

Appetizer:

*Sautéed Prawns with Garlic,
Andouille Sausage & Parsley \$ 10.95*

*Crab Salad Cocktail
served on an Upside Down Martini Glass with
Corn & Cilantro and a side of Organic
Mixed Greens in Soy Vinaigrette \$ 11.50*

*5 Tempura Shrimps
Served over Lettuce Chivonade with a Mango
relish \$ 11.50*

*Warm Brie, Poached Pear, Cranberry Sauce
French Baguette \$ 10.50*

Garlic Fries with fresh Garlic \$ 5.00

*2 Delicious Crab Cakes
Served on Organic Petit Mixed Greens in Soy
Vinaigrette with Caper Aioli \$ 10.70*

*Mini Melts
6 delicious Crab Salad Melts on
French Baguette with organic Greens \$ 11.00*

*Small House Salad \$ 5.50
Small Caesar Salad \$ 6.50*

Fish and Seafood

*Seafood Risotto
Slowly cooked Arborio Rice with Prawns,
Salmon, toasted Garlic, Smoked Salmon,
Mushrooms dusted with Parmesan Cheese \$
17.50*

*Bistro Salmon
Grilled to perfection served with a Salad of String
Beans, Fingerling Potatoes, Olives & Tomatoes
with Lemon Aioli \$ 18.50*

*Fish of the Day En Papillote
With Citrus Zest, Sun Dried Tomatoes, Prawn,
Butter, Artichoke, grilled Yellow Squash, side of
Organic Field Greens
\$ Market Price
(Only available Friday & Saturday*

*(En Papillote is a traditional low fat cooking method in which
food is enclosed in parchment paper and baked)*

Salads

*Chinese Chicken Salad
Mixed Greens tossed in Shelbys well known Sesame Vinaigrette
Topped with Teriyaki Chicken, Crispy Wonton, green Onion, Sesame Seeds \$ 10.50*

*Baby Spinach Salad
Tossed in Red Wine Vinaigrette, Red Onion, D Anjou Pears, Warm Goat Cheese & Almonds \$ 11.95*

*Caesar Salad
Romaine Hearts tossed in Homemade Caesar Dressing served with Garlic Croutons & Parmesan Cheese \$ 11.50
(With grilled Prawns add \$ 5.00, with Chicken add \$ 2.50, with Crab Salad add \$ 4 .50, with Salmon Filet add \$ 4.00)*

*Salad Nicoise
Mixed Greens tossed in red Wine Vinaigrette with Potatoes, String Beans, Olives, Red Onion, Cherry Tomatoes, Cucumber,
Hard Boiled Egg and Tuna Salad \$ 13.00*

*Grilled Caesar Salad, Romaine Lettuce grilled and topped with sautéed Chicken, Garlic, Cherry Tomatoes, Avocado \$ 15.50
With Prawns add \$ 2.00 as Vegetarian deduct \$ 2.00*

*Wedge Salad
Iceberg Wedge served with Homemade Blue Cheese Dressing, Chicken, Avocado, Tomato, Bacon, Red Onion \$ 11.00*

Meat and Poultry:

*Grilled Pork Chop
Apple Sauce, Orange, Ginger Glace, Mash Potatoes & Stir fry
white Cabbage \$ 17.50*

*10 oz New York Steak
Topped with Caramelized Onions Mushroom, Pommes Frites, side
of Organic Mixed Greens, Steak House Butter \$ 17.50*

*Grilled Chicken Breast
Free Range Chicken Breast stuffed with caramelized sweet Onions,
wrapped with smoky Bacon, served over seasonal Vegetable and a
Dijon Mustard Demi \$ 17.50*

*Beef Bourguignon
Slow Braised Beef Short Ribs Cubes served with Carrots,
Fingerling Potatoes, Mushroom, Pearl Onions and Bacon in savory
Demy Glace garnished with Watercress \$ 17.50*

*Charbroiled Filet Mignon
Tender Filet Steak wrapped in Bacon served on roasted Garlic
Demi with Mushroom Risotto sautéed Haricot Verts \$ 27.50*

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Pasta

*Grilled Chicken and Mozzarella Ravioli
served with extra Virgin Olive Oil, Cherry Tomatoes,
Toasted Garlic, Mushroom Julienne
Spinach, Basil & Parsley \$15.50*

*Penne Pasta al Arabia
Tomato Sauce blended with Jalapeno Pepper, Bacon and Onions
Sautéed with Bacon, grilled Chicken Breast, Basil and Parsley
\$ 12.50*

*Chicken Fettucini Carbonara
Pasta tossed with garlic, Pancetta, Basil, Parsley and Chicken
in a creamy Egg Sauce \$ 14.00*

Burger & Sandwiches

Served with Petit Organic Mixed Green Salad

Shelbys Burger

Organic charbroiled Niman Ranch Beef Patty smothered with Ketchup, Mayonnaise, Red Onion, Pickle, and Tomato

\$ 9.95 (Please inform you Server if you would like to have toppings on the side)

With Cheddar or Swiss Cheese add \$ 1.00

With blue Cheese add \$ 1.50

Caramelized Onions, add \$ 1.00

Sautéed Mushrooms add \$ 1.50

Side of homemade French Fries \$ 4.50

Crab Burger

Open Face Burger with Crab Salad, baked with Parmesan Cheese, Mozzarella Cheese and Tomato on a Sesame Bun

\$ 11.50

Pizza:

Black Forest Pizza

Black Forest Ham, caramelized Onions, Bacon Bits, Tomato Sauce and Mozzarella Cheese \$ 12.50

Pizza Palermo

Italian Prosciutto, Goat Cheese, Mozzarella Cheese, Kalamata Olives \$ 13.50

Side Dishes

Sauteed Spinach \$ 4.50, Mashed Potato \$ 4.00, Homemade French Fries \$ 4.00, Seasonal Vegetable \$ 5.00

Mushroom Risotto \$ 4.50

NON ALCOHOLIC BEVERAGES:

HOUSES COFFEE \$ 2.20

DECAF COFFEE \$ 2.20

HOT CHOCOLATE MADE WITH ORGANIC MILK \$ 3.70

CAFFEE LATTE (Bowl) \$ 3.70

HOT TEA MIGHTY LEAF \$ 2.20

ESPRESSO SINGLE SHOT \$ 2.50

ESPRESSO DOUBLE SHOT \$ 3.00

DECAF CAPPUCINO MADE WITH ORGANIC MILK \$ 3.70

CAPPUCINO MADE WITH ORGANIC MILK \$ 3.20

MOCHA MADE WITH ORGANIC MILK \$ 3.70

SODAS

COCA COLA \$ 2.20

SPRITE \$ 2.20

DIET COKE \$ 2.20

SODA WATER \$ 2.20

ICED TEA PARADISE \$ 2.20

SOFT DRINKS

APPLE JUICE \$ 2.00

HOMEMADE LEMONADE \$ 3.20

FRESH SQUEEZED ORANGE JUICE SMALL \$ 5.00

FRESH SQUEEZED ORANGE JUICE LARGE \$ 6.50

ARNOLD PALMER \$ 2.60

SHIRLEY TEMPLE \$ 2.70

ASST. ITALIAN SODAS \$ 2.20

SMALL PELEGRINO \$ 2.70

LARGE PELEGRINO \$ 4.00

BOTTLED WATER \$ 1.50

ROOT BEER \$ 4.00

BEER ON TAP

WIDMER HEFE WEIZEN \$ 4.00

BECKS BEER GERMANY \$ 4.00

ANCHOR PORTER \$ 4.00

ANCHOR STEAM \$ 4.00

BOTTLED BEER

CORONA EXTRA \$ 4.00

TRUMER PILSENER \$ 4.50

ST. PAULI NON ALCOHOLIC BEER \$ 4.00

GROLSCH NETHERLAND \$ 4.00

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