

JUMBO WINGS

choose quantity and style – half & half sauces +1.00
+1.50 for all drums or all flats for 5-15 wings +2.00 for all drums or all flats for 20 wings
BUFFALO (HOT OR MILD) - TEXAS HEAT DRY RUB- BOURBON BBQ – SALT & VINEGAR - HONEY OLD BAY
bleu cheese or ranch; celery sticks
5 wings 11.95/ 10 wings 20.95 / 15 wings 26.95 / 20 wings 31.95

SHAREABLES

ROASTED POBLANO QUESO DIP 10.95 caramelized onions, cooper sharp american cheese, pico de gallo, sriracha, tortilla chips
MEDITERRANEAN SHRIMP 13.95 garlic, chili flakes, baguette
BUTTERMILK BATTERED CALAMARI 15.95 pickled mango, cilantro, spiced peanuts, house chili sauce
LAMB SLIDERS 15.95 whipped spicy feta, pickled onions, pea shoots, toasted brioche
STEAMED MUSSELS 14.95 marinara, grilled baguette
HUMMUS & OLIVE TAPENADE 12.95 marinated cucumbers, tomatoes, feta, grilled pita bread
AHI TUNA CEVICHE 14.95 lime, cilantro, avocado, pico de gallo, corn tortilla chips
POUTINE FRIES 10.95 cheddar cheese curds, onion gravy
GUACAMOLE & CHIPS 11.95 spiced pepitas, queso fresco, jalapeños, corn tortilla chips
BARBACOA QUESADILLA 16.95 braised beef, cheddar-jack, pico de gallo lime crema, chimichurri **sub chipotle chicken**
SHELLEEN'S NACHOS 19.95 full/15.95 half cheddar-jack, jalapeños, vine-ripe tomatoes, scallions, black olives, pico de gallo, sour cream **add chili 2.95 | guacamole 3.95 | chipotle chicken 4.95**

SOUPS

CHICKEN CORN CHOWDER CUP 6.95/ BOWL 8.95
FRENCH ONION GRATIN CUP 7.95/ BOWL 9.95
HOUSE MADE CHILI cheddar-jack, scallions CUP 6.95/ BOWL 8.95
add tortilla chips +2.00

SALADS

add ons: jumbo shrimp 13 / chicken 7 / salmon 12 / teres major steak 17
ARUGULA & ROASTED BEETS 11.95, honey-goat cheese, toasted walnuts, sherry vinaigrette
CAESAR 12.95 house-made croutons, parmesan cheese, romaine
GREEK 15.95 tomatoes, chickpeas, artichoke hearts, feta, cucumbers, kalamata olives, romaine, red wine vinaigrette
SESAME TUNA POKE BOWL 19.95 marinated tuna, cucumber, pickled mango, carrot, avocado, macadamia quinoa cabbage salad, edamame, spicy mayo, pickled fresnos, citrus sesame vinaigrette
SOUTHWESTERN CHICKEN 16.95 fried chicken, cheddar-jack, tomatoes, pickled onions, corn-black bean salsa, hard-boiled eggs, crispy tortillas, jicama, romaine, honey-chipotle dressing
CALIFORNIA CHICKEN SALAD17.95 napa cabbage, cucumber, carrots, bell pepper, crispy wontons, cilantro, cashews, grilled chicken, citrus sesame vinaigrette
BLACKENED SHRIMP COBB 20.95, romaine, watercress, hard-boiled egg, lancatser bacon, roasted sweet corn, heirloom tomato, cucumber, avocado, blue cheese, red wine vinaigrette

CHAR-GRILLED BURGERS

OUR FAMOUS CHARCOAL-GRILLED BURGER 10oz 17.95 / 6oz 14.95 build your own with choice of toppings and cheeses
Recommended Burger Wine: Côtes-du-Rhône Saint Cosme '23 \$12 glass/ \$48 bottle

CHEESES: american, bleu, cheddar, swiss, aged provolone, jalapeño-jack,

FRESH TOPPINGS: vine-ripe tomato, green leaf, red onion, caramelized onions

PREMIUM TOPPINGS: add 1.00 sautéed mushrooms, pico de gallo, habanero pickled onions, sweet pickled onions, tomato-chili pepper jam

PREMIUM TOPPINGS: add 2.00 avocado, guacamole, lancaster bacon, fried egg, pulled pork, brie cheese **Gluten Free Roll – or- Vegan Pretzel Roll:** add 2.50

THE KID 18.95 10oz burger, lancaster bacon, sweet pickled onions, cheddar, green leaf, vine-ripe tomato
CAT BALLOU 15.95 6oz burger, brie, vine-ripe tomato, kennett mushrooms, green leaf
COWBOY 18.95 10oz burger, fried onion ring, lancaster bacon, bbq sauce, cheddar, green leaf, vine-ripe tomato
CALIFORNIA 15.95 6oz burger, avocado, pea shoots, cheddar, green leaf, vine-ripe tomato, 1000 island dressing
GOLDRUSH 19.95 10oz burger, lancaster bacon, pulled pork, fried egg cheddar, green leaf lettuce, vine-ripe tomato

SIDES

3.95 a la carte, substitutions no charge		4.95 a la carte, substitutions +1.00		5.95 a la carte, substitutions +2.00	
french fries	house or caesar salad	mashed potatoes	cauliflower “risotto”	onion rings	steamed broccoli
house made chips	seasonal veggies	old bay fries	seasoned spinach	tater tots	fried pickles & cherry peppers
corn succotash	coleslaw	cajun fries	green beans & cherry tomatoes	sweet potato fries	brussels sprouts & bacon

20% GRATUITY ADDED TO PARTIES OF 6 AND LARGER / MAXIMUM OF 2 CREDIT CARDS-SEPARATE CHECKS PER TABLE PLEASE

SANDWICHES

all sandwiches come with the choice of one side

EL CUBANO 18.95 roasted pork, pepper ham, swiss, pickles, dijonnaise
BYO KID SHELLEEN'S PHILLY – or – CHICKEN CHEESESTEAK 18.95 choice of cheese and fresh & premium toppings
AVOCADO BLT 16.95 lancaster bacon, green leaf, vine-ripe tomato, cilantro-lime aioli, multi grain toast
CHICKEN SALAD BLT 15.95 lancaster bacon, green leaf, vine-ripe tomato, toasted ciabatta
HERB ROASTED TURKEY CLUB 15.95 lancaster bacon, green leaf, vine-ripe tomato, mayonnaise, choice of toast
PULLED PORK 16.95 bourbon bbq, bread & butter pickles, coleslaw, brioche roll
KOREAN BBQ CHICKEN 17.95 crispy fried chicken breast, korean BBQ, spicy mayo, daikon slaw, toasted sesame, cilantro, brioche roll

TACOS

TIJUANA STEAK 15.95 grilled jalapenos, fried onions, cilantro-onion relish, corn tortillas, salsa verde
BEYOND CHORIZO 16.95 chorizo seasoned beyond meat, corn-black bean salsa, lettuce, avocado-salsa verde, corn tortillas
CRISPY PERUVIAN SHRIMP 16.95 cucumber slaw, aji amarillo aioli, lettuce, flour tortillas
CARNITAS 16.95 pulled pork, pineapple salsa, habanero-pickled onions, cilantro, scallions, corn tortillas
AHI TUNA TARTARE 15.95 avocado, cilantro, pico de gallo, crispy corn tortillas

ENTREES

ITALIAN SAUSAGE RIGATONI 25.95 broccoli rabe, red peppers, parmesan cheese
STEAK FRITES 26.95 8oz teres major steak, herb butter, chipotle dipping sauce, fries
PAN SEARED SALMON 24.95 white bean salad, heirloom tomatoes, cucumber, mint & lemon yogurt
SHELLEEN'S SIGNATURE CRAB CAKE 26.95 jumbo lump crab, fries, horseradish-mustard slaw
GRILLED MEATLOAF 20.95 mashed potatoes, braised greens, onion gravy
FISH AND CHIPS 20.95 beer battered Atlantic cod, slaw, tartar, fries
TROPICAL COLOSSAL SHRIMP 23.95 quinoa-black bean salad, queso fresco, aji amarillo aioli, pineapple salsa