APPETIZERS

gluten free preparation available with modifications
ask your server for vegetarian/ vegan modifications

GARLIC PARM FRIES 17
hand-cut french fries, minced garlic, parmesan cheese, house smoked aioli

BRIE & BREAD 27
roasted garlic, spiced orange jam, preserved oranges, pistachios, basil oil, toasted crostini baguette

CALAMARI 22
g/f dusted and fried ocean gems, shallots, kalamata olives, curry aioli, mango, lime

STEAK BITES 23
crispy coated flash-fried tenderloin, maple garlic sauce, smoked aioli

SALADS

MISO BEET SALAD 19
roasted red beets, root veg slaw, goat cheese, cucumbers, honey roasted pecans, white miso dressing,

CLASSIC CAESAR SALAD | SM 15 LG 21
romaine hearts, house-made dressing, pancetta, croutons, fried capers, shaved parmigiano

MOROCCAN CHICKEN SALAD 28
chickpeas, tomatoes, dates, goat cheese, mango vinaigrette, walnuts, topped with a moroccan-spiced grilled chicken breast & a curry aioli drizzle

PIZZA | 28

dough made fresh from scratch daily
join us on wednesdays for 'pizza & pinot ' night!

HONEY HOT PEPPERONI
dry-cured pepperoni, pickled pepperoncini peppers, fior di latte, marinara, hot honey drizzle

CHORIZO BASIL
basil pesto base, spanish chorizo sausage, red onion jam, roasted red peppers, kalamata olives, aged cheddar

PROSCIUTTO & PARM
marinara, cherry tomatoes, fior di latte, prosciutto di parma, parmigiano reggiano, balsamic drizzle

PASTA

noodles made from scratch in house daily

LOBSTER MAC + CHEESE 38

atlantic lobster meat, smoked gouda, lobster bisque cream sauce, caramelized red onions, sweet peas, panko crust

LEMON PISTACHIO FETTUCCINE 34

lemon & white wine cream sauce, red onion jam, arugula, toasted pistachios, crumbled goat's cheese

PESTO CHICKEN CAPELLINI 37

chicken breast, button mushrooms, cherry tomatoes, red onion, basil pesto cream sauce

FETTUCCINE ALLA SAMBUCCA 35

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

CHICKEN PARMIGIANA 36

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

ADD-ONS

6 oz Grilled Chicken Breast | 9

4 oz Oven-Roasted Salmon | 12

Garlic Prawns (5 pcs) | 9

Roasted Mushrooms. | 6

Breaded Chicken Parmesan Breast | 11

Garlic Cheese Bread | half 9 full 17

DINNER CLASSICS

STEAK TENDERLOIN 59

7oz certified angus filet mignon, pan-seared and served medium-rare, fresh herb chimichurri, port wine demi sauce, garlic mashed potatoes, roasted vegetables

MUSHROOM RISOTTO 39

VEGAN

arborio rice, roasted button mushrooms, brown beech mushrooms, white truffle oil, onions, kalamata olives, nutritional yeast, hemp seeds,

SHY'S Place

ALLERGEN STATEMENT:

Because we carry allergens such as wheat, shellfish, milk, nuts, eggs, etc. in-house, and our suppliers may have allergens in their warehouses, we don't 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.

SEASONALLY INSPIRED

THIS WINTER, WE HAVE BEEN INSPIRED BY POLISH HOSPITALITY. WHILE STAYING TRUE TO OUR COMFORT FOOD ROOTS, WE HOPE YOU'LL ENJOY WINTERING WITH US THROUGH THESE SELECTIONS OF WINTER-INFUSED DISHES.

FRIED BRUSSEL SPROUTS 20

golden raisins, toasted caraway, cashews, honey mustard, panko crumble

POTATO PIEROGI PIZZA 28

roasted garlic base, potato slices, braised red cabbage, bacon, red onions, cheddar cheese, sour cream

SHORT RIB RAVIOLI 38

braised short rib and cheese filling, miso marinated mushrooms, puréed parsnip demi cream sauce

JAGERSCHNITZEL 42

breaded pork loin cutlets, mushroom demi cream, braised red cabbage, garlic mashed potato, seasonal vegetables

BRAISED SHORT RIB 47

red wine-braised short rib, kolbasa kapusta, roasted beets, garlic mashed potato, port wine reduction

RYE CRUSTED SALMON 43

rye and juniper crust, atlantic salmon fillet, sweet beet rice pilaf, sour cream and chives, honey mustard slaw

PARTIES OF 8+
WILL HAVE 20% GRATUITY
ADDED TO THE FINAL BILL(S)