

Happy Easter

Soup du Jour 5/7
Lobster Bisque 8/10
French Onion 6/8
Mixed Green Salad 6
Fresh Fruit Plate 8

Thick Sliced Smoked Bacon 8
Local Pork Sausage Links 8
Home Fried Potatoes 7
Fresh Baked Mini Pastry Basket 16
Homemade Jumbo Cinnamon Roll 8

The Breakfast Plate 22
w/ local pork sausage links & smoked bacon
home fried potatoes, scrambled eggs
brioche toast & fruit salad

Corned Beef Hash & Eggs 21
2 fried eggs over house made corned beef hash
w/ diced peppers, onion & potato
finished w/ a hollandaise sauce & brioche toast

Creme Brûlée French Toast 19
thick cut house made bread
soaked in vanilla creme brûlée custard
w/ fresh berries & whipped cream
w/ bacon or a side of fruit

Quiche & Greens 18
spinach ham & onion quiche
side mixed green salad
choice of dressing

Potato Pancakes 16
4 fresh grated pan fried cakes
house made applesauce
creme fraiche & NY Maple syrup
***add bacon or sausage links \$7**

ShakShuka Skillet 18
an aromatic blend of spices &
slow cooked tomato & peppers
3 cracked whole eggs & baked
topped with cilantro & feta crumbles
toasted bread points for dipping

Good Morning Burger 23
*Certified Angus Beef**
half pound burger w/ fried egg, bacon & cheddar cheese
brioche roll w/ a house made sweet onion jam
fresh greens & fresh cut fries

Seasonal Salad 14
mixed greens w/ fresh mixed berries, red onion
marcona almonds, goat chevre & balsamic vinaigrette
grilled chicken 21 / grilled shrimp 26

**Fresh Mozzarella & Tomato
Pesto Sandwich** 17
house made focaccia bread
basil pesto mayo, fresh greens
sliced tomato & fresh mozzarella, red onion
w/ sea salt, extra virgin olive oil & potato chips
add sliced prosciutto \$8

Smoked Salmon Plate 23
w/ herb cream cheese, pickled red onion, hard boiled egg
sliced cucumber & tomato, greens & croissant

Blue Cheese Sirloin Steak 30
10oz filet of sirloin
garlic blue cheese crumb crust
garlic mashed potatoes
vegetable of the day

Buttermilk Fried Chicken 25
garlic mashed potatoes
baked mac n cheese & garlic toast
***tossed in sauce or side for extra \$2**
Korean BBQ / Buffalo Hot / Honey

For the Kids \$12

all kids meals include soda, juice or milk

Chocolate Chip Pancakes
2 buttermilk pancakes w/ mini chocolate chips
w/ bacon or sausage link

Lil' Breakfast
1 pancake, scrambled egg
choice of bacon or sausage link

Grilled Cheese & Fries

Fresh Fruit & Oatmeal
sweetened w/ ny maple & brown sugar

Fried Chicken Tenders & Fries
3 chicken fingers & fresh cut fries

Cheeseburger & Fries
4oz patty, cheddar cheese
toasted bun & house fries

Baked Mac n' Cheese
3 cheese mac n' cheese
w/ fresh cut fries

BRUNCH



Shamus Restaurant was established in 1950. Current owner since 1990, Ann Murphy, along with Chef Dave Stoll Jr. & Sous Chef Jonathan Ditondo continue the tradition of being one the finest restaurants in the Lockport & the Niagara Region. Shamus' classic atmosphere, ambience including our CopperTop Tap Room and our top notch hospitality & service aim to bring you the best dining experience possible.

Our goal is to bring you the freshest, consistent, quality foods made from scratch wherever possible. We pride ourselves on using locally sourced products by supporting N.Y. State Businesses & Farms. We cure, brine & smoke meats in-house. Most all menu items can be modified to meet dietary needs.

*We are a licensed Steakhouse of
Certified Angus Beef LLC*