

Soups & Salads

- FRENCH ONION SOUP** 7
Onion soup made with rich beef broth, sherry and caramelized onions. Topped with a garlic crostini, swiss and provolone cheese; broiled to a golden brown.
- NEW ENGLAND CLAM CHOWDER BOWL** 7
A hearty and creamy New England tradition. (cup serving \$5)
- CHILI WITH BEANS** 7
Prepared daily and topped with cheddar cheese, served with Shade tortilla chips.
- EXPRESS SOUP & SALAD BAR** 9
Visit our buffet stocked with soups, chili and an array of fresh salad fixings at their peak of freshness. Offered Monday thru Friday from 11:30AM – 2:00PM
- CAESAR SALAD** 8
Crispy hearts of romaine lettuce tossed in our Caesar dressing and topped with toasted garlic croutons and shaved parmesan cheese.
- NEW ENGLAND COBB SALAD** 13
Mixed greens with turkey, bacon, onion, cucumber, tomato, dried cranberries, pecans and cheddar cheese curds with apple vinaigrette or your favorite dressing.
- HOUSE SALAD** 8
A mixture of fresh greens with tomatoes, red onions and English cucumbers.
- GRILLED ROMAINE SALAD** 10
Grilled Romaine hearts, artichokes, tomatoes, olives and feta cheese served with balsamic dressing.
- CAPE COD SALAD** 9
Arugula tossed with a citrus dressing topped with cheddar cheese and granny smith apple.

ENHANCE ANY SALAD
Chicken 5 / Shrimp 9 / Salmon 12 / Steak Tips 8

Burgers and Sandwiches

All burgers and sandwiches are served with choice of sweet potato fries, french fries, onion rings, coleslaw or side salad.

- SHADE BURGER*** 10
1/2 lb of Angus beef on a toasted sour dough bun with crisp lettuce, tomato and red onion. Add your choice of topping for \$.75 each, bacon, jalapeno, cheddar, swiss, american cheese, chili, caramelized onions or mushrooms.
- CALI CHICKEN CLUB** 11
Grilled chicken breast with bacon, cheddar cheese, fresh guacamole, lettuce, tomato and onion on a toasted sour dough bun.
- CLASSIC REUBEN / RACHEL** 12
Thinly sliced corned beef and sauerkraut or sliced turkey and homemade coleslaw on grilled marble-rye, swiss cheese and thousand island dressing.
- THE WICKED ITALIAN** 13
Prosciutto ham, salami, provolone, fresh mozzarella, tomatoes and olive oil served warm on a ciabatta roll.
- CHICKEN CAESAR WRAP** 11
Hearts of romaine lettuce, caesar dressing, parmesan cheese and grilled chicken breast rolled up in a flour tortilla.
- TURKEY CLUB** 11
Two slices of texas toast layered with turkey, applewood bacon, crisp lettuce, ripe tomato and creamy mayo.
- SHADE PRIME RIB SANDWICH** 13
Slow roasted prime rib of beef, sliced thin and served with sautéed onions, melted provolone and horseradish cream sauce on a chibatta roll with au jus on the side.
- PULLED BBQ CHIX SANDWICH** 10
Served on a grilled sour dough bun topped with homemade coleslaw.

Appetizers

- SEARED AHI TUNA*** 12
Sashimi grade tuna, rolled in sesame seeds and seared RARE; served with wakami seaweed salad, wasabi and soy sauce.
- ULTIMATE NACHOS!** 12
Tri-colored tortilla chips, with taco beef, tomatoes, jalapenos, cheddar, pico de gallo and sour cream. (Guacamole add \$1)
- FRIED CHEESE STICKS** 7
Mozzarella, Fontina, Asiago, Romano and Parmesan cheeses fried golden brown and served with marinara.
- SPINACH DIP** 8
Chef Paul's creamy spinach and parmesan cheese dip; served with Shade pita chips.
- SHADE SIGNATURE WINGS** 13
8 wings tossed with Shade Signature sweet & spicy sauce. Served with celery, carrots and ranch dressing.
- HOUSE CHICKEN TENDERS** 8
4 deep fried tenders served with celery, carrots and choice of sauce: BBQ, Shade Signature or Buffalo.
- FLATBREAD PIZZA** 9
Choice of tomato, pesto and fresh mozzarella with basil oil, or BBQ pulled pork & cheddar.
- PROSCIUTTO FLATBREAD** 11
Our flatbread pizza with sautéed onions, prosciutto, arugula, mozzarella and balsamic glaze.
- SLIDERS** 9
Cheeseburger or pulled BBQ pork, served with fresh coleslaw.
- SHRIMP COCKTAIL** 11
5 Tiger shrimp, served with cocktail sauce and lemon.
- CALAMARI** 11
Tender rings and tentacles dry battered and fried, topped with olive oil, garlic and banana peppers. Served with marinara.
- CHICKEN QUESADILLA** 11
A flour tortilla filled with tender smoked chicken, peppers onions, chipotle sauce and melted cheddar cheese. Served with sour cream and pico de gallo. (Guacamole add \$1)
- VEGETABLE QUESADILLA** 10
A flour tortilla filled with sautéed fresh vegetables and melted cheddar cheese. Served with sour cream and pico de gallo. (Guacamole add \$1)

Entrees

FLAT IRON* 10oz Flat Iron steak seasoned and broiled. Served with mustard butter, vegetable of the day and your choice of side.	21
SHADE RIB-EYE STEAK* 14oz boneless cut seasoned and broiled to perfection served with au jus, vegetable of the day and your choice of side.	25
BISTRO FILET TIPS* 10oz portion of Greek Style tenderloin marinated and grilled, topped with roasted cremini mushrooms and feta cheese. Served with vegetable of the day and your choice of side.	19
FISH & CHIPS 1/2 lb of Cod fillets, craft beer battered and served pub-style with cole slaw, french fries, tartar sauce and lemon.	15
ATLANTIC SALMON SEARED WITH CAJUN SPICE AND BLACKENED. 8oz Atlantic salmon blackened and served with remoulade sauce or roasted with olive oil, lemon, garlic and wine. Served with vegetable of the day and your choice of side.	18
① VERMONT CHEDDAR MAC & CHEESE Our mac & cheese combines elbow pasta, Vermont white cheddar sauce with sauteed onions and maple glazed bacon. (Add smoked chicken 5; Add blackened shrimp 9)	11
SEARED AHI TUNA* 8 oz Sashimi grade tuna rolled in black & white sesame seeds, seared RARE in pure sesame oil and served with wakame seaweed salad, wasabi paste and soy sauce.	19
① FETTUCCINI BROCCOLI ALFREDO Fettuccini and fresh broccolini tossed with alfredo sauce. (Add chicken 5; shrimp 9; salmon 12)	11
FRIED CLAMS Tender breaded clam strips deep fried and served over French fries, with lemon, coleslaw and tartar sauce.	15
NEW ENGLAND BAKED COD 12 oz cod filets topped with cracker crumbs, butter, lemon and then slow baked. Served with vegetable of the day and your choice of side.	16
HALF CHICKEN Your choice of oven roasted, BBQ or southern fried. Served with vegetable of the day and your choice of side.	17

① INDICATES CAN BE MADE GLUTEN FREE

Sides

Sides are available with entrees as indicated; extra sides at \$3.

FRENCH FRIES	RICE PILAF
SWEET POTATO FRIES	COLE SLAW
ONION RINGS	VEGETABLE OF DAY
MASHED POTATOES	SIDE HOUSE SALAD
ROASTED YUKON POTATOES	SIDE CAESAR SALAD

Join Shade Rewards & start earning points today!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

White Wine

	gls / bot
SIMPLY NAKED MOSCATO	8 / 28
ECCO DOMANI PINOT GRIGIO	8 / 28
SANTA JULIA PINOT GRIGIO	12 / 44
VILLA MARIA SAUV. BLANC	13 / 48
DARK HORSE CHARDONNAY	8 / 28
SONOMA CUTRER CHARD	15 / 56
S.A. PRUME ESSENCE RIESLING	12 / 44
CHARLES & CHARLES ROSE	11 / 40
LA MARCA EXTRA DRY PROSECCO	7
CHANDON BRUT SPARKLING WINE	7
CHANDON ROSE SPARKLING WINE	7

Red Wines

MARK WEST PINOT NOIR	10 / 36
DARK HORSE RED BLEND	8 / 30
ALAMOS MALBEC	9 / 32
DAVINCI CHIANTI	9 / 31
KENWOOD YULUPA CABERNET	8 / 30
LOUIS MARTINI CABERNET	10 / 36
BENZIGER MERLOT	11 / 40
THE FEDERALIST CABERNET	/ 60
LA CREMA PINOT NOIR	72
IF YOU SEE KAY RED BLEND	68
PRIMARIUS PINOT NOIR	80

Draught Beers

Available in 16oz or 21oz

603 18 MILE ALE
603 WHITE PEAKS IPA
HENNIKER WORKING MAN'S PORTER
FAT TIRE BELGIAN
BLUE MOON
FOUNDERS ALL DAY IPA
BUD LIGHT
COORS LIGHT
FOUNDER'S BREAKFAST STOUT
GREAT NORTH IPA
WACHUSETT BLUEBERRY
WORMTOWN BE HOPPY IPA
NARRAGANSETT
NEWBURYPORT PLUM ISLAND
SAM ADAMS LAGER
SAM ADAMS SEASONAL
SAM ADAMS REBEL IPA
SMUTTYNOSE
STELLA ARTOIS
JACK'S ABBY HOUSE LAGER

Soft Drinks

Unlimited Refills; \$2

COKE, DIET COKE, SPRITE
GINGER ALE, ROOT BEER, ORANGE
FUZE ICED TEAS, ASSORTED
LEMONADE
FRUIT PUNCH