



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 or 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

SMALL PLATES

CRAB CAKE \$15
lump crab cake, mixed greens, cajun remoulade

FRIED CALAMARI \$18
tempura battered, remoulade

JUMBO SHRIMP COCKTAIL \$17
cocktail sauce, remoulade

BANG BANG CHICKEN \$17
tempura chicken, peanut slaw, creamy
sriracha sauce

CHIPS & SALSA FLIGHT \$14
house made tortilla chips, mild salsa,
pico de gallo, guacamole

SIDES

TRUFFLE FRIES \$9
CAESAR SALAD \$7
COLE SLAW \$4
GARDEN SALAD \$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.

DINNER

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

PERCH TACOS \$18
flash fried perch, shaved cabbage, jalapeño
crema, pico de gallo, tortilla chips

ENTRÉES

Served with a seasonal starter salad and rolls

PERCH MURAT \$27
flash fried or sautéed perch, potatoes, leeks, tomatoes,
mushrooms, artichoke hearts

SCOTTISH SALMON \$29
grilled seasonal vegetables, wild rice pilaf, lemon
beurre blanc

6oz FILET MIGNON \$46
whipped potatoes, asparagus, Maytag blue cheese,
zip sauce

SEARED SCALLOP GRENOBLOISE \$29
seared scallops, sauteed spinach, lemon, parsley,
brown butter sauce, croutons

CHICKEN PICCATA \$25
seared chicken, whipped potatoes, asparagus,
lemon caper sauce

BLACKENED HALIBUT \$29
tomato & red pepper relish, herb roasted
fingerling potatoes

TUSCAN CHICKEN \$26
crispy chicken breast, zucchini, yellow squash, roasted tomatoes,
bell peppers, angel hair pasta, tomato basil cream, parmesan

CHICKEN AND GNOCCI \$25
seared airline chicken, sauteed asparagus, spinach morels
poached in brown butter, potato gnocchi, sage cream, chicken jus

VEGAN RATATOUILLE TART \$23
puff pastry, ratatouille vegetables, tomato coulis,
roasted fingerlings, microgreens

LASAGNA \$22
Italian sausage, ricotta cheese



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

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

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

WINES BY THE GLASS

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

BY THE BOTTLE ONLY

White	BTL
CHARDONNAY, SHAFER RED SHOULDER RANCH CARNEROS, CALIFORNIA	\$120
CHARDONNAY, SISTERS UNOAKED DONATI, CALIFORNIA	\$49
CHARDONNAY, LANDMARK, “OVERLOOK” SONOMA COUNTY, CALIFORNIA	\$49
RIESLING, STARLING GERMANY	\$46
CHAMPAGNE, MOET & CHANDON FRANCE	\$105
Red	BTL
CABERNET SAUVIGNON, HALL NAPA VALLEY, CALIFORNIA	\$95
CABERNET SAUVIGNON, UNITY BY FISHER VINEYARDS CALIFORNIA	\$95
RED BLEND, ‘ROBUSTO’ CELANI FAMILY NAPA VALLEY, CALIFORNIA	\$70