



DINNER MENU

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

SH SIGNATURE BURGER \$21

seared Piedmontese beef, onion marmalade, smoked gouda, bacon, steakhouse aioli

DIXIE POT ROAST SANDWICH \$20

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

ENTRÉES

Served with a seasonal starter salad and rolls

PERCH DINNER \$27

flash fried or sautéed perch, french fries and cole slaw

PARMESAN-ENCRUSTED WALLEYE \$30

lemon haricot vert, blistered tomato, rice pilaf

6oz FILET MIGNON \$48

whipped potatoes, asparagus, Maytag blue cheese, zip sauce

SEARED SCALLOP GRENOBLOISE \$38

seared scallops, sauteed spinach, lemon, parsley, brown butter sauce, croutons, fingerling potatoes

CHICKEN PICCATA \$27

seared chicken, whipped potatoes, asparagus, lemon caper sauce

TUSCAN CHICKEN \$27

crispy chicken breast, zucchini, yellow squash, roasted tomatoes, bell peppers, angel hair pasta, tomato basil cream, parmesan

BLACKENED HALIBUT \$29

tomato & red pepper relish, herb roasted fingerling potatoes

VEGAN RATATOUILLE TART \$23

puff pastry, ratatouille vegetables, tomato coulis, roasted fingerlings, microgreens

LOBSTER MAC N CHEESE \$28

fresh lobster, cavatappi, buttery herb breadcrumbs, chives

CHIPOTLE-HONEY SALMON \$29

salmon, streetcorn salad, cilantro

SOUP & SALAD

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

BUFFALO CHILI CUP \$9 BOWL \$11

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 Tenderloin Tips \$12

SANTE FE CHICKEN SALAD \$20

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 \$20

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 \$18

house made tortilla chips, mild salsa, pico de gallo, guacamole

GARLIC BUTTER STEAK BITES \$20

tenderloin tips, crostini

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 MENU

WINES BY THE GLASS

| White | 5 OZ | 8 OZ | BTL |
|--|------|---------|------|
| PROSECCO, 187 SPLITS | \$11 | | |
| PINOT GRIGIO, SASSI FRIULI, ITALY | \$12 | \$16.50 | \$48 |
| SAUVIGNON BLANC, YEALAND'S NEW ZEALAND | \$13 | \$17.50 | \$52 |
| ROSE, JOEL GOTT CENTRAL COAST | \$13 | \$17.50 | \$52 |
| CHARDONNAY, JOSH CELLARS NAPA, CALIFORNIA | \$12 | \$16.50 | \$48 |

| Red | 5 OZ | 8 OZ | BTL |
|---|------|---------|------|
| PINOT NOIR, MEIOMI SANTA BARBARA CALIFORNIA | \$14 | \$18.50 | \$54 |
| MERLOT, RED DIAMOND WASHINGTON STATE | \$11 | \$15.50 | \$46 |
| RED BLEND, SEVEN MOONS CALIFORNIA | \$11 | \$15.50 | \$46 |
| CABERNET SAUVIGNON, BONANZA NAPA, CALIFORNIA | \$12 | \$16.50 | \$48 |

DRAFT BEER

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

COCKTAILS

| | |
|---|------|
| CLARKSTON COSMO Absolut Citron, Triple Sec, lime juice, cranberry juice | \$12 |
| HOUSE MARGARITA Cazadores Blanco, Triple Sec, lime juice, simple syrup, salt rim | \$12 |
| SH OLD FASHIONED Woodford Reserve Bourbon, simple syrup, Angostura Orange bitters | \$15 |
| FRENCH 75 Bombay gin, lemon juice, simple syrup, Champagne | \$14 |
| APEROL SPRITZ Aperol, Champagne, Orange | \$14 |

BY THE BOTTLE ONLY

| | |
|---|-------|
| White | BTL |
| RIESLING, STARLING GERMANY | \$46 |
| CHAMPAGNE, MOET & CHANDON FRANCE | \$105 |
| CHARDONNAY, SHAFER RED SHOULDER RANCH CARNEROS, CALIFORNIA | \$120 |
| Red | BTL |
| CABERNET SAUVIGNON, HALL NAPA VALLEY, CALIFORNIA | \$95 |

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