



APPETIZERS

SEARED AHI TUNA 16

6oz. Sashimi grade tuna rolled in sesame seeds and seared; rare wasabi and soy sauce.

SHADE BONE-IN WINGS 13

6 bone-in wings served with celery, carrots and blue cheese or ranch. Sauce options: BBQ, Mild Buffalo, Hot Buffalo, Teriyaki or Sweet Chili

FRIED CHEESE 10

3 Mozzarella, Fontina, Asiago, Romano and Parmesan cheese nuggets fried golden brown and served with marinara

CHICKEN TENDERS 11

Deep fried tenders, tossed in buffalo or BBQ sauce. Served with Ranch or Bleu Cheese

QUESADILLA 13

A flour tortilla filled with sautéed peppers and onions and melted cheddar cheese

Served with sour cream and salsa.

Add Chicken (3) Add Beef (5) Add Guacamole (1)

FLATBREAD PIZZA 10

Choice of Mozzarella cheese or pepperoni

Add Buffalo or BBQ Chicken (5)

SOUPS AND SALADS

NEW ENGLAND CLAM CHOWDER BOWL OR CUP 6/8

FRENCH ONION BOWL 8

COBB SALAD 14

Mixed greens, turkey, bacon, avocado, mixed cheese curds and your choice of dressing

HOUSE SALAD 8

Romaine lettuce with tomatoes, English cucumbers and red onion

CAESAR SALAD 8

Crispy hearts of romaine tossed in Caesar dressing with Parmesan cheese and croutons

BUFFALO BLUE SALAD 13

Breaded chicken tossed in a buffalo wing sauce topped with tomatoes blue cheese crumbles and bacon

Dressings: Ranch, Blue Cheese, Balsamic, Thousand Island, Honey Mustard, Italian

Add Chicken (5)

Add Salmon (12)

BURGERS AND SANDWICHES

SHADE BURGER 14

½ pound of Angus beef on a toasted Kaiser bun with lettuce, tomato, and red onion

Additional Toppings (.75 per) Bacon, American cheese, Swiss, Cheddar and Sautéed Onions

CALI CHICKEN CLUB 14

Grilled chicken breast with bacon, cheddar cheese, guacamole, lettuce, tomato and onion on a toasted ciabatta bread

TURKEY CLUB 13

Toasted bread layered with turkey, bacon, lettuce, tomato and mayonnaise on choice of white, wheat or rye

SHADE PHILLY STEAK & CHEESE 14

Shaved top sirloin tossed with sliced mushrooms, caramelized onions, and roasted red peppers and melted provolone on a toasted grinder roll

FRIED SHRIMP BASKET 14

Shrimp fried golden brown, served with French Fries and a choice of tarter or cocktail sauce.

GYRO 13

Grilled slices of beef with a special blend of spices on pita bread topped with shredded lettuce diced onion tomatoes and tzatziki sauce

ENTREES

POT ROAST 20

Served with potatoes and vegetables in a rich red wine mushroom sauce

FISH & CHIPS 18

Southern style haddock served with French Fries

NEW YORK STRIP 35

12 oz. of USDA Choice beef grilled perfectly, served with French Fries or Mashed Potatoes and mixed vegetables

GRILLED CHICKEN 20

Savory chicken breast grilled to perfection and topped with white wine, lemon- garlic sauce served with rice pilaf and mixed vegetables

BLACKENED SEARED SALMON 25

8oz Cajun seasoned salmon pan seared in olive oil with white wine, lemon and garlic. Served with rice pilaf and mixed vegetables

SEARED AHI TUNA 22

6oz. Sashimi grade Tuna rolled in black & white sesame seeds, seared rare in sesame oil and served with wakame seaweed salad, wasabi, soy sauce and mixed vegetables

SHRIMP FRA DIAVOLO 25

A spicy dish with succulent shrimp sautéed in garlic with crushed red pepper and basil pesto marinara served over fettuccini

SIDES

FRENCH FRIES MASHED POTATOES RICE PILAF SWEET POTATO FRIES MIXED VEGETABLES



BREAKFAST BAR

The All American Buffet \$14
 Enjoy our full buffet selection of fruits, cereals, yogurts and freshly baked breakfast breads, hot items and made to order eggs and omelets, juices, and coffee or tea.

The Continental \$ 11
 Enjoy our selection of fruits, cereals, yogurts, freshly baked breads, from the buffet with juices, coffee or tea.

BREAKFAST ENTREES

Eggs Benedict \$ 14
 Two poached eggs on toasted English muffin with bacon dressed with Hollandaise sauce served with breakfast potatoes

Two Fresh Farm Eggs* \$ 12
 Bacon or sausage, breakfast potatoes or cut fresh fruit and toast

Shade AM Sandwich \$ 10
 Fresh croissant with one egg, choice of cheese and choice of ham, bacon or sausage served with breakfast potatoes

Country Style Fresh Toast \$ 12
 Texas toast served with syrup

Pancake Platter \$ 12
 Triple stack of light and fluffy pancakes topped with fresh fruit and warm syrup

***All Entrees are served with Coffee, Tea, and Juice.**

OMELETS A LA CARTE \$ 14

Create your own three egg omelet*
 Three farm fresh eggs mixed with what you would like from our choices below served with breakfast potatoes and toast: Swiss, Cheddar or American Cheese, bacon, ham, sausage, onions, peppers, mushrooms tomatoes, and spinach. Served with Coffee, Tea, and Juice.

Belgian Waffle \$12

Golden brown crispy waffle served with syrup

BAKERIES, CEREALS, FRUIT & YOGURT

Basket of Fresh Bakeries \$ 8

A fresh baked butter croissant and today's muffin with butter and jam or Danish

Steel Cut Oatmeal \$ 6

Served with golden raisins and brown sugar

Cold Cereal Selections \$ 6

Your choice from our daily selection of assorted cereals

A LA CARTE

Low Fat Fruit Yogurt \$4

Breakfast Potatoes \$4

A Farm Fresh Egg as a Side Item \$4

Ham/Bacon/Sausage \$5

Sliced Fruit Cup \$4

Toast: English muffin, Wheat, Rye, Or White \$3

Bagel with Cream Cheese \$5

REFRESHMENTS

Selection of Assorted Herbal or Black Tea \$ 2.50

Freshly Brewed Coffee \$ 2.50
 Regular or Decaffeinated

Hot Chocolate \$ 2.50

Chilled Juices \$3

Orange/Apple/Cranberry/Tomato/
 Grapefruit

Milk: Whole/Skim/Chocolate \$3

Wake up



BREAKFAST MENU

