



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

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 can be made gluten free

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