

SHAWANOE STEAK & SPIRITS™

starters	<p>pan seared jumbo lump crab cake - with gribiche 25</p> <p>wood fired candied bacon - thick cut smoked bacon, brown sugar, fresh cracked pepper, oak grilled finished with a maple reduction 18</p> <p>jumbo black tiger shrimp cocktail - with cocktail and Mary Rose sauce 24</p> <p>filet mignon bites - chimichurri, sautéed peppers, crispy shallots, balsamic reduction 25</p> <p>spicy tuna on crispy rice - ginger wasabi aioli, jalapeno, avocado, sweet soy reduction, sesame seed 22</p> <p>caramelized french onion soup - with a holland rusk and swiss & gruyere blend 12</p> <p>lobster bisque - fortified lobster soup, sherry cream, chunks of South African cold water lobster tail 14</p> <p>artisan breads - with Cherry Corner honey butter 5</p>								
salads <small>made to share</small>	<p>classic caesar - with herb croutons, fresh parmesan shower 20</p> <p>chopped wedge - hearts of romaine and iceberg, oak grilled bacon, blue cheese, avocado, grape tomatoes, bleu cheese and ranch dressing 22</p> <p>asian - shredded chicken, mandarin oranges, cabbage, cashews, crispy wontons, cilantro, green onions, toasted sesame seeds, ginger rice wine vinaigrette 25</p>								
seafood	<p>shrimp scampi - toasted garlic, citrus butter, and capers in a light chardonnay jus, pappardelle pasta 55</p> <p>Old Bay crusted Ora King salmon - lemon beurre blanc, mash, seasonal vegetables 49</p> <p>pan seared Chilean seabass - sautéed broccolini, yukon garlic mash, roasted beet jus 60</p> <p>broiled coldwater lobster tail - with grilled lemon, melted butter 110</p>								
specialties	<p>shawanoe steak burger - 10 ounce burger, Hook's four-year cheddar, lettuce, tomato, onion, secret sauce 26</p> <p>house made pasta bolognese - rigatoni, veal & pork, San Marzano tomatoes, basil, parmigiano 33</p> <p>pan seared chicken breast - deglazed with marsala mushroom demi, mash, seasonal vegetables 39</p> <p>double-cut Duroc pork chop - 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>petite filet mignon 6oz - 55</td> <td>bone-in ribeye steak 20oz - 75</td> </tr> <tr> <td>filet mignon 10oz - 65</td> <td>porterhouse steak 22oz - 80</td> </tr> <tr> <td>new york strip steak 14oz - 65</td> <td>tomahawk steak for two 32oz - 140</td> </tr> <tr> <td>ribeye steak 16oz - 65</td> <td></td> </tr> </table>	petite filet mignon 6oz - 55	bone-in ribeye steak 20oz - 75	filet mignon 10oz - 65	porterhouse steak 22oz - 80	new york strip steak 14oz - 65	tomahawk steak for two 32oz - 140	ribeye steak 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	
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
Castello Del Poggio Moscato – Italy	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
Caymus Cabernet Sauvignon – California	110
Orin Swift Cabernet Sauvignon Palermo – Napa	140
Heitz Cellars Cabernet Sauvignon – Napa	155
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
Lefte 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 4	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	