

SHAWBUCKS

STARTERS

Mussels ala Shawbucks

Mussels tossed with Marinated Artichokes and Plum Tomatoes, finished with a Roasted Shallot Chablis Herb Butter, & served with garlic toast 12.99

Rustic Bruschetta

Marinated Tomatoes, Sweet Basil, Balsamic, Garlic, and Extra Virgin Olive Oil, served with Baguette 8.99

Calamari

Breaded and Flash-Fried Golden Brown, served with House Made Marinara, and a Sweet Spicy Chili Aioli 9.99

Italian Sausage & Smoked Gouda Risotto Balls

So Gouda, served with Sweet Red Sauce 9.99

Stuffed Banana Peppers

Pork, Sausage, Beef, and Smoked Mozzarella, and Braised with our Spicy Marinara 10.99

Pizza Rolls

Pepperoni and Cheese Filled Pastry, served with Marinara 6.99

Loaded Steak Fries

Fries Seasoned with Garlic, then Smothered with Melted Cheese and Bacon 8.99

Chicken Tenders

Served with Blue Cheese and Celery 8.99

French Onion Soup

House Made, with Sweet Caramelized Onions. Topped with a Crispy Italian Croustade with Melted Cheese 5.99

FLAT BREADS

Add Bacon, Sausage, or Peppers — \$0.75 each

Pepperoni

Traditional Style 8.99

Margherita

Tomato, Basil, Garlic, and Mozzarella 9.99

Press Room

Pepperoni, Sausage, Onions, Spinach, and Red Peppers with a Three Cheese blend 10.99

SALADS

Add Steak, Shrimp, or Chicken (crispy or grilled)

Steak — 5.99 Shrimp — 4.99 Chicken — 4.99

Salad Dressings: Balsamic Vinaigrette, Italian, Buttermilk Ranch, Blue Cheese

From-The-House Dressings: Peach Pecan Vinaigrette, Creamy White Balsamic Honey, Caesar

House Salad

A Blend of Mixed Greens with all the Traditional Toppings, and your Choice of Dressing 8.99

Cobb Salad

Mixed greens, chopped hard boiled eggs, tomatoes, crispy bacon, assorted cheese and choice of dressing 10.99

BLT Chop Tower

Chopped Iceberg Lettuce tossed with Crisp Bacon, Blue Cheese Crumbles, and Blue Cheese Dressing, topped with Fresh Tomatoes and Grilled Italian Bread 11.99

Traditional Caesar

Romaine Lettuce tossed in House Made Caesar dressing, garnished with Garlic Croûtons and Pecarino Romano Cheese 10.99

Grilled Caesar Salad

Like Traditional, but with a kick: Grilled Romaine Heart 11.99

Oh-so-Gouda

Mixed Greens tossed with Bacon, Smoked Gouda, Sunflower Seeds, with our House Made Creamy White Balsamic Honey Dressing, topped with Grilled Avocado 12.99

SANDWICHES

All sandwiches are served with French fries.

Load your fries with melted cheese & bacon — 1.50

French Dip

Thinly Sliced Roast Beef, topped with Melted Mozzarella, served with Au Jus 10.99

Mushroom & Swiss Burger

Sirloin Steak Burger topped with Baby Bella Mushrooms and Swiss Cheese 10.99

Traditional Burger

Sirloin Steak Burger made-to-order with Lettuce, Tomato, and Onion, served with your choice of Swiss, Cheddar, or Provolone Cheese 9.99

Beef on 'Weck

Slow Roasted Beef, served on a Kimmelweck Roll with Horseradish 9.99

WINGS

Try them Grilled, Pan-fried, or Traditional Style

Sauces

Plain, Mild, Medium, Hot, BBQ, Cajun, Long Island, Cattleman's Gold, Honey Mustard, or Butter Garlic.

Sizes

Six — 6.99 Twelve — 12.99 Eighteen — 19.99
Served with Blue Cheese and Celery

SHAWBUCKS

DINNER MENU

TUESDAY – SATURDAY, 4:30 – 9PM

All entrées include a Garden salad with choice of dressing and a dinner roll.

Salad Dressings: Balsamic Vinaigrette, Italian, Buttermilk Ranch, Blue Cheese

From-The-House Dressings: Peach Pecan Vinaigrette, Creamy White Balsamic Honey, Caesar

PASTA

Choose between Linguine, or Penne, Pasta.

Pasta Bolognese

Penne Pasta with Pork, Beef, and Sausage, then Baked with Italian Cheeses, served with Garlic bread 16.99

Pasta Alfredo

Creamy Garlic & Pecorino Romano Sauce 12.99

Lobster Ravioli

Tossed with Buttery Scallops, Jumbo Shrimp, and our Creamy Pecorino Romano Red Sauce, served with Garlic Bread 23.99

Seafood Pasta

Mussels, Diver Scallops, and Jumbo Shrimp all tossed together in a Fresh Garlic and Basil Burre Blanc 22.99

Pasta & House Made Spaghetti Sauce
12.99

VEGETARIAN

Garlic & Extra Virgin Olive Oil Pasta

Loaded with Fresh Veggies and Spinach, served with Garlic Bread 12.99

Eggplant & Mozzarella Roulettes

Breaded Eggplant stuffed with Smoked Mozzarella, served with House Made Red Sauce and Garlic Bread 13.99

FROM THE GRILL

All steaks are topped with our Compound Butter, and basted with a Balsamic Oregano Marinade, served with your choice of side. Demi glaze is available for an extra \$1.99.

Center Cut Strip Steak (12 oz.)
26.99

Ribeye (12 oz.)
27.99

Sirloin (8 oz.)
16.99

Bone-in Pork Chop (12 oz.)
With a Hickory Bacon Brown Sugar Butter Glaze
17.99

FROM THE SEA

Pan-seared Diver Scallops
Served with a Caramelized Onion Sweet Potato Hash topped with an Herb Butter Sauce 24.99

Panco Crusted Crab Cakes
Served with Parmesan Truffle Fries and Grilled Asparagus 22.99

Pan-fried Fillet of Salmon
De-glazed with Chablis, finished with Garlic and Fresh Herbs. Served with a Creamy Pecorino Romano Risotto 20.99

Jumbo Tempura Shrimp
With an Orange Marmalade Horseradish Sauce, served with Creamy Coconut Rice 18.99

Broiled Cod
Buttery Fish Fillet with your Choice of Side 13.99

HOME COOKIN'

Upside Down Meatloaf
With our Mashed Potatoes on top, Smothered in a Caramelized Mushroom and Onion Demi Glaze 12.99

Chicken ala Delicious
Juicy Grilled Chicken Breast, covered in a Creamy White Garlic Sauce, crusted with an Asiago Italian Cheese Blend, served over Linguine 14.99

Applewood Smoked Bacon Cheesy Mac
House Made Penne Mac & Cheese, topped and Baked with Smoked Bacon 10.99

SIDES

Sour Cream & Buttermilk Mashed
Baked Potato
Risotto
French Fries
Truffle Parmesan Fries
Loaded Fries – 1.50

Asparagus – 1.50 extra
Caramelized Onion Sweet Potato Hash
Pasta
Creamy Coconut Rice
Side Salad
Side Caesar Salad