

APPETIZERS

GARLIC PARM FRIES 16 🍷

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

STEAK BITES 21 🍷

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

STREET CORN 18 🍷

deep-fried corn ribs, tajin + parmesan dusted, chili aioli

CALAMARI 21 🍷

shallots, kalamata olives, curry aioli, mango vinaigrette, lime

PEACHES + FETA BRUSCHETTA 19

basil infused whipped feta, peach salsa, balsamic glaze, toasted baguette

BRIE + BREAD 21

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

CAESAR SALAD - starter 15 | meal 21

romaine hearts, house-made dressing, pancetta, fried capers, croutons, shaved parmigiano

PIZZAS

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

PEACHES + BACON 27

marinara, pancetta, smoked bacon, roasted peaches, smoked gouda cheese

PROSCIUTTO + BLUE 28

basil pesto, prosciutto, red onion jam, arugula, blue cheese, walnuts, balsamic reduction

SALUMI TRIO 29

marinara, italian sausage, pancetta, genoa salami, fior di latte

PULLED PORK 28

chipotle infused pulled pork, cheddar cheese, red onions, creole mustard slaw, sweet pickles

WHITE MUSHROOM 27

alfredo base, white button mushrooms, artichokes, feta cheese, white truffle oil

Join us every Wednesday @4pm for

PIZZA + PINOT

\$17 pizza & half price bottles of pinot

**gluten free pizza not available*

PASTA

CHICKEN PARMIGIANA 36

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

PEPPER STEAK FETTUCINE 36

tenderloin bites, roasted garlic, green peppercorns, mushrooms, arugula, demi-cream
sauce, fresh parm

KOREAN BEEF STIR-FRY 35

tenderloin bites, sweet ginger + gochujang sauce, nappa cabbage, bok choy,
bell peppers, capellini noodles

SHRIMP SCAMPI 32

garlic buttered white tiger prawns, bell peppers, fresh herbs, shallots, white wine and
lemon cream sauce

LOBSTER MAC & CHEESE 38

atlantic lobster meat, scallions, artichokes, red onion jam, lobster bisque cheese
sauce, topped with smoked gouda and toast crumbs

BAKED SAUSAGE PENNE 33

stewed tomatoes, italian sausage, bell peppers, artichokes, fennel, fresh herbs,
fior di latte baked on top

PEACH + BACON FETTUCINE 34


sweet roasted peaches, hickory smoked bacon, white wine and blue cheese cream
sauce, crumbled gorgonzola

SALAMI + FENNEL 32


genoa salami, shaved fennel, kalamata olives, cherry tomatoes, marinara, capellini,
toasted croutons

**ADD OUR GARLIC & CHEESE BREAD TO YOUR PASTA 8*

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

CARNE ASADA SHORT RIB 43

chipotle lime braised short ribs, black bean sofrito, chimichurri, feta cheese, plantain chips, blue suede potatoes, corn ribs

CAJUN FRIED CHICKEN 38

breaded free-range chicken thighs, cajun sausage cream sauce, creole mustard slaw, braised greens, blue suede potatoes

NEW-MEXICAN RAINBOW TROUT 39

pecan crusted freshwater trout, black bean rice, peach tamarind salsa, corn ribs, cilantro lime crema

PEACHES + PORK CHOP 38

al pastor marinated bone-in pork chop, honey roasted peaches, chimichurri, pickled onions, blue suede potatoes, braised greens

MUSHROOM TRUFFLE RISOTTO 35

arborio rice, button mushrooms, artichokes, fennel, kalamata olives, nutritional yeast, hemp seeds, toasted pepitas, white truffle oil

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

SIDES


6 oz grilled chicken breast 9


6 oz oven roasted trout 15

garlic prawns (5 pcs) 9

sauteed button mushrooms 7

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

TUESDAYS – TACO TUESDAY

3PM-CL

\$8 TACOS + DRINK SPECIALS

WEDNESDAYS – PIZZA + PINOT

4PM-CL

\$17 PIZZA + ½ PRICE BOTTLES OF ALL PINOT

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.

www.shysplace.ca | 905-690-SHYS | eatatshys@gmail.com