

APPETIZERS & CASUAL FARE

SHYC



NEW ENGLAND CLAM CHOWDER

\$10

MIXED GREEN SALAD

spring greens, dressing of traditional balsamic and picual extra virgin \$10

CAESAR SALAD

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

BAGNA CAUDA FOR TWO

crusty bread and vegetables, with hot bath of anchovy, garlic & EVOO \$12

Suggested Pairing: Beer'd- You like a da Juice IPA

ANNE'S SWEDISH MEATBALLS

nutmeg, horseradish sour cream \$10

Suggested Pairing: Alpine Rift Sauvignon Blanc

PICKED CHICKEN QUESADILLA

jalapeno salsa, pickled radish \$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

PORK SCHNITZEL

parsley potatoes, cranberry, lemon \$18

Suggested Pairing: Willamette Pinot Noir

MISO MARINATED COD

brown rice, cucumber-seaweed salad \$24

Suggested Pairing: Piatelli Malbec

ROASTED STATLER CHICKEN

with skordalia, brussels sprouts & hunters sauce \$26

Suggested Pairing: Cabolani Pinot Grigio

NOCELLARA POACHED SEA SCALLOPS

polenta, lemon, roasted asparagus \$28

Suggested Pairing: Macon Villages White Burgundy

LOCAL FLUKE

with crab meat stuffing, spring vegetable ragout \$26

Sonoma Cutrer Russian River Chardonnay

GRILLED POINT JUDITH CALAMARI

large spring salad, pancetta, white beans \$22

Suggested Pairing: Casino Mine Ranch-Shenedoah Valley Vermentino 2018

NY STRIP

stuffed baked paccheri and spiced lentrisca \$27

AXR Napa Valley Proprietary Red 2021

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