

# THE SHADY REST – EST. 1924

## SNACK & SHARE

**wings** \$16 | one pound of bbq, sriracha hot, parmesan garlic, pineapple curry, honey garlic, salt & pepper, sweet thai, caribbean jerk, or teriyaki

**calamari** \$15 | tossed with crispy banana peppers and red & green onion, served with tzatziki

**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** \$13 | one pound of tender, bone-in pork riblets, served with chipotle dip

**flatbreads** \$13 | 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

## 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

## SALADS

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

**spinach salad**  half \$12 / full \$15  
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

**prawn cobb salad**  \$17 | mixed greens tossed with grape tomatoes, red onions, bacon, smoked gorgonzola cheese, and honey mustard vinaigrette, topped with sautéed prawns


### UPGRADE YOUR SALAD?


add grilled chicken \$6.5

add sautéed prawns \$7

add shady-smoked salmon? \$7


## SIGNATURE 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 \$6 / full \$9  
always made from scratch with love

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 \$2.5

**beef dip** \$16 | thinly shaved roast beef and shady-made horseradish aioli on a toasted ciabatta bun with some jus for dippin'

**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** \$20 | 6oz flat iron steak cooked the way you like it, topped with onion rings, served on shady-made focaccia with shady sauce

add sautéed prawns? \$7

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

**shady burger** \$16.5 | charbroiled, hand-made, beef patty with shady sauce

**veggie burger**  \$15.5 | shady-made panko crusted chickpea and artichoke patty with honey cilantro crème fraiche & white cheddar

**big island chicken burger** \$16.5 | seasoned chicken breast, shady-made creamy sriracha and mango pineapple salsa

**oceanwise burger** \$18 | shady-made panko crusted scallop, shrimp & dungeness crab patty with fresh guacamole and white cheddar

### OPTIONAL ADD ONS

white cheddar, mushrooms  
or sautéed onions \$2 ea  
honey cured bacon  
or shady-made bacon jam \$2.5 ea


## MAINS

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

**haddock** 1pc \$16 / 2pc \$19 / 3pc \$22

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

**fisherman's pie** \$22 | rich lobster bisque, shrimp, scallops and lobster topped with mashed local potatoes then baked with parmesan on top, served with humble greens

**bbq back ribs**  half rack \$18 / full rack \$25  
shady-made bbq sauce, market vegetables & garlic mashed local potatoes

**parmesan crusted halibut** \$26 | 6oz wild halibut filet seared then baked with parmesan & panko crust, served with charred lemon, roasted potatoes and market vegetables

**baked lobster mac & cheese** \$22 | 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 \$17 / 2pc \$23 | breaded pork cutlet and garlic mashed local potatoes topped with shady-made creamy mushroom gravy, served with market vegetables

**prawn scampi ravioli** \$21 | juicy, garlic butter sautéed prawns and cherry tomatoes atop five cheese ravioli, finished with fresh basil and shaved parmesan, served with focaccia toast

**cioppino** \$24 | fresh, local manilla clams and salt spring island mussels, prawns and fish in a light tomato & herb broth, served with focaccia toast

**buddah bowl**  \$18 | kimchi, quinoa tabbouleh, black bean, corn and soya bean salad with our humble greens


### dress up your bowl?

crispy soy ginger tofu \$21

grilled chicken \$23

sautéed prawns \$24

# shadyrest.ca

 vegetarian selection

 can be made gluten free

(all prices plus gst)