



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



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


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

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 \$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

shadyrest.ca

 vegetarian selection

 can be made gluten free

(all prices plus gst)

Days are getting shorter, but you can still have dinner before dark...




Sunset Menu

served Wednesday to Sunday from 3:30pm

FLATBREADS \$11

share before your main course arrives, or pair with a salad to make a lighter meal.

Choose from the following:

- shady-made pancetta, roasted beets, spinach, goat's cheese and mozzarella
-  caramelized onion, grape tomatoes, roasted goat's cheese, mozzarella and fresh arugula, finished with balsamic reduction and pesto drizzle

HUNTER SCHNITZEL \$14

breaded pork cutlet and garlic mashed echo valley potatoes topped with shady-made creamy mushroom gravy, served with seasonal vegetables

LAMB RIBS \$19

marinated, slow-roasted lamb ribs and a blend of white and wild rice, served with seasonal vegetables and spiced mint yogurt dip

LIVER & ONIONS \$16

pan seared organic beef liver & roast onion gravy, served with garlic mashed echo valley potatoes and seasonal vegetables

PORK CHOP \$19

grilled bone-in double cut pork chop and garlic mashed echo valley potatoes, served with seasonal vegetables & smoked apple chutney

PAELLA \$20

ever changing fresh fish & shellfish with spanish chorizo sausage in saffron and tomato infused rice

...even more feature fare from our chefs...

SUNDAY ROAST DINNERS

Finish the weekend with our rotating selection of shady-made roast dinners. Ask your server about what's cooking this week.

JAMES' CHEESECAKE

Sous Chef James loves to make cheesecake, and his flavours are always delightful. Save some room for dessert!



: contains no added gluten, but PLEASE ADVISE YOUR SERVER IF YOU REQUIRE STRICTLY GLUTEN FREE PREPARATION

all prices plus tax