

CHICKEN TENDERS 5 pieces with BBQ sauce \$9

SEAFOOD CHOWDER Cup \$5 / Bowl \$7

FRENCH ONION GRATIN Cup \$5

SOUP DU JOUR Cup \$4 / Bowl \$6

MOZZARELLA STICKS 5 pieces with marinara sauce \$7

POTATO SKINS Bacon, Scallions and Sour Cream \$8

MUSHROOM FLATBREAD Truffle Alfredo, Caramelized Onions \$10

STUFFED PEPPADEWS Sweet Piquante Peppers Stuffed with Local Hot Italian Sausage, Cream Cheese Prego and Parmesan. \$9

ARANCINI Sicilian Rice balls filled with prosciutto, herbs and mozzarella \$10

FAMOUS QUESADILLAS

Grilled chicken, cheddar cheese, peppers, onions, bacon (salsa & sour cream on side).

\$12

FISH FRY

Available on Fridays.

Served with French Fries, Coleslaw, Lemon and Tartar Sauce

\$17

HOMESTYLE OFFERINGS

Available for Lunch and Dinner

DAVE'S FAMOUS MEATLOAF \$15

Bacon Wrapped and Tomato Basted, Paired with Mashed Potato, Vegetable of the Day and House Made Gravy.

TURKEY DINNER SANDWICH \$14

Slow Roasted Turkey Breast, Served Open Faced on Stuffing Bread with Fresh Cranberry Sauce, Mashed Potatoes and Turkey Gravy.

SOUTHERN FRIED CHICKEN \$14

Seasoned Buttermilk battered Boneless Chicken Thighs, Fried Crisp and Served over Mac and Cheese and Bacon Braised Greens.

SEAFOOD CIOPPINO \$20

A San Francisco Seafood Stew of Shrimp, Scallops, Clams and Mussels Tossed with Fennel, White Wine and Tomato Sauce. Served over Linguini.

OSSO BUCCO STROGANOFF \$16

Braised Autumn's Harvest Beef Shank, Mushrooms and Pearl Onions Simmered in a Rich, Braising Sauce, Finished with Sour Cream and Served Over Buttered Egg Noodles.

WINGS

MILD • MEDIUM • HOT • CHAR-BQ
HONEY COUNTRY • EDDY'S DRY RUB
GOCHUJANG

Served with carrots, celery & bleu cheese

BONE-IN JUMBO ROASTERS

6 of \$9 12 for \$16

BONELESS WINGS

1/2 LB of \$9 1LB for \$16

ENTRÉE SALADS

GRANNY APPLE SALMON CAESAR

CHICKEN Mixed Crisp Romaine, Asiago, Garlic Croutons, House Caesar Dressing. 4 oz. \$14
Bleu Cheese, Cider Vinaigrette Grilled Salmon \$14

AUTUMN KALE SALAD

Baby Kale, Farro, Roasted Butternut Squash, Dried Cranberries, Roasted Pistachios, Shaved Pecorino Romano and a Citrus Dijon Vinaigrette. \$9

GRILLED ROMAINE WEDGE WITH TENDERLOIN

Grape Tomatoes, Crumbly Bleu, BBQ Bacon, Balsamic and Grilled Tenderloin \$19

SANDWICHES

- Includes Our Crispy Battered French Fries -
Substitute Onion Rings, or Sweet Potato Fries for \$2.00 more

BUILD YOUR OWN BURGER OR CHICKEN

8oz Angus Beef or Chiavetta's chicken with Lettuce, Sliced Onion and Tomato Served on a Twist Roll \$14

Add Bacon \$2

ADDITIONAL TOPPINGS .25 EACH

Cheddar, Swiss, American, Havarti, Smoked Cheddar, Grilled Onions, Peppers, Sautéed Mushrooms, Meat Hot Sauce

CALIFORNIA REUBEN

Roast Turkey, Swiss, 1000 Island Dressing, Coleslaw, Guacamole and Seeded Rye. \$13

PASTRAMI REUBEN

Pastrami, Dill Havarti, Pickled Onions, Kraut, 1000 Island, Honey Mustard and Seeded Rye. \$14

CLUB SANDWICH

Choose Ham, Turkey or Both with a Selection of Toasted Bread \$13

BEEF ON WECK

Shaved Prime Rib on a Kimmelweck Roll with Crispy Onions Served with Au Jus and Horseradish Cream \$15

ITALIAN SAUSAGE HOAGIE

Local Hot Italian Sausage, Grilled Portabella, Roasted Peppers, Mozzarella, Fresh Spinach, Garlic Aioli and Served on a Hoagie Roll. \$15

GOCHUJANG CHICKEN WRAP

Gochujang Boneless Wings, Kim Chi, Shredded Cabbage, Cilantro, Scallion, Peanuts and Sesame Lime—Dressing \$13

DINNER ENTREES

AVAILABLE BEGINNING AT 5 PM
TUESDAY THROUGH FRIDAY

RANCH CLUB SIRLOIN \$27

8 oz Choice Cut and Herb Marinated, Served with Mashed Potato, Seasonal Vegetable and Roasted Pearl Onions and Mushrooms.

LOCAL PORK CHOP \$28

12 oz Autumn's Harvest Rib Chop, Cider Braised Root Vegetables with Corn and Sage Dumplings.

PRIME RIB \$29

Available on Fridays. Slow Cooked and Served with Mashed Potatoes and the Vegetable of the day

SHRIMP ALEXANDER \$28

Bacon Wrapped and Feta Stuffed Jumbo Prawns, Wilted Spinach, Sweet Potato Puree and a Sherry Reduction.

RICOTTA AND SPINACH RAVIOLI \$20

Tossed with Brussels Sprout Pedals, Grilled Portabellas, Sundried Tomatoes in a Roasted Garlic Pomodoro Sauce.

FISH FRY \$17

Available on Fridays. Prepared Beer Battered or Broiled. Served with French Fries, Cole Slaw, Tartar Sauce and Lemon Wedge

LAKE FRENCH \$22

Egg Battered and Pan Fried Alaskan Cod, Wild Rice Pilaf, Seasonal Vegetable and a Lemon Sherry Butter Sauce.

****SHADOW LAKE MANAGEMENT AND STAFF TAKE PRIDE IN MAKING SURE YOUR MEAL IS PREPARED TO YOUR LIKING. PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY RESTRICTIONS PRIOR TO PLACING YOUR ORDER****

CHEERS!

SEAN FLAHERTY - CERTIFIED EXECUTIVE CHEF

BRIDGET RILEY - HOSPITALTY MANAGER