


FIRST COURSE

*SEARED JUMBO DIVER SCALLOPS
HEIRLOOM CAULIFLOWERS
MONTPELLIER BUTTER
\$16*

*SHRIMP COCKTAIL
COCKTAIL SAUCE
GRATED HORSERADISH
\$16*

*DUNGENESSE CRAB CAKE
SPAGHETTI SQUASH SALAD
WHIPPED CRÈME FRAICHE
\$15*

 *MAC AND CHEESE"
TUXFORD AND TEBBUT CHEDDAR
PARMESAN BREAD CRUMBS
\$16*

 *BABA GHANOUSH
ROASTED EGGPLANT DIP WITH MARINATED
CHARRED VEGETABLES AND GRILLED GARLIC CIABATTA BREAD
\$12*

*BUTTERNUT SQUASH SOUP
PUMPKIN SEED OIL, PINE NUT AND PARSLEY SALAD
\$8*

*HEARTS OF ROMAINE SALAD
CAESAR AND BLACK PEPPER
DRESSING
SPANISH WHITE ANCHOVIES
\$8*

*SHAVED PROSCIUTTO AND
ROCKET CHARRED MELON
AND RICOTTA SALATA
LOCAL 10 YEAR FIG BALSAMIC
\$11*

*SHADES HOUSE SALAD
CALIFORNIAN BABY MIXED LETTUCES
ROASTED ROMA TOMATOES, BERMUDA ONIONS, SHERRY VINAIGRETTE
\$8*

ARTISANAL CHEESE SELECTION

MILD

*BERMUDA TRIANGLE (CALIFORNIA) A TWO WEEK AGED GOAT CHEESE IN WHITE
ASH RIND
CAMPO DE MONTALBÁN (SPAIN) MIXED OF SHEEP, COW, AND GOAT MILK, MILD
IN FLAVOR*

MEDIUM

*FISCALINI PURPLE MOON (CALIFORNIA) COW'S MILK CHEDDAR SOAKED IN
CABERNET SAUVIGNON
ST. GEORGE (CALIFORNIA) SEMI-HARD COW'S MILK CHEESE AGED FOR 7
MONTHS*

STRONG

*POINT REYES FARMSTEAD BLUE (CALIFORNIA) RAW COW'S MILK BLUE, AGED 6
MONTHS
TUXFORD AND TIBBUT (ENGLAND) A COW'S MILK SHARP CHEDDAR, AGED FOR
2 YEARS*

*EACH CHEESE IS PAIRED WITH A MATCHING ACCOMPANIMENT
CHOICE OF 3 \$13
CHOICE OF 5 \$17*



MAIN COURSE

*PARMESAN CRUSTED ESCOLAR
ORGANIC FARMED SPINACH
CHICKPEA AND SHALLOT RAGOUT
\$26*

*GRILLED HANGAR STEAK
SWEET POTATO FRIES
WATERCRESS AND CIPPOLINI
ONIONS
\$26*

 *HOUSE CURED CORNED
BEEF SANDWICH
RIESLING BRAISED CABBAGE
RUSSIAN DRESSING AND SWISS
CHEESE
\$15*

*BAKED WILD SALMON
POTATO AND HORSERADISH CRUST
BLOOMSDALE SPINACH AND
SWEET 100 TOMATOES
\$27*

*SNAKE RIVER FARMS KUROBUTO PORK CUTLET
STONE MUSTARD SPAETZLE, BRAISING GREENS AND PORK JUS REDUCTION
\$28*

*SHRIMP AND SCALLOP RISOTTO
MEYER LEMON AND ROASTED
FENNEL ENGLISH PEAS
\$29*

*PAN SEARED FILET MIGNON
BLACK TRUFFLE POTATO CAKE
SWISS CHARD
\$33*

 *KOBE DRUGSTORE BURGER
TOMATO, PICKLES AND ONION
HOUSE MAYONNAISE
\$16*

 *ROASTED VEGETABLES AND
PAPARDELLE PASTA
BASIL, ROMESCO SAUCE
CRUMBLED GOAT CHEESE
\$19*

*MAPLE ROASTED SHELTON FARMS CHICKEN
SHAVED BRUSSEL SPROUTS AND HAZELNUTS
BRAISED APPLES
\$24*

*NIMAN RANCH LAMB SHANK
FRENCH LENTILS AND PORKBELLY,
STEWED ROMA TOMATOES
\$26*

*BONE-IN BEEF RIBEYE
CARAMELIZED MUSHROOMS
HORSERADISH MASHED POTATOES
\$33*

**SHADES RESTAURANT CHEFS
JON BLACKFORD & BENOIT LAFLECHE**



SHADES CASUAL FARE