

LUNCH AT SHY'S

served tuesday - friday from 11:30am- 2:30pm

Starters

STEAK BITES 20

crispy coated flash-fried tenderloin, maple garlic sauce, smoked aioli

FRIED MUSHROOMS 18

breaded oyster mushrooms, root vegetable slaw, blood orange vinaigrette, tomato aioli

GARLIC PARM FRIES 16

hand-cut potatoes, grated parmesan, minced garlic, house aioli

CALAMARI 20

dusted and fried ocean gems, shallots, kalamata olives, curry aioli, mango vinaigrette, lime *(gluten free option available)*

Soups & Salads

SEASONAL DAILY SOUP - cup 8 | bowl 12

made fresh in-house daily from local ingredients

CAESAR SALAD - starter 15 | meal 21

romaine hearts, pancetta chip, crispy capers, croutons, shaved parmigiano

MOROCCAN CHICKEN SALAD 27

chickpeas, cherry tomatoes, dates, goat cheese, mango vinaigrette, walnuts, topped with a moroccan-spiced grilled chicken breast and a curry aioli drizzle

WEDGE SALAD 21

baby gems, blue cheese dressing, pancetta chip, egg, tomato, cucumber

Mains

Choice of side – fries, soup or garden salad.

Substitute parm fries OR caesar salad - \$3.

* no side served

Pasta

PESTO CHICKEN CAPELLINI* 34

grilled chicken breast, basil pesto cream, red onion, kale, cherry tomatoes

LEMON PISTACHIO FETTUCINE* 31

lemon and white wine, red onion jam, arugula, toasted pistachios, crumbled goat cheese

MOROCCAN CHICKEN SANDWICH 22

moroccan spiced chicken, mango chutney, goat cheese, onions, lettuce, tomatoes, curry aioli, choice of side

FRIED CHICKEN B.L.A.T. WRAP 21

breaded chicken breast, bacon, lettuce, tomato, avocado, sundried tomato aioli, flour tortilla

SMOKED BRISKET SANDWICH 23

tender smoked beef brisket, pickled onion slaw, sweet pickles, smoked gouda, chili aioli on grilled sourdough

BANQUET BURGER 23

fresh-made ground chuck patty, aged white cheddar, bacon, smoked aioli, lettuce, onion, tomato, pickle, choice of side

BLUE CHEESE BURGER 24

ground chuck patty, red onion jam, crumbled blue cheese, smoked aioli, lettuce, onion, tomato, pickle, choice of side

BUTTERMILK CHICKEN PARM 22

free-range chicken breast, gluten-free breading, topped with marinara and melted mozzarella, on a toasted brioche bun, choice of side

SHRIMP TACO 21

sautéed shrimp, avocado, diced tomato, creamy slaw, soft taco tortillas

SWEET-PEA RISOTTO* 28

arborio rice, sweet green peas, nutritional yeast, vegan yogurt, splash of lemon

SALMON NICOISE* 29

4oz atlantic salmon, green beans, kalamata olives, cherry tomatoes, fingerling potatoes, sauce gribiche

Parties of 8+ will have an automatic 20% gratuity applied to the final bill(s) after taxes

Please note: as a fresh scratch kitchen, items may sell out. Menu and prices subject to change without notice, based on availability.

As all dishes are created fresh to order, there may be a wait during peak dine times.

Thank you for understanding!