

**FROM 8AM TO
10:45AM**

Shadows RESTAURANT

BAR & GRILL

Breakfast

From the Griddle

SHADOWS STACK 12

2 Pancakes served with Warm Syrup & Whipped Butter

Choice of Toppings: Blueberry, Chocolate Chips, Banana or Strawberries. 2

BRIOCHE FRENCH TOAST 12

Syrup & Whipped Butter

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

Breakfast Specialties

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

SHADOWS BREAKFAST 15

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 17

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

THE CLUB BURRITO 13

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
PANCAKE 6
BLUEBERRY PANCAKE 7
BANANA PANCAKE 7
STRAWBERRY PANCAKE 7
SINGLE FRENCH TOAST 6
COTTAGE CHEESE 4

3 BACON OR 2 SAUSAGE 5
ONE EGG 3
HASH BROWNS 5
COUNTRY POTATOES 5
FRUIT 5
AVOCADO 3

TOAST OPTIONS 2
WHITE
SOURDOUGH
WHEAT
RYE
ENGLISH MUFFIN

In Between Rounds

FROM 10:45AM TO 11AM

THE CLUB BURRITO 13

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 JUICESMALL 4 LARGE 5 SODA 5

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

 = 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 🌱	12
House made Beer Cheese.	
COCONUT SHRIMP	12
Sweet Thai Chili Sauce.	
CALAMARI STEAKS	14
Sweet Thai Chili Sauce House Made Tarter Sauce	
6PC MONGOLIAN BBQ RIBS	17
Kale Slaw.	
CHICKEN TENDERS	15
seasoned Fries, Green Goddess and Ketchup	

SHADOWS QUESADILLA 🌱	12
House made Guacamole , Sour Cream and Pico de Gallo Add Choice of: Carne Asada or Chicken \$4	
VEGETABLE SPRING ROLLS 🌱	14
Sweet Thai Chili Sauce.	
3 PC CHEESEBURGER SLIDERS	15
Brioche Bun, signature patties, cheddar cheese, caramelized onions. Sub: Crispy Chicken and Kale Slaw or Pulled Pork and Cabbage Slaw	

Field of Greens Salads

SEASAME SEARED AHI SALAD 🌱 🌱 🌱	19
Sesame Crusted Ahi, Baby Mixed Greens, Crispy Rice Noodles, Red Onion, Cucumber, Tamari Ponzu Ginger Dressing	
LAKEVIEW SALAD 🌱 🌱	18
Spring Mix, Chicken, Cranberry, Tomatoes, Avocado, Blue Cheese Crumbles, Balsamic Vinaigrette.	
WEDGE SALAD 🌱 🌱 🌱	13
Crisp Baby Iceberg, Candied Bacon, Cherry Tomato, Balsamic Drizzle, Blue Cheese Crumbles, Blue Cheese Dressing	

Add Proteins

GRILLED CHICKEN	6	GRILLED SALMON	8
DICED STEAK	9	GRILLED SHRIMP	7

SIMPLE GREENS	11
Baby Mixed Greens, Cucumbers, Pickled Onion, Cherry Tomato	
CAESAR SALAD 🌱 🌱	12
Romaine, Seasoned Croutons, Parmesan Crisp, Candied Bacon House made Caesar Dressing	
SHADOWS COBB 🌱 🌱	17
Romaine & Mixed Greens, Hard Boiled Egg, Bacon, Tomato, Turkey, Blue Cheese Crumbles, Avocado, Blue Cheese Dressing.	

Soups & Halfs

DAILY MADE SOUP	BOWL 10 / CUP 8
HOUSE MADE CHILI	BOWL 10 / CUP 8

HALF TIME SPLIT	13
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	

Handhelds

SHADOWS BURGER	17
Brioche Bun, Signature Patty, Garlic Aioli, Cheddar Cheese, Bacon Jam, L.T.O, Seasoned Fries.	
PASTRAMI PANINI	17
Toasted Ciabatta Bun, Thinly Sliced Pastrami, Bacon Jam, Mustard Aioli, Provolone Cheese, Seasoned Fries.	
HAND BREADED CHICKEN SANDWICH	17
toasted Brioche Bun, Kale Slaw, Tomato, Signature Green Goddess Sauce, Seasoned Fries.	
SHADOWS TUNA MELT	17
Toasted Sourdough, House Made White Tuna Mix, Tomato, Cheddar Cheese, Seasoned Fries.	
SHADOWS B.L.T&A 🌱	15
Toasted Sourdough, Bacon, Lettuce, Tomato, Mayonnaise, Avocado Seasoned Fries.	

VEGAN BLACK BEAN BURGER 🌱 🌱	16
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	
SHADOWS CLUB 🌱	16
Deli Sliced Turkey & Ham, Bacon, Monterey Jack Cheese, Tomato Mayonnaise, Seasoned Fries.	
REUBEN	17
Toasted Marble Rye, Thinly Sliced Corned Beef, Swiss Cheese, Sauerkraut, Shadows 3k Sauce, Seasoned Fries	
FRENCH DIP	18
Toasted French Roll, Thinly Sliced Roast beef, Monterey Jack Cheese, Au Ju, Seasoned Fries.	
BBQ PULLED PORK SANDWICH	17
Toasted Brioche Bun, House Made Slaw or Kale Slaw, Seasoned Fries	

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**FROM 11AM TO
7PM**

Shadows RESTAURANT **BAR & GRILL**

All Day Menu

Specialties

STEAK TACOS 19
Marinated Steak, Corn Tortillas, Esquite Street Corn, Cilantro, Cotija Cheese, Jalapeño Marmalade, Rice & Black Beans.

FISH & CHIPS 21
Beer Battered Fresh White Fish, Seasoned Fries, Tartar Sauce, Malt Vinegar

SUCCATASH TACOS 16
Sautéed Vegetables, Corn Tortillas, Esquite Corn, Cilantro, Jalapeño Marmalade, Rice & Black Beans.

FRIED OR GRILLED SEAFOOD TACOS 19
Choice of Shrimp or Fish, Fresh Cabbage, Pico de Gallo, House Made White Sauce, Rice & Beans

Entrees

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.

CHICKEN PICCATA 25
Lightly Breaded Grilled Chicken Breast, Herbed Rice, Grilled Asparagus, Picatta Sauce.

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

8OZ FLAT IRON 32
Roasted potato, roasted carrots, Demi Glaze, Beurre Blanc Garlic Compound Butter

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 COBLER 8
Macerated Peaches, House Made Bread, vanilla Ice Cream, Mixed Berry Sauce, House Made Caramel Sugar.

TRIPLE SUNDAY SPLIT 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 10
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 7.50
Seasoned Fries, Green Goddess and Ketchup

VEGETABLE SPRING ROLLS 7
Sweet Thai Chili Sauce.

BAVARIAN PRETZEL 6
House made Beer Cheese.

CALAMARI STEAKS 7
Sweet Thai Chili Sauce House Made Tartar
Sauce

4PC MONGOLIAN BBQ RIBS 9.5
Served Kale Slaw.

SHADOWS QUESADILLA 6
House made Guacamole , Sour Cream and Pico de Gallo
Add Choice of: Carne Asada or Chicken \$4

4 PC YUCCA FRIES 6
Green Goddess and Ketchup

CARNE ASADA NACHOS 11
Marinated Steak, Corn Tortillas Chips, Roasted Corn,
Pico de Gallo, Avocado Creama, Cotija Cheese, Black
Beans, Greens Onion

SHADOWS WINGS 11
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.

CHEESEBURGER SLIDERS 3 PC 7.50
Brioche Bun, signature patties, cheddar
cheese, caramelized onions.
Sub: Crispy Chicken and Kale Slaw or Pastrami
Sliders

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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