SHAWNOE STEAK & SPIRITS™

starters

artisan breads - with Cherry Corner honey butter 5

Korean chicken lollipops - scallion flowers 16

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

pan seared jumbo lump crab cake - with gribiche 25

poke tower - sticky rice, ahi tuna, avocado, wontons, cucumber slaw 22

caramelized french onion soup - with a holland rusk and swiss & gruyere blend 12

lobster bisque - fortified lobster soup, sherry cream, chunks of South African cold water lobster tail 10/16

salads
made to share

asian - mandarin oranges, cabbage, cashews, crispy wontons, cilantro, green onions, toasted sesame seeds, ginger rice wine vinaigrette 9/20

heirloom beet - goat cheese, button mushrooms, haricot verts, blood orange vinaigrette 8/18

classic caesar - with herb croutons, fresh parmesan shower 9/20

chopped wedge - hearts of romaine and iceberg, oak grilled bacon, blue cheese, avocado, grape tomatoes, bleu cheese and ranch dressing 10/22

seafood

colossal shrimp & grits - "3" cheese blend, creole sauce 57

Tuscan grilled Ora King salmon - pesto crème, buttermilk mashed, chef's vegetable of the day 51

pan seared seabass - forbidden rice, fortified mushroom and ginger jus, broccolini 63

broiled coldwater lobster tail - with grilled lemon, melted butter 110

specialties

double-cut Duroc pork chop - with roasted black garlic, apple chutney, mash, seasonal vegetables 50

house made pasta bolognese - rigatoni, veal & pork, San Marzano tomatoes, basil, parmigiano, garlic bread 33

white oak charred ribeye burger - "Heinz 57" bacon onion jam, toasted brioche bun 35

pan seared chicken breast - deglazed with marsala mushroom demi, mash, seasonal vegetables 39

prime steaks

ALL OUR STEAKS ARE OAK WOOD GRILLED

bone-in ribeye steak 20oz - 75

new york strip steak 14oz - 65

petite filet mignon 6oz - 55

filet mignon 10oz - 65

ribeye steak 16oz - 65

porterhouse steak 22oz - 80

tomahawk steak for two 32oz - 140

chef sterling's enhancement:
pan seared foie gras - blackberry demi, holland rusk 18

for the table

yukon gold garlic mash potatoes 6/9

house cut steak fries 6/9

potato au gratin - asiago cream sauce 10

loaded russet baked potato/unloaded
oak wood grilled bacon, sour cream, aged cheddar cheese, and green onions 10/6

chef's selection of oak grilled seasonal vegetables 8/12

sautéed mushroom medley - deglazed with sherry in worcestershire butter sauce 6/10

brussel sprouts - caramelized shallots and oak wood grilled bacon 6/10

sauces

$5 per sauce

creamy brandy peppercorn

bearnaise

A1 demi

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.

wines

glass/bottle

champagne & bubbly

La Marca Prosecco – Italy 15/56
Chandon Brut – California 16/60
J Rose Brut – Russian River Valley 18/70
Nicolas Feuillatte, Champagne – France 90
Veuve Clicquot Yellow Label – France 130
Taittinger La Francaise – France 140
Ruinart Blanc de Blancs – France 230
Dom Perignon Brut – France 454
Louis Roederer "Cristal" Brut – France 606

whites

Loosen Bros. Dr. L Riesling – Germany 12/40
Grgich Hills Fume Blanc – Napa 65
Sea Glass Sauvignon Blanc – California 12/40
Oyster Bay Sauvignon Blanc – Marlborough 14/52
Illumination Sauvignon Blanc – Napa 120
Davinci Pinot Grigio – Italy 12/40
Livio Felluga Pinot Grigio – Italy 65
Mer Soleil Reserve Chardonnay – Monterrey 14/52
La Crema Chardonnay – Monterrey 43
Freemark Abbey Chardonnay – Napa 50
Chalk Hill Chardonnay – Russian River 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 75
Rombauer Chardonnay – Carneros 20/76
Grgich Hills Chardonnay – Napa 90
Beringer Reserve Chardonnay – Napa 110
Far Neinte Chardonnay – Napa 135
Saracco Moscato d'Asti – Italy 12/44

rosé

Daou Rosé – Paso Robles 15/56
Fleurs de Mer – Languedoc 16/60

reds

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
Goldeneye by Duckhorn Pinot Noir – Anderson Valley 125
Kosta Browne Pinot Noir – Sonoma 200
Benziger Merlot – Sonoma 14/52
Duckhorn Merlot – Napa 95
Antigal UNO Malbec – Argentina 14/52
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
Method Cabernet Sauvignon – California 14/52
Justin Cabernet Sauvignon – Paso Robles 20/76
Faust Cabernet Sauvignon – Napa 100
Caymus Cabernet Sauvignon – California 125
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 150
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 shawanoe – 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 *(watermelon)* 8

beverages

soft drinks 4

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