

INTRODUCING VANILLA OR CHOCOLATE MILKSHAKES 8

PLEASE ALLOW TIME TO PREPARE

JUMBO WINGS

choose quantity and style – half & half sauces +1.00
+ 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
• GHOST PEPPER • HONEY OLD BAY • PB&J • COCONUT CURRY
choice of bleu cheese or ranch; celery sticks
5 wings 10.95/ 10 wings 19.95 / 15 wings 25.95 / 20 wings 30.95

SHAREABLES

CRISPY CALAMARI 15.95 cherry peppers, sweet chili ginger aioli
AHI TUNA CEVICHE 14.95 lime, cilantro, avocado, pico de gallo, corn tortilla chips
LASSO FRIES 9.95 lancaster bacon, scallions, cheddar-jack, queso
GUACAMOLE & CHIPS 11.95 spiced pepitas, queso fresco, corn tortilla chips
HUMMUS & OLIVE TAPENADE 12.95 marinated cucumbers, tomatoes, feta, grilled pita bread
DEVEILED EGGS 7.95 lancaster bacon, smoked paprika oil
SHELLEEN'S NACHOS 16.95 full/13.95 half cheddar-jack, jalapeños, vine-ripe tomatoes, scallions, black olives, pico de gallo, sour cream
add chili +1.00 guacamole or chipotle chicken +3.95
BEER BATTERED CHEESE CURDS 10.95 chili garlic aioli
TATOR TOT ELOTE 10.95 cheddar jack, queso, grilled corn, crema, bacon, scallions
STEAMED MUSSELS 14.95 marinara, white wine, basil, grilled baguette
BARBACOA QUESADILLA 16.95 braised beef, cheddar-jack, pico de gallo, lime crema, chimichurri

SOUPS

CHICKEN CORN CHOWDER 7.95 • FRENCH ONION GRATIN 8.95
CREAM OF CELERY CELERY MINT OIL **8.95**
HOUSE MADE CHILI 7.95 cheddar-jack; scallions **add tortilla chips +2.00**

SALADS

add ons: shrimp 9 / chicken 7 / tuna 9/ salmon 12 / teres major steak 17
TURKEY COBB 16.95 black olives, bleu cheese, lancaster bacon, avocado, hard-boiled egg, tomato, romaine buttermilk ranch dressing
CAESAR 10.95 house-made croutons, parmesan cheese, romaine
GREEK 13.95 tomatoes, chickpeas, artichoke hearts, feta, cucumbers, kalamata olives, pepperoncini, romaine, white balsamic vinaigrette
CHILI LIME SHRIMP 18.95 grape tomatoes, corn-black bean salsa, avocado, queso fresco, spiced pepitas, romaine, habanero-lime dressing
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
QUINOA TURKEY BOWL 16.95 cauliflower, cucumber, cherry tomatoes, red onions, dried cherries, avocado, arugula, honey-goat cheese, orange-dijon vinaigrette
ARUGULA & ROASTED BEETS 9.95 honey-goat cheese, toasted walnuts, sherry vinaigrette

Recommended Burger Wine - Côtes-du-Rhône Reserve, Domaine Pere Caboché '22 - 12glass/48bottle

CHAR-GRILLED BURGERS

Gluten Free Bun or Vegan Pretzel Roll Available +2.50

OUR FAMOUS CHARCOAL-GRILLED BURGER 10oz 16.95 / 6oz 13.95 build your own with choice of toppings and cheeses

FRESH TOPPINGS: vine-ripe tomato, green leaf, raw or caramelized onions, sautéed mushrooms, fresh jalapeños, habanero-pickled onions

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

PREMIUM TOPPINGS: add 1.00 guacamole or avocado, brie, tomato-chili pepper jam, pico de gallo, salsa verde, lancaster bacon, fried egg, smoked gouda

THE KID 17.95 10oz burger, lancaster bacon, sweet pickled onions, wisconsin cheddar, green leaf, vine-ripe tomato

CAT BALLOU 14.95 6oz burger, brie, vine-ripe tomato, kennett mushrooms, green leaf

COWBOY 17.95 10oz burger, fried onion ring, lancaster bacon, bbq sauce, wisconsin cheddar, green leaf, vine-ripe tomato

CALIFORNIA 14.95 6oz burger, avocado, pea shoots, green leaf, vine-ripe tomato, cheddar-jack, 1000 island dressing

GOLDRUSH 19.95 10oz burger, lancaster bacon, pulled pork, green leaf, vine-ripe tomato, smoked gouda, fried egg

FARMHOUSE 18.95 local grass-fed beef, garlic butter, aioli, vine-ripe tomatoes, green leaf, house-made bread & butter pickles

BEYOND™ VEGGIE 15.95 Beyond™ veggie patty, vegan mayo, green leaf, vine-ripe tomato, red onion

TURKEY 14.95 avocado, pea shoots, green leaf, tomato-chili pepper jam

SIDES

3.95 substitutions no charge

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| french fries | house salad |
| mixed vegetables | cole slaw |
| caesar salad | house made |
| succotash | potato chips |

4.95 substitutions +1.00

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| mashed potatoes | cauliflower "risotto" |
| old bay fries | cajun fries |
| green beans & cherry tomatoes | seasoned spinach |

5.95 substitutions + 2.00

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| onion rings | steamed broccoli |
| sweet potato fries | roasted baby carrots |
| brussels sprouts bacon | broccoli rabe |
| fried pickles & cherry peppers | |

Maximum of 2 credit cards / separate checks per tab please

SANDWICHES

all sandwiches come with the choice of one side

Gluten Free Bun or Vegan Pretzel Roll Available +2.50

HOT ROAST BEEF SANDWICH 16.95 provolone, roasted red peppers, crispy onions, horseradish cream, Liscio's roll, au jus

BYO KID SHELLEEN'S BEEF – or – CHICKEN CHEESESTEAK 16.95
choice of cheese and fresh & premium toppings

AVOCADO BLT 16.95 lancaster bacon, green leaf, vine-ripe tomato, cilantro-lime aioli, multi grain toast

KOREAN BBQ CHICKEN 15.95 crispy fried chicken breast, Korean BBQ, spicy mayo, daikon slaw, toasted sesame, cilantro, fries

CHICKEN SALAD BLT 14.95 lancaster bacon, green leaf, vine-ripe tomato, toasted ciabatta

HERB ROASTED TURKEY CLUB 14.95 lancaster bacon, green leaf, vine-ripe tomato, mayonnaise, choice of toast

BUFFALO CHICKEN BREAST 15.95 green leaf, bleu cheese dressing, brioche

PULLED PORK 15.95 bourbon BBQ, bread & butter pickles, cole slaw, brioche

TACOS

TIJUANA STEAK 14.95 grilled jalapenos, fried onions, cilantro-onion relish, corn tortillas, salsa verde

CRISPY PERUVIAN SHRIMP 15.95 cucumber slaw, aji amarillo aioli, lettuce, flour tortillas

BEYOND CHORIZO 15.95 Beyond chorizo, corn-black bean salsa, lettuce, avocado-salsa verde, corn tortillas

CARNITAS 15.95 pulled pork, pineapple salsa, habanero-pickled onions, cilantro, scallions, corn tortillas

AHI TUNA TARTARE 14.95 avocado, cilantro, pico de gallo, crispy corn tortillas

ENTREES

SPRING SALMON 23.95 blackened salmon, avocado chimichurri, quinoa, black bean salsa

SHELLEEN'S SIGNATURE CRAB CAKE 26.95 jumbo lump, fries, horseradish-mustard slaw

SEAFOOD FRA DIAVOLO 24.95 shrimp, mussels, calamari, linguini, spicy marinara, garlic toast

PAN SEARED RAINBOW TROUT 27.95 sugar snap peas, new potatoes, tarragon beurre blanc

FISH & CHIPS 20.95 beer battered Atlantic cod, slaw, tartar, fries

STEAK FRITES 26.95 8oz teres major, herb butter, chipotle dipping sauce, fries