

STARTERS

- Crispy Brussels Sprouts \$14 GF (HH \$10)**
Blistered cherry tomato, chive, bacon bits & balsamic drizzle
- 6 Pc. Mongolian BBQ Ribs \$18 GF (HH 4pc. \$12)**
Sweet & smoky house-made BBQ, coleslaw
- Calamari \$16 GF (HH \$11)**
Crispy garlic-tossed calamari served with tartar sauce
- 3 Pc. Cheeseburger Sliders \$18 (HH 2pc. \$12)**
Brioche bun, signature patty, garlic aioli, cheddar, bacon jam & LTO.
Choice of side
- Shadows Nachos \$14 (HH \$11)**
Crispy corn tortilla chips, roasted corn, jalapeños, black beans, avocado cream & cotija cheese. Add seared prime rib or grilled chicken +\$5
- Shadows Wings \$14 (HH \$12)**
Sriracha sweet honey, BBQ or garlic herb
- Shadows Quesadilla \$15**
House-made guacamole, sour cream & pico de gallo. Add prime rib or grilled chicken +\$5
- Herb Roasted Vegan Cauliflower Steaks \$14 GF**
Roasted cherry tomato, chili flake & olive oil drizzle
- Shrimp Cocktail \$15 GF**
Jumbo shrimp, cocktail sauce, avocado, cucumber & red onion
- Hummus \$13 GF (HH\$10)**
Naan bread, roasted garlic



ALL DAY MENU M-SAT 11AM-8PM

SOUPS / SALADS & BOWLS

- Caesar Salad \$14**
Romaine, house-made croutons, parmesan & Caesar dressing
- Steak Salad \$22 GF**
Flank steak, baby iceberg wedge, bacon, marinated cherry tomato, blue cheese crumble, house-made ranch & balsamic drizzle
- Antioxidant Boost Spinach Apple Salad \$19 GF**
Baby spinach, crisp apples, blackberries, shaved red onion, walnuts, feta & pomegranate balsamic dressing
- Shadows “Tableside” Cobb Salad \$21 GF (HH half portion \$15)**
Red leaf & romaine, ham, turkey, bacon, avocado, blue cheese crumble, hard-boiled egg, marinated cherry tomato & house ranch
- Asian Chicken Salad \$18**
Grilled chicken, napa cabbage, red cabbage, shaved carrot, bok choy, edamame, mandarin orange, peanut & cilantro sesame dressing
- Ahi Poke Bowl \$20**
Ahi tuna, cucumber, mango, avocado, edamame, white rice, seaweed salad, Asian spice & citrus ponzu
- Chicken Teriyaki Bowl \$15**
Steamed white rice, edamame, cherry tomato, cucumber, green onion & sesame seed
- House-Made Chili / Soup of the Day \$12 bowl / \$10 cup**

SANDWICHES & SUCH

Sandwich sides: French fries, sweet potato fries, onion rings or side salad

- Shadows Burger \$19**
Brioche bun, signature ½ lb. patty, garlic aioli, cheddar, bacon jam & LTO
- Cheddar Tuna Melt \$19**
House-made white tuna salad, cheddar cheese & tomato on toasted sourdough
- Reuben on Rye \$19**
Thinly sliced corned beef, sauerkraut, Swiss cheese & Thousand Island on toasted marble rye
- Shadows Club \$18**
Deli turkey, ham & bacon, Monterey Jack cheese, lettuce, tomato & mayonnaise
- Fried Chicken Swiss Sandwich \$17**
Swiss, iceberg lettuce, bacon & sun-dried tomato aioli

MAINS

- Fish & Chips \$21**
Modelo Negro beer-battered Atlantic cod, house coleslaw & tartar.
Choice of side
- Prime Rib Tacos \$21 GF**
Seared prime rib tacos, cilantro & onion, house-made salsa verde & béarnaise
- Crispy Fish Tacos \$21**
Battered Atlantic cod, cilantro jalapeño slaw & pico de gallo. Substitute shrimp +\$3. Choice of side
- Snake River Farms Flank Steak & Frites \$28 GF**
8 oz. flame-grilled flank steak, grilled asparagus, seasoned fries & béarnaise
- Basil Macadamia Nut Seared Mahi-Mahi \$27**
Parsnip purée, garlic broccolini & blistered heirloom tomato butter sauce
- Shrimp Scampi Linguini \$25**
Garlic white wine sautéed jumbo shrimp, asparagus tips, chili flake & butter linguini
- Herb Miso Salmon \$24 GF**
Roasted garlic mashed potatoes, grilled seasonal veggies & miso lemon butter sauce
- Red Wine Braised Short Rib \$24 GF (HH half portion \$16)**
Classic whipped potatoes, Burgundy demi-glace & grilled broccolini

SIDES

- Onion Rings \$5**
- Sweet Potato Fries \$5**
- Seasoned Fries \$5**
- Cajun Fries \$5**
- Coleslaw \$4**
- Salad \$6**

GF = Gluten Free • Gluten-free bread options available • Vegan substitutions available