

# SHY’S PLACE LUNCH

Served from 11:30 – 2:30

## STARTERS

### Buttermilk Chicken Wings 15

Buttermilk brined, gluten-free cornflake breading. Sauces: maple garlic, honey-mustard, TBQ hot, or Cajun dry rub

### Calamari 16

Cornmeal crunch, Kalamata olives, shallots, parsley, fresh lime, with mango dressing, curry yogurt aioli

### Garlic Parm Fries 9

Hand-cut potatoes, minced garlic, shaved Parmigiano, with house-smoked aioli

### Maple Garlic Steak Bites 15

Flash-seared tenderloin, maple garlic sauce, diced scallions & sesame seeds, house-smoked aioli

### Meatballs al Forno 13

House-made Italian style, marinara, mozzarella, oven baked

### Creole Fried Shrimp 16

Tiger prawns dusted in seasoned flour, fried crisp, served with pico de gallo and cilantro aioli.

## SOUPS & SALADS

### Romo’s Tomato Bisque - cup 6 bowl 9

Roma tomatoes, Spanish onions, vegetable stock, garlic, fresh herbs, with basil pesto & croutons

### Seasonal Soup - cup 6 bowl 9

Made fresh in-house from local ingredients, ask about today’s selection

### Shy’s Caesar Salad - starter 9 meal 15

Romaine, baby arugula, house-made dressing, basil pesto, bacon crumble, herbed croutons, shaved Parmigiano

### Spinach Power Salad 19

Baby spinach, roasted sweet potatoes, hemp seeds, dried cranberries, black beans, toasted pepitas, avocado, chili lime vinaigrette, cilantro aioli

### Greek Salad - starter 10 meal 16

Cucumbers, tomatoes, bell peppers, red onions, Kalamata olives, honey balsamic dressing, topped with feta

### Moroccan Chicken Salad 21

Mixed lettuce, chickpeas, cherry tomatoes, toasted walnuts, dates, goat cheese, mango vinaigrette, curry yogurt aioli drizzle, topped with a Moroccan spiced grilled chicken breast

## MAINS

All sandwiches served with side choice of hand-cut fries, house garden salad or cup of soup  
For Caesar salad, garlic parm fries, or Greek salad **add 2**

### Buttermilk Chicken Parm 16

Buttermilk brined free-range chicken, gluten-free breading, topped with marinara & mozzarella, on toasted brioche

### Cuban Reuben 17

Shaved smoked meat, braised red cabbage, pickles, mustard, house aioli, mozzarella, all between two slices of panini-style grilled multi-grain

### Moroccan Chicken Sandwich 17

Moroccan spiced grilled chicken, mango chutney, goat cheese, red onions, lettuce, tomatoes, curry yogurt aioli

### Shy’s Gourmet Burger 20

Fresh ground chuck patty, roasted mushrooms, cheddar & mozzarella, sun-dried tomato pesto, smoked burger mayo, lettuce, tomato, pickle

### Fried Eggplant Sandwich 15

Panko breaded eggplant, butternut squash puree, melted mozzarella, Shy’s burger mayo, spinach, onions & tomato

### Pulled Pork Tacos (2) 16

BBQ pulled pork, red cabbage slaw, baby greens, balsamic reduction, goat cheese crumble

### Nada’s Pesto Grilled Cheese 17

Artisan multi-grain bread, aged cheddar & feta, basil pesto, baby spinach, sautéed mushrooms, roasted red peppers, red onion jam

### Philly Steak Sandwich 18

Garlic buttered baguette, thin shaved tenderloin, peppers and onions sautéed in Shy’s BBQ sauce, melted cheese, served with demi for dipping

### Schnitzel Sandwich 16

Breaded pork cutlet, red cabbage slaw & braised red cabbage chutney, cilantro aioli, brioche bun

### Meatball Sandwich 17

House-made meatballs on a toasted baguette with Shy’s hearty marinara, melted mozzarella, fresh herbs and grana padano cheese

## DAILY LUNCH PASTA FEATURE

A unique creation, or a feature of one of our gourmet dinner pastas. Limited quantity based on availability.  
**ask your server for today’s selection & price**

### TOP YOUR SALAD

5oz grilled chicken breast 7 | 5 pcs garlic prawns 8  
6 oz steak 10 | 4oz salmon 11

 indicates vegetarian-friendly dishes that may contain dairy, which may be modified. For any ingredient questions or dietary concerns, please ask your server. Parties of 8 or more are subject to a set 20% gratuity.