

Soups & Salads

- FRENCH ONION SOUP** 7
Onion soup made with rich beef broth, sherry and caramelized onions. Topped with a garlic crostini, swiss and provolone cheese; broiled to a golden brown.
- NEW ENGLAND CLAM CHOWDER BOWL** 7
A hearty and creamy New England tradition. (cup serving \$5)
- CHILI WITH BEANS** 7
Homemade beef chili prepared daily. Topped with cheddar cheese & served with Shade tortilla chips.
- CAESAR SALAD** 8
Crispy hearts of romaine lettuce tossed in our Caesar dressing. Topped with toasted garlic croutons and shaved parmesan cheese.
- NEW ENGLAND COBB SALAD** 13
Mix greens with turkey, bacon, ham, egg, avocado, mixed cheese curds with your favorite dressing.
- HOUSE SALAD** 8
A mixture of fresh greens with tomatoes, red onions and English cucumbers.
- BUFFALO BLEU SALAD** 13
Breaded chicken tenderloins tossed in a buffalo wing sauce, topped with tomatoes, blue cheese crumbles and bacon, served with choice of dressing.
- CAPE COD SALAD** 11
Arugula tossed with a citrus dressing topped with bacon, gorgonzola and dried cranberries.
- ENHANCE ANY SALAD**
Chicken 5 / Shrimp 9 / Salmon 12

Burgers and Sandwiches

All burgers and sandwiches are served with choice of sweet potato fries, french fries, coleslaw or side salad.

- SHADE BURGER*** 12
1/2 lb of Angus beef on a toasted kaiser bun with crisp lettuce, tomato and red onion. Add your choice of topping for \$.75 each, bacon, jalapeno, cheddar, swiss, American cheese, chili, caramelized onions or mushrooms.
- CALI CHICKEN CLUB** 12
Grilled chicken breast with bacon, cheddar cheese, fresh guacamole, lettuce, tomato and onion on a toasted sour dough bun.
- CLASSIC REUBEN / RACHEL** 12
Thinly sliced corned beef and sauerkraut or sliced turkey and homemade coleslaw on grilled marble-rye, swiss cheese with thousand island dressing.
- GYRO** 11
Grilled slices of beef or chicken with a special blend of spices on pita bread topped with shredded lettuce, diced onion, tomatoes and tzatziki sauce.
- CHICKEN CAESAR WRAP** 11
Hearts of romaine lettuce, caesar dressing, parmesan cheese and grilled chicken breast rolled up in a flour tortilla.
- TURKEY CLUB** 11
Two slices of texas toast layered with turkey, applewood bacon, crisp lettuce, ripe tomato and creamy mayo.
- SHADE PHILLY STEAK & CHEESE** 12
Shaved top sirloin tossed with sliced mushrooms, caramelized onions, roasted red peppers and melted provolone on a toasted grinder roll.
- POT ROAST SANDWICH** 12
Mouthwatering slow cooked pot roast with provolone cheese on a ciabatta bun. Served with fries and red wine mushroom sauce.
- FRIED SHRIMP BASKET** 12
Fried golden brown breaded shrimp, served with french fried potato. Choice of tartar or cocktail sauce.

Appetizers

- SEARED AHI TUNA** 13
6oz Sashimi grade tuna, rolled in sesame seeds and seared RARE; served with wakami seaweed salad, wasabi and soy sauce.
- SPINACH DIP** 10
Spinach and artichoke in a creamy white sauce with parmesan cheese, topped with diced tomatoes, served with fried pita chips.
- ULTIMATE NACHOS** 12
Tri-colored tortilla chips, with taco beef, tomatoes, jalapenos, cheddar, pico de gallo and sour cream. Guacamole add \$1
- FRIED CHEESE** 8
5 Mozzarella, Fontina, Asiago, Romano and Parmesan cheeses fried golden brown and served with marinara.
- SHADE WINGS** 12
8 wings choice of Jerk with thai sauce, hot, medium, mild, sweet chili, or teriyaki. Served with celery, carrots and ranch
- HOUSE CHICKEN TENDERS** 9
4 deep fried tenders served with celery, carrots and choice of sauce: BBQ, Shade Signature or Buffalo.
- FLATBREAD PIZZA** 9
Choice of tomato or pesto sauce topped with fresh mozzarella. Choice of basil and fresh tomato, pepperoni or BBQ chicken.
- BLACK & BLUE SCALLOPS** 15
6oz of succulent sea scallops lightly blackened and served in a creamy Gorgonzola cheese sauce.
- LOADED POTATO SKINS** 11
3 Large potato skins stuffed with bacon bits, cheddar cheese and chili, topped off with scallions. Served with a side of sour cream.
- SWEET CHILI CALAMARI** 11
Calamari with hot peppers fried golden brown and drizzled with a sweet chili sauce. Served with a lemon wedge.
- VEGETABLE QUESADILLA** 10
A flour tortilla filled with sautéed fresh vegetables and melted cheddar cheese. Served with sour cream and pico de gallo.
Add chicken \$2
Add beef \$3
Add guacamole \$1
- CHIPS AND SALSA** 4
Tri-colored tortilla chips served with salsa. Add guacamole add \$1
- VEGGIE SPRING ROLLS** 10
Crispy fried spring rolls stuffed with Cabbage, celery, carrots and green onions served with soy sauce.

Entrees

NEW YORK STRIP*	25
12oz of USDA Choice beef grilled just the way you like it and served with your choice of French fries, sweet potato fries, baked or mashed potato and fresh seasonal vegetables.	
SHADE RIB-EYE STEAK*	27
14oz traditional cut rib eye steak seasoned and broiled to perfection served with au jus, vegetable of the day and your choice of side.	
DOWN HOME POT ROAST	17
Slow cooked roast with red bliss mashed potatoes, home style vegetables and a rich red wine mushroom sauce.	
GRILLED CHICKEN	17
Perfectly grilled chicken breast with lemon and garlic topped with white wine lemon, garlic and herbs. Served with garlic mashed potatoes and chef choice of vegetable.	
FISH & CHIPS	17
Southern style fried whitefish, soaked in buttermilk then coated with cornmeal mix, fried golden brown. Served with Cole slaw, French fries, tartar sauce and lemon.	
BLACKENED SEARED SALMON	21
8oz Cajon Salmon blackened or roasted with olive oil, lemon, garlic and wine. Served with vegetable of the day and your choice of side.	
SEARED AHI TUNA*	19
8 oz Sashimi grade tuna rolled in black & white sesame seeds, seared RARE in pure sesame oil and served with wakame seaweed salad, wasabi paste and soy sauce.	
FETTUCCINI BROCCOLI ALFREDO	16
Fettuccini and fresh broccolini tossed with alfredo sauce. (Add chicken 5; shrimp 7; scallop 9)	
SHRIMP & SCALLOP FRA DIAVOLO	21
Black tiger shrimp & sea succulent scallops sauteed with garlic, crushed red pepper and basil pesto marinara. Served over fettuccine.	
BLACK & BLUE SCALLOPS	21
One Half pound of succulent sea scallops lightly blackened and served in a creamy Gorgonzola cheese sauce.	
SHADE CHICKEN	16
Southern style fried chicken in a buttermilk batter served with our homemade red bliss mashed potatoes.	
HICKORY SMOKED BABY BACK BBQ RIBS Half Rack 18 / Full Rack 22	
Ribs slow cooked in a sweet and smoky BBQ sauce and served with French fries & Cole slaw.	
HOME MADE MAC & CHEESE	12
Creamy blend of cheddar, jack and American cheese sauce tossed in cavatappi pasta topped with seasoned bread crumbs. (Add chicken 5, shrimp 7)	

Sides

Sides are available with entrees as indicated; extra sides at \$3.

FRENCH FRIES	COLE SLAW
SWEET POTATO FRIES	VEGETABLE OF THE DAY
ONION RINGS	SIDE HOUSE SALAD
MASHED POTATOES	SIDE CAESAR SALAD
RICE PILAF	

Join Shade Rewards & start earning points today!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Draught Beers

Available in 16oz

STELLA	6
GUINNESS	6
BUD LIGHT	4
COORS LIGHT	4
YEUNGLING	6
BLUE MOON	6
SAM ADAMS SEASONAL	6
GOOSE IPA	7
DOGFISH 60 IPA SESSION	7
LIL HEAVEN IPA { LOCAL }	8
BROAD BROOK ALE { LOCAL }	7
SPACE DUST DBL IPA 12OZ	8
NAUGHTY NURSE ALE { LOCAL }	7

PLEASE ASK YOUR SERVER FOR OTHER DRAFT BEER ON ROTATION.

Soft Drinks

Unlimited Refills; \$2

COKE, DIET COKE, SPRITE
GINGER ALE, ROOT BEER
ICED TEAS, LEMONADE

Desserts

CARROT CAKE	6
Classic carrot cake made with cream cheese filling, walnuts & raisins. Finished with a cream cheese icing.	
ITALIAN LEMON CAKE	6
Two thin layers of lemon cake filled with Italian lemon mousse topped with powdered sugar and drizzled chocolate.	
NY CHEESECAKE	8
Cheesecake with fresh strawberries, whipped cream & your choice of strawberry or raspberry drizzle.	
CHOCOLATE CAKE	6
Rich three layer chocolate cake topped with crushed walnuts.	
SEASONAL,	7
Our featured dessert of the season, please ask your server for details.	