

SHELLEEN’S SHAKES

VANILLA, CHOCOLATE OR BLACK & WHITE 9

PUMPKIN, MOOSE TRACKS 10

JUMBO WINGS

choose quantity and style – half & half sauces +1.00 (max 2 sauces per order)
+ 1.50 for just drums or just flats for 5-15 wings +2.00 for 20 wings

BUFFALO (HOT OR MILD) • TEXAS HEAT DRY RUB • BOURBON BBQ

HONEY OLD BAY • PB&J • KANSAS EMBER

choice of 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, sriracha, pico de gallo, house-made tortilla chips

MEDITERRANEAN SHRIMP 13.95

garlic, chili flakes, baguette

BUTTERMILK BATTERED CALAMARI 15.95

pickled mango, spiced peanuts, cilantro, house-made chile sauce

LAMB SLIDERS 15.95

whipped spicy feta, pickled onions, pea shoots, toasted brioche

BLUE CRAB HUSH PUPPIES 12.95

lemon & old bay remoulade

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, corn tortilla chips

COLOSSAL PRETZEL 20.95

whole grain mustard, beer cheese

BARBACOA QUESADILLA 16.95

braised beef, cheddar-jack, pico de gallo, lime crema, chimichurri

sub chipotle chicken

BEER BATTERED CHEESE CURDS 10.95

chili garlic aioli

SHELLEEN’S NACHOS 19.95 full/15.95 half

cheddar-jack, jalapeños, scallions, black olives, pico de gallo, sour cream

add: chili +2.95, guacamole +3.95, grilled or chipotle chicken +4.95

SALADS

add ons: chicken 7 / salmon 12 / jumbo shrimp 13/ 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

BLACKENED SHRIMP COBB 20.95

romaine, watercress, hard-boiled egg, lancaster bacon, roasted sweet corn, heirloom tomato, cucumber, avocado, blue cheese, red wine vinaigrette

SESAME TUNA POKE BOWL 19.95

marinated cucumber, pickled mango, carrot, avocado, macadamia, quinoa, cabbage salad, edamame, spicy mayo, pickled fresnos

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 SALAD 17.95

napa cabbage, cucumber, carrots, bell pepper, crispy wontons, cilantro, cashews, grilled chicken, citrus sesame vinaigrette

CHAR-GRILLED BURGERS

OUR FAMOUS CHARCOAL-GRILLED BURGER 10oz 17.95 / 6oz 14.95

build your own with choice of toppings

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

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

PREMIUM TOPPINGS: add 1.00 pico de gallo, sauteed mushrooms, habanero pickled onions, tomato chili pepper jam, house pickled jalapenos

PREMIUM + TOPPINGS: add 2.00 guacamole, avocado, lancaster bacon, fried egg, pulled pork, brie

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, green leaf, vine-ripe tomato, cheddar, 1000 island dressing

GOLDRUSH 19.95

10oz burger, lancaster bacon, pulled pork, green leaf, vine-ripe tomato, cheddar, fried egg

SIDES

3.95 substitutions no charge

4.95 substitutions +1.00

5.95 substitutions + 2.00

french fries

house salad

mashed potatoes

cauliflower “risotto”

onion rings

broccoli

mixed vegetables

cole slaw

old bay fries

cajun fries

sweet potato fries

caesar salad

house made

seasoned spinach

green beans & cherry

brussels sprouts bacon

succotash

potato chips

tomatoes

tater tots

cherry peppers

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

SOUPS

CHICKEN CORN CHOWDER 8.95

CABIN KETTLE BEAN 9.95

FRENCH ONION GRATIN 9.95

HOUSE MADE CHILI 8.95

cheddar-jack; scallions

add tortilla chips +2.00 or corn bread skillet w/honey butter +4.00

SANDWICHES

all sandwiches come with the choice of one side

Gluten Free Bun or Vegan Pretzel Roll Available +2.50

BYO KID SHELLEEN’S BEEF – 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

add grilled chicken +7.00

KOREAN BBQ CHICKEN 17.95

crispy fried chicken breast, Korean BBQ, spicy mayo, daikon slaw, toasted sesame, cilantro

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 bread

EL CUBANO 18.95

roast pork, pepper ham, swiss cheese, pickles, Dijon mustard

PORKETTA 18.95

provolone, broccoli rabe, red pepper flakes, long hots, seeded hoagie roll

PULLED PORK 16.95

bourbon BBQ, bread & butter pickles, cole slaw, brioche

TACOS

TIJUANA STEAK 15.95

grilled jalapenos, fried onions, cilantro-onion relish, corn tortillas, salsa verde

CRISPY PERUVIAN SHRIMP 16.95

cucumber slaw, aji amarillo aioli, lettuce, flour tortillas

BEYOND CHORIZO 16.95

Beyond chorizo, corn-black bean salsa, lettuce, avocado-salsa verde, corn 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

PAN SEARED SALMON 24.95

white bean salad, heirloom tomatoes, cucumber, mint & lemon yogurt

FISH & CHIPS 20.95

beer battered Atlantic cod, slaw, tartar, fries

SHELLEEN’S SIGNATURE CRAB CAKE 26.95

jumbo lump crabmeat, horseradish-mustard slaw, fries

TROPICAL PASTOR SHRIMP 23.95

black bean quinoa salad, aji pepper aioli, pineapple salsa

STEAK FRITES 26.95

8oz teres major, herb butter, chipotle dipping sauce, fries

BRAISED SHORT RIB 29.95

baby carrots, mashed potatoes, red wine sauce, rosemary herb butter

FIRESIDE BAKED ZITI 22.95

sausage, beef, ricotta, marinara, parmesan, side salad

SMASHED WAGYU 20.95

two 4oz. dry aged beef patties, cherry pepper relish, swiss, garlic aioli

FARMHOUSE 19.95

8oz local grass-fed beef, garlic butter, aioli, vine-ripe tomatoes, green leaf, house-made bread & butter pickles

BEYOND™ VEGGIE 16.95

Beyond™ veggie patty, vegan mayo, green leaf, vine-ripe tomato, red onion, vegan pretzel roll

TURKEY 15.95

avocado, pea shoots, green leaf, tomato-chili pepper jam