<u>BOTTLE</u>
STERLING/MERLOT/CALIFORNIA/2021	10 / 14	38
RODNEY STRONG/MERLOT/SONOMA/2022	12 / 17	46
ANGELINE RESERVE/PINOT NOIR/CA/2022	12 / 14	46
INTERCEPT BY CHARLES WOODSON/PINOT NOIR/MONTEREY/CA/2022	14 / 20	50
RABBLE WINE CO/ CABERNET SAUVIGNON/NAPA VALLEY/2014	10 / 14	38
COPPOLA/CABERNET SAUVIGNON//CA/2022	12 / 16	46
DAOU/CABERNET/PASO ROBLES/2022	14 / 20	50
OBERON/CABERNET/NAPA VALLEY/2021	14 / 20	50
INTERCEPT BY CHARLES WOODSON/CABERNET/PASO ROBLES		56
AUSTIN HOPE/CABERNET/PASO ROBLES/ 2022		64

Shadows RESTAURANT

BAR & GRILL



RICARDO "CHEF RICK" MONDRAGON - EXECUTIVE CHEF

RODRIGO MUNOZ - FOOD & BEVERAGE MANAGER

KORIE KISTLER - SOUS CHEF

TYRONE WOODSON - RESTAURANT MANAGER

WWW.THESHADOWSRESTAURANT.COM

(760) 772-4342