

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 artisan breads - with Cherry Corner honey butter 5	
salads made to share	classic caesar - with herb croutons, fresh parmesan shower 20 chopped wedge - hearts of romaine and iceberg, oak grilled bacon, blue cheese, avocado, grape tomatoes, bleu cheese and ranch dressing 22 asian - shredded chicken, mandarin oranges, cabbage, cashews, crispy wontons, cilantro, green onions, toasted sesame seeds, ginger rice wine vinaigrette 25	
seafood	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 broiled coldwater lobster tail - with grilled lemon, melted butter 110	
specialties	shawanoe steak burger - 10 ounce burger, Hook’s four-year cheddar, lettuce, tomato, onion, secret sauce 26 house made pasta bolognese - rigatoni, veal & pork, San Marzano tomatoes, basil, parmigiano 33 pan seared chicken breast - deglazed with marsala mushroom demi, mash, seasonal vegetables 39 double-cut Duroc pork chop - with roasted black garlic, apple chutney, mash, seasonal vegetables 45	
prime steaks	ALL OUR STEAKS ARE OAK WOOD GRILLED petite filet mignon 6oz - 55 filet mignon 10oz - 65 new york strip steak 14oz - 65 ribeye steak 14oz - 65 porterhouse steak 22oz - 80 bone-in ribeye steak 20oz - 75 tomahawk steak for two 32oz - 140	
for the table	yukon gold garlic mash potatoes 9 house cut steak fries 9 potato au gratin - asiago cream sauce 10 loaded russet baked potato - oak wood grilled bacon, local sour cream, Hook’s four-year cheddar cheese and green onions 10 oak grilled asparagus - olive oil with fleur de sel 12 sautéed mushroom medley - deglazed with sherry in worcestershire butter sauce 10 brussel sprouts - caramelized shallots and oak wood grilled bacon 10	
sauces	1 \$5 / 2 \$8 / 3 \$10 creamy brandy peppercorn bearnaise hollandaise chimichurri creamy horseradish blue cheese butter truffle butter	

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.

	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

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

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

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

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	