

Silver Shores

RELAX!



You're on Lake Time!

Appetizers

MOZZARELLA STICKS \$6

Fried mozzarella served with marinara

LOADED NACHOS \$14

Topped with BBQ pulled pork, jalapenos, cheddar jack and salsa

FRENCH ONION SOUP \$3.50 \$5

Cup or bowl topped with melted provolone and croutons

SOUP DU JOUR \$3 \$5

Cup or bowl of our homemade soup of the day

SEA HAG DIP \$10

Artichoke, chicken, blended cheeses and spinach, served with homemade chips

NEW FISH TACOS (3) \$14

Grilled swordfish, pico-de-gallo, shredded lettuce, topped with cheddar blend

BANG BANG SHRIMP \$11

Yuengling battered fried shrimp coated in a sweet and spicy sauce

ZUCCHINI PLANKS \$10

Lightly breaded topped with parmesan cheese

Gf ★ STEAK BITES \$14

6 oz. tenderloin tips sautéed in a cajun butter

NEW CRAB RANGOON \$13

5 wontons stuffed with sweet pacific crabmeat served with our sweet Thai chili sauce

Gf SHRIMP COCKTAIL \$10

5 chilled shrimp served with cocktail sauce and lemon

Gf SCALLOPS AND SAUSAGE \$14

Seared scallops and grilled Italian sausage with chopped tomatoes, drizzled with basil pesto

PEEL N EAT SHRIMP \$18

One pound, steamed in beer and Old Bay

Gf STEAMED MUSSELS OR LITTLENECK CLAMS \$12

Pound of steamed mussels or littleneck clams in our garlic white wine sauce

Gf NEW CAPRISE PLATTER \$11

Fresh mozzarella, tomato slices, marinated artichoke hearts, topped with fresh basil and a balsamic drizzle

Salads

Dressings: House - sweet & sour, ranch, balsamic vinaigrette, creamy blue cheese, thousand island, Caesar, honey mustard, French, Italian, poppy-seed, crumbled blue cheese (\$1)

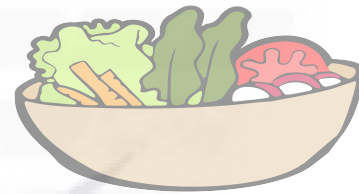
★ CHICKEN \$12 STEAK \$16 SHRIMP \$13

SALADS

Mixed greens, tomato, cucumber, red onions, egg wedges, fries and cheese

DINNER SALAD \$5

Mixed greens, tomato, red onion and cucumber



Add any of the following to the salads below

* Grilled or Crispy Chicken \$6 * Shrimp \$7 * Steak \$10 * Salmon \$10

EVERYTHING SALAD \$10

Mixed greens, tomatoes, egg, onion, roasted red pepper, mushrooms, artichoke hearts and croutons

CAESAR SALAD \$9

Romaine tossed in creamy Caesar dressing with croutons and Parmesan

Gf PECAN CRAISIN FETA SALAD \$10

Mixed greens, candied pecans, raisins and feta with balsamic dressing

Sandwiches and Burgers

★ CHEESEBURGER \$13

Grilled Angus reserve. Choice of American, Swiss, provolone or pepper jack.

PULLED PORK \$10

BBQ pork on Kaiser roll with dill pickle slices

GRILLED REUBEN \$13

Lean corned beef, sauerkraut, Swiss cheese and thousand island

★ SHORES STEAK SAND \$15

Grilled USDA prime sirloin steak topped with caramelized onions, peppers, provolone cheese, and lettuce served on a hoagie roll with our dijonaise sauce

BBQ BACON CHEDDAR ANGUS BURGER \$14

Grilled Angus BBQ burger served with crispy bacon and cheddar

MEATBALL SUB \$11

Meatballs, marinara and melted provolone

★ MUSHROOM SWISS ANGUS BURGER \$13

Grilled Angus burger with Swiss cheese and grilled mushrooms

THE WHALER \$12

Fresh cod battered and fried served with lettuce and lemon.

TUSCAN CHICKEN \$11

Char-grilled chicken and melted provolone cheese topped with roasted red peppers

Kids Menu (ages 10 and under) \$8

Includes choice of soft drink or milk and french fries or applesauce - chicken tenders, home made mac n cheese, buttered noodles, spaghetti marinara, fried shrimp (3)

Gf Gluten Conscious items potentially run risk of cross contamination. ***20% Gratuity added to parties of 8+***

*Consumption of raw or undercooked meat, seafood or eggs may increase your risk of food borne illness.

Entrées

Choose two of the following: Baked Potato Loaded Baked (Bacon, Cheese, Scallions) \$3 Rice French Fries Pasta Vegetable
Mashed Potatoes Steamed Broccoli Coleslaw Sautéed Mushrooms or Onions (add \$2) Side Salad (add \$2)

CHICKEN ASIAGO \$17

Sautéed chicken with sun dried tomatoes, chives, and asiago cheese

CHICKEN MARSALA \$17

Chicken breast cutlets finished in our Marsala wine sauce with fresh mushrooms

JERK CHICKEN \$17

Grilled chicken cutlets marinated in jerk seasoning drizzled with our mango sauce

ST LOUIS STYLE BBQ RIBS \$18 \$26

Half or full rack glazed with our smoky BBQ sauce

★ PEPPER STEAK \$18

Filet tips sautéed with pepper and onions, simmered in our tomato beef sauce, served over rice or mashed potatoes

Gf ★ STRIP STEAK \$24

10 oz. Angus Reserve strip, seasoned with Montreal mix and grilled to order.

Gf ★ FILET MIGNON \$29 \$33

6 or 8 oz. center cut steak, grilled to order, topped with garlic butter

Gf NEW BONE-IN PORK CHOP \$18

8oz lightly seasoned and grilled to perfection

10 OZ DELMONICO \$29

with cracked pepper medley and himalayan pink salt

Seafood

Choose two of the following: Baked Potato Loaded Baked (Bacon, Cheese, Scallions) \$3 Rice French Fries Pasta Vegetable
Mashed Potatoes Steamed Broccoli Coleslaw Sautéed Mushrooms or Onions (add \$2) Side Salad (add \$2)

Gf JUMBO SCALLOPS \$28

Jumbo sea scallops pan seared and seasoned

Gf NEW CEDAR PLANK SALMON \$20

Lightly seasoned filet on a cedar plank broiled with lemon butter and white wine

Gf BROILED COD FILLET \$18

Cod filet lightly seasoned with old bay, broiled with lemon, butter and white wine

FRIED SHRIMP \$16

Butterfied fried shrimp with cocktail sauce

CRAB CAKES \$18 \$24

One or two, served with our remoulade sauce

CHEDDAR BAKED COD \$19

Cod fillet topped with cheddar and cracker crumbs, broiled in lemon butter and white wine

Gf MAHI-MAHI \$20

Fresh Mahi filet, blackened or grilled and splashed with fresh citrus juices

Gf NEW LOBSTER TAILS \$22 \$28

6 oz tail served broiled and served with drawn butter a la carte \$22 or with 2 sides \$28

Gf SHRIMP SCAMPI \$18

Sautéed shrimp in our butter garlic and wine sauce

Pasta Dishes Served with house salad or cole slaw

LOBSTER RAVIOLI \$24

Ravioli stuffed with lobster meat in our blush sauce with scallions and Parmesan.

V NEW EGGPLANT PARMESAN \$15

Lightly breaded and fried eggplant topped with provolone and marinara, served over spaghetti

SPAGHETTI AND MEATBALLS \$15

Served with marinara sauce

CLAMS OR MUSSELS OVER FETTUCINI \$20

Choice of littleneck clams or steamed mussels in a butter white wine or marinara.

NEW SEAFOOD PASTA \$26

Bay scallops, swordfish, and shrimp served over campanelle with our scampi or blush sauce

CHICKEN PARMESAN \$17

Fried chicken topped with marinara and provolone cheese served over spaghetti

SHRIMP OR PULLED PORK MAC N CHEESE 19:18

Campanelle in a 3 cheese sauce topped with your choice of grilled or fried shrimp or pulled pork

CAJUN CHICKEN FETTUCINE \$19

Grilled chicken, Italian sausage and onions simmered in our cajun parmesan cream sauce

V PASTA PRIMAVERA \$12

Fresh vegetable medley, spinach and mushroom in roasted red pepper aioli and tossed in spaghetti

Desserts



Homemade pies \$6 Volcano Cake \$7 Pretzel Ball \$7 Sundaes \$5 Apple Awesome \$6 Chocolate Utopia Cake \$7

From the Bar



*DRAFT BEER

Miller Light
Yuengling
North Country-Fire House
Rotating Draft

*BOTTLE BEER

Blue Moon	Labatts
Budweiser	Labatts Light
Bud Light	Angry Orchard
Coors Light	Mich Ultra
Corona	Mikes Hard Lemonade
Corona Light	Miller High Life
Heineken	Miller Light
IC Light	N/A Beer
Iron City	Stella Artois
Yuengling	Seagrams Berry Cooler
Twisted Tea	Busch Light
Guinness	Leinenkugel Summer Shandy
Modelo	Red Bridge (gluten free)
White Claw	Mich Ultra Pure Gold
Seasonal Microbrews-	just ask!

Buy the kitchen a round of drinks!
(for after work of course!)

*WINE BY THE GLASS

Chardonnay
Pinot Noir
Sauvignon Blanc
Cabernet Sauvignon
Merlot
Riesling
White Zinfandel
Pinot Grigio
Moscato



TRY our famous ZOMBIE!



Follow us on Facebook

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