

COMBO-IT!

Choice of side or Caesar salad with cornbread or grilled garlic focaccia

\$12.95 Thick Cut Onion Rings Hand cut cornmeal battered onion rings, served with red relish aioli \$13.95 Crispy Fried Cauliflower Tempura battered cauliflower tossed with parmesan & chili flakes, with a preserved lemon aioli \$13.95 Jalapeno Popcorn Shrimp Fried baby shrimp & jalapenos, served with a lemon chili aioli \$13.95 Potato Skins Crispy potato shells stuffed with melty cheddar & mozzarella, bacon, sweet jalapeno glazed pork belly, fresh jalapeno, finished with sour cream and green onions \$15.95 Smoked Pork Belly Chunks Smokey jalapeno glazed fried pork belly, pickled onion & cilantro salad, curry oil drizzle Potato chips & Smoked Onion Aioli \$10.95 Fresh house made potato chips served with a smoked onion & chive aioli Chips & Salsa \$11.95 Fried red tortilla chips, house made salsa and sour cream. Perfect for sharing! Tuna Tataki \$17.95 Seared ahi tuna, avocado, green apple & pickled onion salad dressed with shiso vinaigrette, ginger soy glaze, chili oil &

Fish n' Chips

areen onion

Crispy battered pacific snapper fillet served with fries, house tartar sauce, coleslaw & a lemon wedge

1pc \$21.95 2pc \$26.95



APPETIZERS

COMBO-IT!

Choice of side or Caesar salad with cornbread or grilled garlic focaccia

Chicken Wings

\$20.95

Choice of: Red hot, candied jalapeno, salt & pepper, honey garlic, BBQ
whisky glaze, blue moon

Comes with: Creamy blue cheese dip, house made pickles & celery sticks

Mediterranean Hummus

\$15.95

Served with greek salad, to asted naan bread, feta & marinated garbanzo beans $% \left(1\right) =\left(1\right) +\left(1$

Baked Brie

\$17.95

Phyllo wrapped brie, red grapes, salted pecans, bourbon glaze, granny smith apple & toasted crostini

Baja Fish Tacos

\$19.95

Fried golden rockfish, fresh tomato salsa, smokey chipotle aioli, shredded cabbage, pickled onions & cilantro. 3 per order

SALADS & SOUP

salads: add grilled chicken or garlic prawns \$7.95

Seafood Chowder

\$15.95

Classic chowder with clams, double smoked bacon, baby shrimp, leeks, potatoes, and corn, topped with candied salmon. Served with our house made grilled garlic focaccia

Butternut Squash Soup

\$14.95

Creamy butternut squash soup topped with sour cream, curry oil, parmesan & cilantro. Served with grilled garlic butter focaccia

The Shack Caesar

\$17.95

Romaine heart, baby kale, double smoked bacon, house made Caesar dressing, parmesan, & served with our house made grilled garlic focaccia bread

Lakefront Beet Salad

\$19.95

Sliced beets, beluga lentils & marinated garbanzo beans, cucumber, pickled onions & arugula in a roasted shallot vinaigrette, topped with feta cheese and candied pecans $\,$

Southwest Bowl choice of cajun chicken, or blackened prawn

\$23.95

Baby greens in a lime & cumin vinaigrette, spicy corn, tomato salsa, black beans, fresh jalapeno, avocado & sour cream, served in a crispy tortilla bowl topped with cilantro



SANDWICHES

Choice of fries with *roasted garlic aioli or ketchup*, Shinglemill greens, or substitute Caesar salad for \$3.25

Shinglemill Burger A classic! House made 6oz patty, cheddar cheese, bacon, pickles, lettuce, red onion, tomato & red relish aioli	\$23.95
Mushroom Swiss Burger Our signature 6oz beef patty, caramelized onions & sautéed mushrooms, swis cheese, red relish aioli, house made pickles served on a classic bun	\$23.95
Grilled Cajun Chicken Cajun spiced grilled chicken topped with cheddar cheese & bacon, lettuce, tomato, avocado, red onion & garlic aioli on a ciabatta bun	\$23.95
Crispy Chicken Crunch Fried chicken breast, topped with swiss cheese & bacon, buttermilk & herb dressing, fresh jalapenos, tomatoes & lettuce on a classic bun	\$23.95
Shawarma Flatbread Fried falafels, hummus, feta cheese, tomato, pickled onion, cucumber, carrot, radish & arugula, cilantro yogurt, all tucked into grilled naan bread	\$21.95
Smokey Texas Sandwich House slow smoked pork shoulder, coleslaw, onion ring, Carolina mustard & Jack Daniels BBQ sauce on a pretzel bun	\$23.95
The Havana Slow smoked & marinated pork shoulder, swiss cheese, bacon, lettuce, pickled onions & cilantro on a toasted ciabatta bun	\$23.95
Apple & Brie Grilled rosemary chicken breast, gala apple, melty brie cheese, caramelized onions & butter lettuce with fig mayo, served on a toasted pretzel bun	\$23.95
Shrimp & Avo Sandwich Butter toasted sourdough, fresh shrimp, tartar sauce, avocado, red onion, tomato, lettuce & fresh dill	\$22.95
Chicken BLT Toasted brioche bun, rosemary grilled chicken, bacon, lettuce, tomato, mayo	\$23.95
Prime Rib Dip A Shinglemill classic! Thin shaved prime rib, swiss cheese & horseradish mayo on a hoagie bun. Served with au jus dipping sauce	\$23.95

ADD ONS

Add caramelized onions & sautéed mushrooms for \$4.00

Jalapeno Cheese Cornbread	\$5.95	Mushrooms	\$4.95
Double Smoked Bacon	\$4.25	Extra Patty	\$6.95
Half Avocado	\$3.95	Grilled Chicken	\$7.95
Grilled Garlic Focaccia	\$3.95	Extra Cheese	\$2.25
Coleslaw	\$3.95	Grilled Onions	\$1.95
Fresh Jalapenos	\$2.75	Extra Dip	\$1.95
Gravy	\$3.95	Garlic Prawns	\$7.95



MAINS

COMBO-IT!

Choice of side or Caesar salad with cornbread or grilled garlic focaccia
7.95

Pacific Seafood Linguini

\$30.95

Italian sausage, candied salmon, prawns, oregano & cherry tomatoes in a buttery white wine tomato sauce with parmesan cheese & chili flakes

Prawn & Andouille Radiatori

\$31.95

Pacific prawns, andouille sausage & red pepper sauteed in a creamy parmesan cajun sauce on radiatori pasta, chili flakes

Radiatori Pomadoro

\$22.95

Radiatori noodles, housemade fresh tomato sauce, oregano, whipped ricotta, parmesan cheese & chili flakes add grilled chicken, or garlic prawns, or italian sausage \$7.95

Blackened Chicken Linguini

\$27.95

Blackened chicken & linguini in a creamy parmesan sauce add garlic prawns \$7.95

Double Bone Pork Chop

\$34.95

24hr brined double bone pork chop, seasonal veg, fried rosemary potatoes, fresh apple, bourbon glaze & curry oil drizzle

Thai Roasted Chicken

\$34.95

Pan seared chicken breast, corn & red pepper potato hash, green beans, chimichurri, red curry coconut sauce & fresh cilantro

PRIME RIB SPECIAL

Friday & Saturday Nights after 5:00

Dijon & thyme rubbed 10 oz prime rib, honey glazed carrots & green beans, creamy mashed potatoes, yorkshire pudding, fresh horseradish & house made jus

\$39.99

DESSERT

Pecan Pie Pot au Creme

\$12.95

Creamy caramel custard topped with honey whipped cream, butterscotch caramel, salted pecans & sponge toffee

Caramel Apple Cheesecake

\$13.75

Classic NY Cheesecake, fresh granny smith apple, crumble topping, vanilla ice cream & salted caramel sauce

Beartooth Pie

\$12.95

A Shinglemill classic! Mile high ice cream pie, caramel sauce, sponge toffee



ALLERGY FRIENDLY

Please Inform Your Server of Any Dietary Restrictions

Gluten Free

Snacks

Popcorn Shrimp
(GF Upon Request)
Crispy fried
cauliflower
(GF Upon Request)
Potato Skins
Chips & Salsa
Potato chips & aioli
Pork Belly Chunks
Onion Rings
(GF Upon Request)

<u> Appetizers</u>

Tuna tataki

Chicken Wings (Not Honey Garlic) Mediterranean Hummus (GF Upon Request)

Salads & Soup

Seafood Chowder
(GF Upon Request)
Kale Caesar
(GF Upon Request)

(GF Upon Request)
Lakefront Beet Salad
Butternut soup (GF upon
request)

Pizzas

None of our pizzas are GF friendly, sorry!

Sandwiches

All sandwiches can be made gluten free upon request

Lettuce wrap \$3.00 Gluten free bun \$2.00

<u>Pasta</u>

All pastas can be made with gluten free penne upon request

Mains

Double Bone Pork Chop
Butter Chicken
Thai Roast Chicken
Prime Rib (Fri/Sat
upon request)*this
means no au jus or
yorkshire pudding!!

<u>Dessert</u>

Pecan Pie Pot au Creme

Dairy Free

Snacks

Thick Cut Onion Rings
(DF Upon Request)
Crispy Fried
Cauliflower
(DF Upon Request)
Potato Chips & Smoked
Onion Aioli (DF
With Different
Dip)
Popcorn Shrimp
(DF Upon Request)
Pork Belly chunks

Tuna Tataki Appetizers

Chicken Wings
Fish 'n Chips
Mediterranean Hummus
(DF Upon
Request) Salads & Soup
Lakefront Beet Salad

<u>Pizzas</u>

None of our pizzas are DF friendly, sorry!

(DF Upon Request)

Sandwiches

All sandwiches can be made dairy free upon request

<u>Pasta</u>

Rigatoni Pomadoro (DF Upon Request) Pacific Seafood Linguini (DF Upon Request)

Mains

None of our mains are DF friendly, sorry!

<u>Dessert</u>

Unfortunately all our desserts contain dairy!

Vegetarian

Snacks

Thick Cut Onion Rings
Crispy Fried
Cauliflower
Potato Skins
(V Upon Request)
Potato Chips & Smoked
Onion Aioli
Chips & Salsa

<u>Appetizers</u>

Baked Brie House Made Hummus

Salads & Soup

Lakefront Beet Salad Caesar salad (V Upon Request)

<u>Pizzas</u>

Truffle Funghi Brie & Rosemary (V Upon Request)

Sandwiches

Beyond Meat can be substituted for all burgers Shawarma Flatbread

Pasta

Radiatori Pomodoro

Mains

None of our mains are V friendly, sorry!

<u>Dessert</u>

All desserts are V friendly!

Vegan

Snacks

Thick Cut Onion Rings (VG Upon Request) Crispy Fried Cauliflower (VG Upon Request) Chips & Salsa

<u>Appetizers</u>

Mediterranean Hummus (VG Upon Request)

Salads & Soup

Lakefront Beet Salad (VG Upon Request)

Pizzas

None of our pizzas are Vegan friendly, sorry!

Sandwiches

Beyond Meat can be substituted for all burgers. Please inform your server you'd like your Beyond Meat burger vegan! Shawarma Flatbread (VG Upon Request)

<u>Pasta</u>

Rigatoni Pomadoro (VG Upon Request)

<u>Mains</u>

None of our mains are vegan friendly, sorry!

Dessert

None of our desserts are Vegan friendly, sorry!



PIZZA

rosemary

all pizzas drizzled with garlic oil and topped with parmesan cheese & chili flakes

Toscano Tomato sauce, mozzarella, whipped ricotta,	\$19.95
oregano	
Blanco Creamy parmesan sauce, fennel sausage, caramelized onions, whipped ricotta,	\$20.95
Kalamata olive, oregano	
Meat Lovers Tomato sauce, fennel sausage, ham, pepperoni, double smoked bacon, mozzerella, oregano	\$20.95
The Luau	\$20.95
Tomato sauce, mozzarella, ham, double smoked	
bacon, pineapple, fresh jalapeno, feta cheese	
Truffle Funghi Creamy parmesan sauce, wild mushrooms, pepperoncini, mozzerella, arugula & truffle oil	\$20.95
<pre>Pepperoni Tomato sauce, mozzarella, pepperoni, mushrooms, oregano</pre>	\$19.95
Brie & Rosemary Creamy parmesan sauce, mozarella, double smoked bacon, brie cheese, granny smith apple, fresh	\$20.95

