

shawanoesteak & spirits™

starters	pan seared jumbo lump crab cake - with gribiche 25	
	wood fired candied bacon - thick cut smoked bacon, brown sugar, fresh cracked pepper, oak grilled finished with a maple reduction 18	
	jumbo black tiger shrimp cocktail - with cocktail and Mary Rose sauce 24	
	filet mignon bites - chimichurri, sautéed peppers, crispy shallots, balsamic reduction 25	
	spicy tuna on crispy rice - ginger wasabi aioli, jalapeno, avocado, sweet soy reduction, sesame seed 22	
	caramelized french onion soup - with a holland rusk and swiss & gruyere blend 12	
salads	artisan breads - with Cherry Corner honey butter 5	
	classic caesar - with herb croutons, fresh parmesan shower 20	
	chopped wedge - hearts of romaine and iceberg, oak grilled bacon, avocado, grape tomatoes, bleu cheese 22	
seafood	asian - shredded chicken, mandarin oranges, cabbage, cashews, crispy wontons, cilantro, green onions, toasted sesame seeds, ginger rice wine vinaigrette 25	
	Old Bay crusted oak grilled Ora King salmon - lemon beurre blanc, mash, seasonal vegetables 49	
	shrimp scampi - toasted garlic, citrus butter, and capers in a light chardonnay jus, pappardelle pasta 55	
specialties	broiled coldwater lobster tail - with grilled lemon, melted butter 110	
	double-cut pork chop - with roasted black garlic, apple chutney, mash, seasonal vegetables 45	
	pan seared chicken breast - deglazed with marsala mushroom demi, mash, seasonal vegetables 39	
	house made pasta bolognese - rigatoni, veal & pork, San Marzano tomatoes, basil, parmigiano 33	
prime steaks	shawanoe steak burger - 8-ounce burger, Hook's four-year cheddar, lettuce, tomato, onion, secret sauce 26	
	ALL OUR STEAKS ARE USDA PRIME AND OAK GRILLED	
	filet mignon 10oz 65	porterhouse steak 22oz 80
	petite filet mignon 6oz 55	bone-in ribeye steak 20oz 75
	new york strip steak 14oz 65	tomahawk steak for two 32oz 140
	ribeye steak 14oz 65	
for the table	yukon gold garlic mash potatoes 9	
	oak grilled asparagus - olive oil with fleur de sel 12	
	house cut steak fries 9	sautéed mushroom medley - deglazed with sherry in worcestershire butter sauce 10
	potato au gratin - asiago cream sauce 10	brussel sprouts - caramelized shallots and oak wood grilled bacon 10
sauces	loaded russet baked potato - oak wood grilled bacon, local sour cream, Hook's four-year cheddar cheese and chives 10	
	1 \$5 / 2 \$8 / 3 \$10	
	creamy brandy peppercorn	creamy horseradish
	bearnaise	blue cheese butter
	hollandaise	truffle butter
	chimichurri	

Consuming raw or undercooked meats, poultry, shellfish, or seafood may increase the risk of foodborne illness. Shawanoe Steak and Spirits is not a gluten-free establishment.

wines

	glass/bottle
champagne & bubbly	
La Marca Prosecco – Italy	15/56
Chandon Brut – California	16/60
J Rose Brut – Russian River Valley	18/65
Nicolas Feuillatte, Champagne – France	90
Veuve Clicquot Yellow Label – France	130
Taittinger La Francaise – France	140
Ruinart Blanc de Blanc – France	230
Dom Perignon Brut – France	454
Louis Roederer “Cristal” Brut – France	606
whites	
Grgich Hills Fume Blanc – Napa	65
Sea Glass Sauvignon Blanc – California	12/44
Oyster Bay Sauvignon Blanc – Marlborough	14/52
Illumination Sauvignon Blanc – Napa	120
Davinci Pinot Grigio – Italy	14/52
Livio Felluga Pinot Grigio – Italy	65
Mer Soleil Reserve Chardonnay – Monterrey	40
La Crema Chardonnay – Monterrey	43
Freemark Abbey Chardonnay – Napa	50
Chalk Hill Chardonnay – Russian River	13/50
Daou Chardonnay – Paso Robles	16/60
Trefethen Estate Chardonnay – Napa	60
Jordan Chardonnay – Russian River	65
Stags Leap Winery Chardonnay – Napa	70
Cakebread Chardonnay – Napa	72
Rombauer Chardonnay – Carneros	20/76
Grgich Hills Chardonnay – Napa	90
Beringer Reserve Chardonnay – Napa	110
Far Neinte Chardonnay – Napa	135
Mirassou Moscato – California	11/35
rosé	
Daou Rosé – Paso Robles	15/56
Fleurs de Mer – Languedoc	16/60
reds	
Chalk Hill Pinot Noir – Russian River	40
J Pinot Noir – Russian River	14/52
MacMurry Ranch Pinot Noir – Sonoma	18/65
Decoy Limited Pinot Noir – Sonoma	60
Flowers Pinot Noir – Sonoma Coast	100
Golden Eye by Duckhorn Pinot Noir – Anderson Valley	125
Kosta Browne Pinot Noir – Sonoma	200
Zuccardi Malbec – Argentina	15/56
Daou Body Guard Red Blend – Paso Robles	75
BV “Tapestry” Red Blend – Napa	80
The Prisoner Red Blend – California	95
Justin “Isosceles” Red Blend – Paso Robles	140
Daou Soul of the Lion Red Blend – Paso Robles	265
Quintessa Red Blend – Rutherford	415
Opus One Red Blend – Napa	545
Franciscan Cabernet Sauvignon – Napa	12/40
Justin Cabernet Sauvignon – Paso Robles	20/76
BV Napa Cabernet Sauvignon – Napa	22/80
Faust Cabernet Sauvignon – Napa	100
Frank Family Cabernet Sauvignon – Napa	105
Caymus Cabernet Sauvignon – California	110
Orion Swift Cabernet Sauvignon Palermo – Napa	140
Heitz Cellars Cabernet Sauvignon – Napa	155
Lobo Wines Cabernet Sauvignon – Napa	175
Joseph Phelps Cabernet Sauvignon – Napa	190
Realm Cellars “The Bard” – Napa	300
BV George de Latour Cabernet Sauvignon – Napa	315
Silver Oak Cabernet Sauvignon – Alexander Valley	340
Antinori Brunello di Montalcino – Italy	150
Penfolds “Grange” Shiraz – South Australia	1130

cocktails

the sky spritz – Don Julio reposado tequila, blood orange, strawberry, lime, agave, sparkling rosé 12
Jalisco sunrise paloma – Casamigos blanco tequila, orange, grapefruit, lime, Pellegrino pompelmo, chamoy tajin rim 13
slim margarita – Lalo blanco tequila, lime, orange, agave, citrus sea salt rim 12
espresso martini – Ketel One vodka, Kahlúa, espresso, simple syrup, aztec chocolate bitters 13
spa water – Tito’s vodka, persian cucumber, mint, lime, simple 12
siren of shawanoë – Grey Goose vodka, passion fruit, vanilla syrup, fresh lime, prosecco 12
rum negroni – Appleton estate rum, Campari, sweet vermouth, orange peel 13
the timber – Woodford Reserve bourbon, black walnut, Amaro Montenegro, benedictine, smoked thyme 13
campfire old fashioned – Angels Envy bourbon, luxardo syrup, angostura bitters 13
mezcal passion – Del Maguey Vida mezcal, passion fruit, pineapple, jalapeno, lime, agave 12
orchard and bloom – Aviation gin, Lillet Blanc, Bitter Bianco, strawberry, orange bitters 12

beer

Michelob Ultra – American Light Lager, bottle 5
Miller Lite – American Pilsner, bottle 5
Heineken – Pale Lager, bottle 6
Stella Artois – Blonde Lager, bottle 6
Leffe Blonde – Blonde Ale, bottle 7
NDN Time / Sky Dance – Amber Ale, can 6
North Coast Brewing – Abbey Ale, bottle 7
Guinness – Irish Stout, bottle 6
Chimay Premiere – Trappist Ale, bottle 8
Athletic Brewing – NA Golden, can 7

mocktails

blackberry bramble – muddled blackberry, lemon, mint, simple syrup, soda water 8
paloma suave – fresh strawberry, cream of coconut, lime, Pellegrino pompelmo 8
ginger smash – fresh ginger, cucumber, lime, simple syrup, ginger ale 8
watermelon cooler – fresh lime, mint, muddled watermelon, red bull red edition (<i>watermelon</i>) 8

beverages

soft drinks 3	coffee drinks
Pepsi	Espresso single 4 / double 6
Diet Pepsi	Cappuccino 6
Dr. Pepper	Latte 6
Diet Dr. Pepper	
Starry	bottled water 7
Lemonade	Saratoga Still
Sweet Tea / Ice Tea	Saratoga Sparkling
Coffee	