

# SHAWANOE STEAK & SPIRITS™

starters	<p><b>pan seared jumbo lump crab cake</b> - with gribiche 25</p> <p><b>wood fired candied bacon</b> - thick cut smoked bacon, brown sugar, fresh cracked pepper, oak grilled finished with a maple reduction 18</p> <p><b>jumbo black tiger shrimp cocktail</b> - with cocktail and Mary Rose sauce 24</p> <p><b>filet mignon bites</b> - chimichurri, sautéed peppers, crispy shallots, balsamic reduction 25</p> <p><b>spicy tuna on crispy rice</b> - ginger wasabi aioli, jalapeno, avocado, sweet soy reduction, sesame seed 22</p> <p><b>caramelized french onion soup</b> - with a holland rusk and swiss &amp; gruyere blend 12</p> <p><b>lobster bisque</b> - fortified lobster soup, sherry cream, chunks of South African cold water lobster tail 14</p> <p><b>artisan breads</b> - with Cherry Corner honey butter 5</p>								
salads <small>made to share</small>	<p><b>classic caesar</b> - with herb croutons, fresh parmesan shower 20</p> <p><b>chopped wedge</b> - hearts of romaine and iceberg, oak grilled bacon, blue cheese, avocado, grape tomatoes, bleu cheese and ranch dressing 22</p> <p><b>asian</b> - shredded chicken, mandarin oranges, cabbage, cashews, crispy wontons, cilantro, green onions, toasted sesame seeds, ginger rice wine vinaigrette 25</p>								
seafood	<p><b>shrimp scampi</b> - toasted garlic, citrus butter, and capers in a light chardonnay jus, pappardelle pasta 55</p> <p><b>Old Bay crusted Ora King salmon</b> - lemon beurre blanc, mash, seasonal vegetables 49</p> <p><b>pan seared Chilean seabass</b> - sautéed spinach, yukon garlic mash, roasted beet jus 60</p> <p><b>broiled coldwater lobster tail</b> - with grilled lemon, melted butter 110</p>								
specialties	<p><b>shawanoe steak burger</b> - 10 ounce burger, Hook's four-year cheddar, lettuce, tomato, onion, secret sauce 26</p> <p><b>house made pasta bolognese</b> - rigatoni, veal &amp; pork, San Marzano tomatoes, basil, parmigiano 33</p> <p><b>pan seared chicken breast</b> - deglazed with marsala mushroom demi, mash, seasonal vegetables 39</p> <p><b>double-cut Duroc pork chop</b> - with roasted black garlic, apple chutney, mash, seasonal vegetables 45</p>								
prime steaks	<p>ALL OUR STEAKS ARE OAK WOOD GRILLED</p> <table border="0"> <tr> <td><b>petite filet mignon</b> 6oz - 55</td> <td><b>bone-in ribeye steak</b> 20oz - 75</td> </tr> <tr> <td><b>filet mignon</b> 10oz - 65</td> <td><b>porterhouse steak</b> 22oz - 80</td> </tr> <tr> <td><b>new york strip steak</b> 14oz - 65</td> <td><b>tomahawk steak for two</b> 32oz - 140</td> </tr> <tr> <td><b>ribeye steak</b> 16oz - 65</td> <td></td> </tr> </table>	<b>petite filet mignon</b> 6oz - 55	<b>bone-in ribeye steak</b> 20oz - 75	<b>filet mignon</b> 10oz - 65	<b>porterhouse steak</b> 22oz - 80	<b>new york strip steak</b> 14oz - 65	<b>tomahawk steak for two</b> 32oz - 140	<b>ribeye steak</b> 16oz - 65	
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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	
<b>La Marca Prosecco</b> – Italy	15/56
<b>Chandon Brut</b> – California	16/60
<b>J Rose Brut</b> – Russian River Valley	18/65
<b>Nicolas Feuillatte, Champagne</b> – France	90
<b>Veuve Clicquot Yellow Label</b> – France	130
<b>Taittinger La Francaise</b> – France	140
<b>Ruinart Blanc de Blanc</b> – France	230
<b>Dom Perignon Brut</b> – France	454
<b>Louis Roederer “Cristal” Brut</b> – France	606
whites	
<b>Grgich Hills Fume Blanc</b> – Napa	65
<b>Sea Glass Sauvignon Blanc</b> – California	12/44
<b>Oyster Bay Sauvignon Blanc</b> – Marlborough	14/52
<b>Illumination Sauvignon Blanc</b> – Napa	120
<b>Davinci Pinot Grigio</b> – Italy	14/52
<b>Livio Felluga Pinot Grigio</b> – Italy	65
<b>Mer Soleil Reserve Chardonnay</b> – Monterrey	40
<b>La Crema Chardonnay</b> – Monterrey	43
<b>Freemark Abbey Chardonnay</b> – Napa	50
<b>Chalk Hill Chardonnay</b> – Russian River	13/50
<b>Daou Chardonnay</b> – Paso Robles	16/60
<b>Trefethen Estate Chardonnay</b> – Napa	60
<b>Jordan Chardonnay</b> – Russian River	65
<b>Stags Leap Winery Chardonnay</b> – Napa	70
<b>Cakebread Chardonnay</b> – Napa	72
<b>Rombauer Chardonnay</b> – Carneros	20/76
<b>Grgich Hills Chardonnay</b> – Napa	90
<b>Beringer Reserve Chardonnay</b> – Napa	110
<b>Far Neinte Chardonnay</b> – Napa	135
<b>Mirassou Moscato</b> – California	11/35
rosé	
<b>Daou Rosé</b> – Paso Robles	15/56
<b>Fleurs de Mer</b> – Languedoc	16/60
reds	
<b>Chalk Hill Pinot Noir</b> – Russian River	40
<b>J Pinot Noir</b> – Russian River	14/52
<b>MacMurry Ranch Pinot Noir</b> – Sonoma	18/65
<b>Decoy Limited Pinot Noir</b> – Sonoma	60
<b>Flowers Pinot Noir</b> – Sonoma Coast	100
<b>Golden Eye by Duckhorn Pinot Noir</b> – Anderson Valley	125
<b>Kosta Browne Pinot Noir</b> – Sonoma	200
<b>Zuccardi Malbec</b> – Argentina	15/56
<b>Daou Body Guard Red Blend</b> – Paso Robles	75
<b>BV “Tapestry” Red Blend</b> – Napa	80
<b>The Prisoner Red Blend</b> – California	95
<b>Justin “Isosceles” Red Blend</b> – Paso Robles	140
<b>Daou Soul of the Lion Red Blend</b> – Paso Robles	265
<b>Quintessa Red Blend</b> – Rutherford	415
<b>Opus One Red Blend</b> – Napa	545
<b>Franciscan Cabernet Sauvignon</b> – Napa	12/40
<b>Justin Cabernet Sauvignon</b> – Paso Robles	20/76
<b>BV Napa Cabernet Sauvignon</b> – Napa	22/80
<b>Faust Cabernet Sauvignon</b> – Napa	100
<b>Frank Family Cabernet Sauvignon</b> – Napa	105
<b>Caymus Cabernet Sauvignon</b> – California	110
<b>Orin Swift Cabernet Sauvignon Palermo</b> – Napa	140
<b>Heitz Cellars Cabernet Sauvignon</b> – Napa	155
<b>Lobo Wines Cabernet Sauvignon</b> – Napa	175
<b>Joseph Phelps Cabernet Sauvignon</b> – Napa	190
<b>Realm Cellars “The Bard”</b> – Napa	300
<b>BV George de Latour Cabernet Sauvignon</b> – Napa	315
<b>Silver Oak Cabernet Sauvignon</b> – Alexander Valley	340
<b>Antinori Brunello di Montalcino</b> – Italy	150
<b>Penfolds “Grange” Shiraz</b> – 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 shawano** – 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

**Lefe 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 (*watermelon*) 8

## beverages

soft drinks 3

**Pepsi**

**Diet Pepsi**

**Dr. Pepper**

**Diet Dr. Pepper**

**Starry**

**Lemonade**

**Sweet Tea / Ice Tea**

**Coffee**

coffee drinks

**Espresso** single 4 / double 6

**Cappuccino** 6

**Latte** 6

bottled water 7

**Saratoga Still**

**Saratoga Sparkling**