

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

WINTER-FRIED BROCCOLINI 19

toasted almonds and caraway, dried cranberries, pepitas, hemp seeds, herbed breadcrumb, pesto aioli

CALAMARI 21 🍷

g/f dusted and fried ocean gems, shallots, kalamata olives, curry aioli, mango vinaigrette, lime

LASAGNA DIP 22

classic meat bolognese, fior di latte and basil ricotta, baked and served with crostinis

BRIE + BREAD 21

fig and apple chutney, baked brie cheese, roasted garlic puree, pistachios, fresh baguette

CAESAR SALAD - starter 15 | meal 21

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

PIZZAS

** we are happy to cook pizzas as appetizers but they do take longer to prepare **

FRENCH ONION 29

roasted garlic, shaved prime rib, demi-braised onions, bell peppers, smoked gouda cheese

CHORIZO + BASIL 28

basil pesto base, fior di latte, chorizo sausage, red onion jam, kalamata olives, crumbled goat cheese

FIG, APPLE + BACON 27

fig and apple chutney, red onion jam, smoked bacon, brie cheese, arugula, balsamic reduction, pistachios

BOLO PIZZA 27

our classic meat sauce, fior di latte, fresh herbs, basil ricotta

PASTA

CHICKEN PARMIGIANA 36

buttermilk chicken breast, gluten-free breading, melted parmesan and mozzarella
your choice of marinara, alfredo or rosé capellini

LEMON PISTACHIO FETTUCINE 34

lemon and white wine cream sauce, red onion jam, arugula, toasted pistachios,
crumbled goats cheese

SALMON CAPELLINI 36

4oz roasted salmon, cherry tomatoes, bell peppers, red onion, capers, pesto cream
sauce, basil ricotta

PRIME RIB MAC & CHEESE 37

shaved prime rib, roasted button mushrooms, demi-braised onions, cream sauce,
aged cheddar, horseradish sour cream, crispy onions

SHRIMP + CHORIZO CAPELLINI 34

white tiger prawns, chorizo sausage, kalamata olives, stewed tomatoes, smoked
paprika, splash of lime

BAKED ZITI 34

slow-simmered Bolognese sauce, aged cheddar, parmesan and goat cheese, touch of
cream, house macaroni noodles, baked fior di latte

FETTUCINE ALLA SAMBUCCA 33


chorizo sausage, red onions, white sambucca, rose sauce, fresh arugula, parmesan

SMOKED TOMATO CARBONARA 33

bacon, pancetta, heirloom cherry tomatoes, marinara, smoked gouda, farm fresh egg,
croutons

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

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

 *Gluten-free/egg-free penne available upon request.*

Please inform your server of any dietary restrictions as not all ingredients are listed.

 *Vegan modifications may be available upon request. Ask your server!*

MAINS

STEAK TENDERLOIN 54

7oz certified angus filet mignon, pan seared and served medium-medium rare, chimichurri, port wine demi, crispy onions, roasted garlic mashed potatoes, broccolini

CHICKEN MILANESE 38

Panko breaded free-range chicken breast, lemon butter + sage cream sauce, roasted garlic mashed potatoes, broccolini

SALMON 41

oven roasted 8oz Atlantic salmon, lemon dill remoulade, preserved lemon, crispy capers, pickled onions, roasted garlic mashed potatoes, broccolini

JAGERSCHNITZEL 37

breaded pork loin cutlets, mushroom demi cream, braised red cabbage, roasted garlic mashed potatoes, broccolini

HARVEST PORK CHOP 38

10oz bone-in pork chop, herb infused bourbon marinade, sage brown butter, port poached plum, roasted squash, mashed potatoes

MUSHROOM RISOTTO 34

arborio rice, roasted button mushrooms, kalamata olives, nutritional yeast, pepitas and hemp seeds, roasted broccolini, truffle oil

SIDES

6 oz grilled chicken breast 9


4 oz oven roasted salmon 12

garlic prawns (5 pcs) 9

roasted button mushrooms 6

breaded chicken parmesan breast 11

 gluten-free dish. ** some other dishes can be made gluten-free upon request

 Vegan friendly dish. ** some other dishes can be made vegan upon request

SHY'S PLACE

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

LUNCH

TUESDAY – FRIDAY 11:30 – 2:30

APPY HOUR

TUESDAY – SUNDAY 2:30-4

DINNER

TUESDAY – SUNDAY 4-9

BRUNCH

SATURDAY + SUNDAY 10:30-2:30

TUESDAY – HAPPY TUESDAY!

APPY AND DRINK SPECIALS ALL DAY
(dine-in only)

WEDNESDAYS – PIZZA + PINOT

4PM-CL
\$17 PIZZA + ½ PRICE BOTTLES OF ALL PINOT
(dine-in only)

THURSDAYS – 1/2 PRICE 3 THIEVES WINE

PRIVATE EVENTS + WEDDINGS

SEE HOST FOR INFORMATION

We are thrilled to be able to host you.

*All parties of 8+ have an automatic 20% gratuity applied to the final bill(s).
Thank you for allowing us to honour all reservations by respecting your seating
timeline.*