



# LUNCH

## SOUP & SALAD

**NEW ENGLAND CLAM CHOWDER** CUP \$7 BOWL \$9

**BUFFALO CHILI** CUP \$8 BOWL \$10  
aged white cheddar cheese

**TRADITIONAL CAESAR SALAD** \$12

romaine lettuce, tomato, cucumber, parmesan, crouton crumble, Caesar dressing  
Add Chicken \$8, Add Salmon \$12, Add Steak \$12

**SANTE FE CHICKEN SALAD** \$19

blackened chicken, tomato, corn, black beans, bell and jalapeño peppers, cucumbers, cheddar Jack cheese, red onion, creamy chipotle and lime dressing, crispy tortilla strips  
Substitute Salmon \$7

**CLASSIC COBB SALAD** \$18

marinated chicken, iceberg lettuce, bacon, avocado, tomato, boiled egg, blue cheese, scallions, buttermilk ranch dressing  
Substitute Salmon \$7

## ENTRÉES

**LOADED AVOCADO TOAST** \$17

avocado, roasted tomatoes, everything spice, prosciutto, arugula, citrus aioli, fried egg, sourdough

**CHICKEN QUESADILLA** \$16

Jack blend cheese, black bean and corn salsa, pico de gallo, guacamole, jalapeños, sour cream.  
\*Can be made vegetarian\*

**CHICKEN TENDERS** \$17

buttermilk ranch, hand cut fries

**STEAK FRITES** \$24

seared bavette steak, hand cut truffle fries, side salad, garlic and herb aioli, red wine demi glaze

**PERCH MURAT** \$27

flash fried or sautéed perch, potatoes, leeks, tomatoes, mushrooms, artichoke hearts

## SANDWICHES & TACOS

Served with house chips, Caesar salad, or coleslaw, unless otherwise stated.

Hand-cut French fries +\$2

Hand-cut truffle fries +\$4

Substitute a gluten-free bun +\$2.50

**SHEPHERD'S PRIME BURGER** \$18

seared prime blend, LTO, pickle chips, house burger sauce, toasted brioche bun  
Add Cheese +\$1

**DIXIE POT ROAST SANDWICH** \$19

braised short ribs, Gruyere cheese, caramelized onion, roasted garlic and scallion aioli, toasted ciabatta

**CHICKEN CAPRESE SANDWICH** \$18

marinated chicken, fresh mozzarella, tomato, pesto, balsamic drizzle, toasted ciabatta  
\*Can be made vegetarian\*

**PERCH TACOS** \$18

flash fried perch, shaved cabbage, jalapeño crema, pico de gallo, tortilla chips

**BUILD YOUR OWN SANDWICH** \$17

**Bread:** multigrain, sourdough, rye, burger bun

**Meat:** bacon, ham, turkey, salami, capicola, corned beef  
\*One meat included. \$2 each additional meat.\*

**Toppings:** lettuce, tomato, pickles, red onion, coleslaw, sauerkraut

**Cheese:** American, cheddar, Swiss, provolone

**Sauces:** mayo, garlic aioli, yellow mustard, Dijon mustard, pesto aioli, Giardiniera aioli, Russian dressing, BBQ sauce

**Prepared:** cold or hot (grilled)

**REUBEN** \$18

classic corned beef and Swiss, sauerkraut, housemade Russian dressing, grilled rye bread

**SHEPHERD'S TURKEY CLUB SANDWICH** \$17

smoked turkey, ham, applewood smoked bacon, lettuce, tomato, mayo, sourdough bread

## SIDES

**HAND CUT FRIES** \$6

**CAESAR SALAD** \$7

**COLESLAW** \$4

**TRUFFLE FRIES** \$9

**HOUSE MADE CHIPS** \$6

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or uncooked meat, fish, poultry or shellfish may increase your risk for food borne illness.



## DRAFT BEER

MICHELOB ULTRA	\$6.25
STELLA ARTOIS	\$6.50
LABATT BLUE LIGHT	\$6.25
BELL'S LIGHT HEARTED	\$7
BELL'S TWO-HEARTED ALE	\$7
FOUNDER'S ALL DAY IPA	\$7
BELL'S OBERON	\$7

## COCKTAILS

<b>CLARKSTON COSMO</b>	<b>\$12</b>
Absolut Citron, Triple Sec, lime juice, cranberry juice	
<b>HOUSE MARGARITA</b>	<b>\$12</b>
Cazadores Blanco, Triple Sec, lime juice, simple syrup	
<b>SH OLD FASHIONED</b>	<b>\$14</b>
Woodford Reserve Bourbon, simple syrup, Angostura bitters	
<b>FRENCH 75</b>	<b>\$14</b>
Bombay gin, lemon juice, simple syrup, Champagne	
<b>APEROL SPRITZ</b>	<b>\$14</b>
Aperol, Champagne	

A 22% gratuity will be automatically added to parties of 8 or more

## WINES BY THE GLASS

<b>White</b>	5 OZ	8 OZ	BTL
<b>SAUVIGNON BLANC, YEALAND'S</b> NEW ZEALAND	\$13	\$17.50	\$50
<b>ROSE, JOEL GOTT</b> CENTRAL COAST	\$13	\$17.50	\$54
<b>CHARDONNAY, JOSH CELLARS</b> NAPA, CALIFORNIA	\$12	\$16.50	\$46
<b>PINOT GRIGIO, SASSI</b> FRIULI, ITALY	\$12	\$16.50	\$48
<b>PROSECCO, 187 SPLITS</b>	\$11		
<b>Red</b>	5 OZ	8 OZ	BTL
<b>PINOT NOIR, MEIOMI</b> SANTA BARBARA CALIFORNIA	\$14	\$18.50	\$54
<b>CABERNET SAUVIGNON, BONANZA</b> NAPA, CALIFORNIA	\$12	\$16.50	\$46
<b>MERLOT, RED DIAMOND</b> WASHINGTON STATE	\$11	\$15.50	\$46
<b>RED BLEND, SEVEN MOONS</b> CALIFORNIA	\$11	\$15.50	\$46

## BY THE BOTTLE ONLY

<b>White</b>	BTL
<b>CHARDONNAY, SHAFER RED SHOULDER RANCH</b> CARNEROS, CALIFORNIA	\$120
<b>CHARDONNAY, SISTERS UNOAKED</b> DONATI, CALIFORNIA	\$49
<b>CHARDONNAY, LANDMARK, "OVERLOOK"</b> SONOMA COUNTY, CALIFORNIA	\$49
<b>RIESLING, STARLING</b> GERMANY	\$46
<b>CHAMPAGNE, MOET &amp; CHANDON</b> FRANCE	\$105
<b>Red</b>	BTL
<b>CABERNET SAUVIGNON, HALL</b> NAPA VALLEY, CALIFORNIA	\$95
<b>CABERNET SAUVIGNON, UNITY BY FISHER VINEYARDS</b> CALIFORNIA	\$95
<b>RED BLEND, 'ROBUSTO' CELANI FAMILY</b> NAPA VALLEY, CALIFORNIA	\$70