

# THE SHADY REST – EST. 1924

## APPETIZERS

**wings** \$15 | one pound of bbq, sriracha hot, parmesan garlic, pineapple curry, honey garlic, salt & pepper, sweet thai, caribbean jerk, or teriyaki

**kettle chips** \$8.5 | tossed in parmesan and garlic, served with chipotle dip

**pickle spears** \$8.5 | six breaded spears, served with ranch dip

**poutine** \$11 | kennebec fries, shady-made gravy & cheese curds

**yam fries** \$8.5 | served with chipotle dip

**onion rings** \$8.5 | served with chipotle dip

**edamame**   \$8 | japanese soybeans in the pod, tossed in local sea salt & served warm

**dry ribs** \$12 | one pound of tender, bone-in pork riblets, served with chipotle dip

**flatbreads** \$11 | choose from the following:

⇒ shady-made pancetta, roasted beets, spinach, goat's cheese & mozzarella

 ⇒ caramelized onion, grape tomatoes, roasted goat's cheese, mozzarella and fresh arugula, finished with a drizzle of balsamic reduction & pesto

## DESSERTS

**sticky toffee pudding** \$8 | served warm with shady-made caramel sauce & chantilly cream

**chocolate torte**  \$8 | rich, dark callebaut chocolate torte with fruit coulis and chantilly cream

**james cheesecake** \$8 | sous chef james loves to make cheesecake, and his flavours are always delightful, so ask about today's feature

**vanilla ice cream**  \$4 | simple but effective  
add a scoop to another dessert? \$2 ea

## SALADS

**humble greens**   half \$8 / full \$11  
fresh greens, red onion, cucumber & grape tomatoes tossed in shady-made dressing

**spinach salad**  half \$11 / full \$14  
tossed in shady-made dressing with grape tomatoes, red onion, roasted goat cheese, walnuts & focaccia crouton, finished with balsamic reduction

**classic caesar** half \$11 / full \$14 | with our signature caesar dressing, shaved parmesan, shady-made pancetta & focaccia crouton

**seafood cobb salad**  \$16 | mixed greens tossed with grape tomatoes, red onions, bacon, smoked gorgonzola cheese, and honey mustard vinaigrette, topped with skewered scallops & prawns

### UPGRADE YOUR SALAD?

add grilled chicken \$6.5

add skewered scallops & prawns \$7

add smoked salmon? \$7

## SOUPS

**clam chowder**  \$14 | with fresh clams in the shell, confit potato & honey cured bacon

**smoked salmon chowder**  \$14 | with shady-smoked salmon, confit potato & honey cured bacon

**soup of the day** half \$5 / full \$8  
ask your server about today's offering

add focaccia toast \$2.5    add cheese toast \$4

 vegetarian selection

 can be made gluten free

(all prices plus gst)

## BREAD & BURGERS

served with kennebec fries or humble greens

### UPGRADE YOUR SIDE?

- half fries & half greens \$2
- caesar or spinach salad \$2.5
- yam fries or onion rings \$2.5
- gluten free bun \$2

**beef dip** \$16 | shaved beef on a portofino pretzel bun with shady-made jus for dipping'

**fish tacos** \$17 | three warm flour tortillas filled with coleslaw, shady-made mango pineapple salsa & blackened haddock

**true north bison burger** \$19.5 | 6oz bison patty, honey cured bacon jam, jalapeno jack cheese, crispy onion rings, fresh arugula, and grainy mustard aioli on a portofino brioche bun

**steak sandwich** \$18 | 6oz flat iron steak cooked the way you like it, topped with onion rings, served on shady-made focaccia with shady sauce  
add skewered scallops & prawns \$7

the burgers below are built with lettuce, tomato, pickle & onion on a portofino brioche bun

**shady burger** \$16 | hand-made, charbroiled beef patty, served with shady sauce

**veggie burger**  \$15 | shady-made panko crusted chickpea and artichoke patty with honey cilantro crème fraiche & white cheddar

**big island chicken burger** \$16 | seasoned chicken breast, shady-made creamy sriracha and mango pineapple salsa

**oceanwise burger** \$17 | shady-made panko crusted scallop, shrimp & dungeness crab patty with fresh guacamole and white cheddar

### OPTIONAL ADD ONS

- white cheddar, mushrooms
- or sautéed onions \$1.5 ea
- honey cured bacon
- or shady-made bacon jam \$2 ea

## ARTISAN PIZZAS

fresh ingredients on shady-made thin crust

**shady special** \$18 | chicken, mushroom, sautéed onion, arugula, & shaved parmesan

**canadian, eh** \$18 | ham, mushroom and honey cured bacon

**margherita**  \$17 | with tomato & fresh basil

## MEALS

**fish & chips** | craft beer battered fish, signature slaw, kennebec fries & shady-made tartar sauce

**haddock** 1pc \$15 2pc \$18 3pc \$21

**halibut** 1pc \$19 2pc \$26

**shepherd's pie** \$16 | ground beef, shady-made gravy, market vegetables & mashed local potatoes topped with cheese, served with humble greens

**bbq back ribs**  half rack \$17 / full rack \$24  
shady-made bbq sauce, market vegetables & garlic mashed local potatoes

**wild salmon** \$21 | 6oz wild salmon filet grilled and finished with citrus dill hollandaise sauce, served with market vegetables and rice

**baked lobster mac & cheese** \$20  
lobster meat tossed with macaroni noodles in a rich three cheese sauce topped with panko bread crumbs and baked, served with focaccia toast

**jägerschnitzel** 1pc \$15 2pc \$21 | breaded pork cutlet and garlic mashed local potatoes topped with shady-made creamy mushroom gravy, served with market vegetables

**prawn carbonarra** \$20 | juicy prawns, shady-made pancetta and linguine noodles tossed in a rich cream sauce, served with focaccia toast

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 vegetarian selection

 can be made gluten free

(all prices plus gst)