

SHIMPIE'S

BAR & GRILLE

A MODERN TAKE ON BAR & GRILLE FAVORITES

FIRST COURSE · APPETIZERS

Buffalo Roasted Cauliflower

Cajun-spiced roasted cauliflower tossed in medium buffalo sauce, finished with crisp pickled celery and carrot.

Crispy Sweet & Spicy Shrimp

Jumbo tempura-fried shrimp glazed with Thai chili, served over fresh pineapple slaw and coconut-lime crema, with green onion.

SECOND COURSE · SOUPS

French Onion

Rich beef broth with balsamic-caramelized onions, topped with a garlic-rosemary crostini and bubbling Gruyère cheese.

Broccoli, Cauliflower & Cheddar

A creamy blend of broccoli and cauliflower with Cabot white cheddar, finished with savory bacon lardons and a crisp garlic crouton.

THIRD COURSE · SALADS

Celery, Fennel & Apple Salad

Crisp celery and shaved fennel tossed with Honeycrisp apple, candied walnuts and Pecorino, dressed in bright lemon vinaigrette.

Strawberry Burrata Salad

Peppery arugula with honey-balsamic-marinated strawberries, creamy burrata and toasted pepitas, served with crisp crostini.

FOURTH COURSE · ENTRÉES

Peach Apricot Glazed Pork Chop

A bone-in pork chop brushed with a fresh peach-apricot reduction, paired with garlic redskin mashed potatoes and grilled broccolini.

Shimpie's Bistro Burger

An 8 oz grilled burger served on a pretzel roll, layered with spicy onion jam, center-cut bacon, American and cheddar cheeses, and a crisp garlic pickle.

Stuffed Chicken Breast

Airline chicken breast filled with spinach, roasted red pepper and goat cheese, served with wild rice pilaf and broiled Parmesan asparagus.

Wild Mushroom Flatbread

Roasted local mushrooms and balsamic-caramelized onions layered with goat cheese crumbles, finished with fresh arugula and a balsamic glaze.

\$39.95 Plus Tax and 15 % Gratuity

