

APPETIZERS

GARLIC CHEESE BREAD 17

cheese filled garlic butter, more cheese, baked melty goodness

STEAK BITES 22

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

FRIED BRUSSELS 19

sultana raisins, toasted cumin, honey mustard, seasoned trail mix

CALAMARI 21

gluten-free dusted and fried ocean gems, shallots, kalamata olives, curry aioli, mango vinaigrette, lime

WINTER SALAD 20

shredded brussels and root vegetables, red beets, champagne vinaigrette, dried cranberries, house trail mix, goat cheese, pecans

BRIE + BREAD 21

fig and apple chutney, baked brie cheese, roasted garlic purée, pistachios, fresh baguette, honey drizzle

CAESAR SALAD - starter 15 | meal 21

romaine hearts, house-made dressing, bacon crumble, croutons, shaved parmigiano

 *vegan option now available!*

PIZZAS

ALL PIZZAS \$28.

Add-ons and modifications extra

HONEY HOT PEPPERONI

dry-cured pepperoni, pickled pepperoncini peppers, white cheddar, marinara, hot honey drizzle

CHORIZO + GOAT

marinara, fior di latte, chorizo sausage, red onion, kalamata olives, crumbled goat cheese

FIG, APPLE + PANCETTA

fig and apple chutney, red onion jam, italian pancetta, brie cheese, arugula, balsamic reduction, pistachios

BRUSSELS + BACON

herb and olive oil base, shredded brussels, chopped bacon, onion jam, smoked gouda cheese, pangrattato

GARDEN ROSTI

basil pesto base, roasted beets, roasted mushrooms, roasted red peppers, fior di latte, truffle honey

Gluten Free Pizza Option Unavailable

PASTA

All our noodles are made fresh in house daily from quality flour and farm fresh eggs.

 *GLUTEN FREE PENNE AVAILABLE UPON REQUEST*

CHICKEN PARMIGIANA 36

buttermilk chicken breast, gluten-free breading, melted parmesan and mozzarella, capellini noodles with your choice of marinara, alfredo, basil pesto olio, or rosé sauce

FETTUCINE CARBONARA 34

pancetta, sweet peas, red onion jam, farm fresh egg yolk, cracked black pepper, grana padano

SHRIMP SCAMPI 36

garlic buttered white tiger prawns, roasted red peppers, scallions, lemon cream sauce, arugula

TUSCAN CHICKEN PENNE 37

chicken breast, sundried tomato cream sauce, smoked paprika, fresh herbs, baked with cheese and a gremolata crumb

BUTTERNUT SQUASH FETTUCINE 35

roasted butternut squash and leeks sautéed with sage and garlic, tossed in a butternut purée and fresh grated parmigiano emulsion, topped with our savoury house trail mix

PENNE ALLA SAMBUCA 34

chorizo sausage, red onions, white sambuca flambé, rosé sauce, fresh arugula, parmesan

**ADD OUR GARLIC & CHEESE BREAD TO YOUR PASTA 9*

  Vegan and gluten-free modifications may be available upon request. Ask your server!

ALLERGEN STATEMENT:

We care deeply for our guests and understand the gravity of allergens.

Because we carry allergens such as wheat, shellfish, milk, nuts, eggs, etc. in house, and our suppliers may have allergens in their warehouses, we do not offer an allergen free space.

Even with our best efforts, there is a risk of cross contamination.

Please alert your server to any allergies as not all ingredients are listed.

We are thrilled to have an opportunity to host you.

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

As a scratch kitchen, menu items may sell out at any time.

All menu items and pricing subject to change without notice.

MAINS

STEAK TENDERLOIN 54

7oz certified angus filet mignon, pan seared and served medium-medium rare, chimichurri, horseradish mashed potatoes, asparagus, blueberry demi sauce

CHICKEN SUPREME 38

8oz chicken breast supreme marinated in lemon and herbs, served with chef's creamy mashed potatoes, roasted asparagus and a lemon-butter and sage pan sauce

FANCY FISH (Market Priced)

tempura battered halibut, pea purée, tartar remoulade, fresh coleslaw, hand-cut fries, preserved lemon

BRIE + CRANBERRY PORK CHOP 38

10oz bone-in pork chop, baked brie cheese, poached cranberries, horseradish mashed potatoes, asparagus, brown butter sauce

JAGERSCHNITZEL 37

breaded pork loin cutlets, mushroom demi cream, butternut squash purée, roasted garlic mashed potatoes, broccolini

SWEET PEA RISOTTO 35

arborio rice, sweet peas, leeks and shallots, nutritional yeast, pepitas, hemp seeds, mint oil

SIDES

6 oz grilled chicken breast 9

garlic prawns (5 pcs) 9

roasted button mushrooms 6

breaded chicken parmesan breast 11

PRIVATE EVENTS

see host for information

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