



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 or Add Salmon \$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	

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	
CHIPS & SALSA FLIGHT	\$14
house made tortilla chips, mild salsa, pico de gallo, guacamole	
CHICKEN QUESADILLA	\$16
Jack blend cheese, black bean and corn salsa, pico de gallo, guacamole, jalapeños, and sour cream.	
Can be made vegetarian	

SIDES

HAND CUT FRIES	\$6
CAESAR SALAD	\$7
GARDEN SALAD	\$6
COLESLAW	\$4
TRUFFLE FRIES	\$9
HOUSE MADE CHIPS	\$6

ALL-DAY

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	
SHEPHERD’S TURKEY CLUB SANDWICH	\$17
smoked turkey, ham, applewood smoked bacon, lettuce, tomato, mayo, sourdough bread	
CHICKEN TENDERS	\$17
buttermilk ranch, hand cut fries	

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	
CHICKEN PICCATA	\$25
seared chicken, whipped potatoes, asparagus, lemon caper sauce	
TUSCAN CHICKEN	\$26
crispy chicken breast, zucchini, yellow squash, roasted tomatoes, bell peppers, angel hair pasta, tomato basil cream, parmesan	
VEGAN RATATOUILLE TART	\$23
puff pastry, ratatouille vegetables, tomato coulis, roasted fingerlings, microgreens	

DESSERT

WARM COOKIE SKILLET	\$13
vanilla ice cream	
CHOCOLATE LAVA CAKE	\$11
caramel sauce, vanilla ice cream	
NY STYLE CHEESECAKE	\$10
seasonal berries, strawberry compote	
BEIGNETS (3)	\$9
choice of Raspberry, caramel, or chocolate sauce	
Add a second sauce +\$1	

*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 SEASONAL	\$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
SAUVIGNON BLANC, DUCKHORN NORTH COAST, CALIFORNIA	\$45
SAUVIGNON BLANC, TWOMEY NAPA, CALIFORNIA	\$75
RIESLING, STARLING GERMANY	\$46
CHAMPAGNE, MOET & CHANDON FRANCE	\$105
Red	BTL
CABERNET SAUVIGNON, HALL NAPA VALLEY, CALIFORNIA	\$95
CABERNET SAUVIGNON, MARTIS ALEXANDER VALLEY, CALIFORNIA	\$105
RED BLEND, ‘ROBUSTO’ CELANI FAMILY NAPA VALLEY, CALIFORNIA	\$70
CHIANTI CLASSICO, PEPPOLI ITALY	\$49