



# APPETIZERS & CASUAL FARE

## FRENCH ONION SOUP

croutes, swiss \$10

## CAESAR SALAD

fresh romaine, garlic croutons, grated parmesan \$6/ \$10

## GREEK SALAD

cucumbers, feta, olives \$10  
add smelt frites +\$4

## CHICKEN & JALAPENO QUESO

with tortilla \$12

## GORGONZOLA ARONCINI

with roasted yellow tomato, arugula \$10

Recommended Pairing: Hop Culture - Irish RED ale

## BUFFALO CAULIFLOWER

ranch dressing \$10

## SHYC BEEF BURGER OR VEGGIE BURGER

lettuce, tomato & onion on a brioche roll, your choice  
of gruyere, aged cheddar or great hill blue \$13 add  
bacon +\$2

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness,  
especially if you have certain medical conditions

---

# ENTREES

## BRINED PORK LOIN

white bean stew, coarse mustard \$24

Recommended Pairing: Piatelli Malbec

## COCONUT SHRIMP

cheddar grits, spiced apricot \$24

Recommended Pairing: L'opale de Saint Tropez Rose Spritzer

## STATLER CHICKEN

eggplant caponata \$24

Recommended Pairing: Alpine Rift Sauvignon Blanc

## SAKE POACHED SALMON

lentil and cabbage stew \$26

Recommended Pairing: Sonoma Cutrer Chardonnay

## NY STRIP

creamed spinach, onion rings, mushroom sauce \$28

Recommended Pairing: Chateau La Cardonne Bordeaux 2016

*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*

---