



SALADS

Garden Salad (side) 5, (entrée) 10

Field greens with cucumber, tomato, julienne of carrot and croutons served with a choice of dressing on the side
Add shrimp  chicken...5

Traditional Caesar Salad (side) 7, (entrée) 12

Crispy Romaine lettuce tossed in a creamy Caesar dressing with house croutons and shredded Parmesan
Add shrimp  chicken...5

Mediterranean Pork Salad 15

Pan-fried breaded pork cutlet served on a bed of spinach with pickled red onion, fresh Mozzarella, roasted tomatoes, and olives, with balsamic vinaigrette on the side

SOUP



French Onion Soup Gratinée (crock) 7

Chef's Freshly Prepared Soup-of-the-Day (crock) 5

Shawnee Traditional 5-Bean Chili con Carne (crock) 7

STARTERS

ShawneeCraft® Wings 10

Eight golden-fried jumbo wings tossed in sauce of choice with bleu cheese and celery on the side
Sauce options; mild, medium, hot sweet Thai chili,  kickin' bourbon BBQ

ShawneeCraft® Beer Cheese Fondue 9

Smoked Gouda and Parmesan fondue served with tri-color tortilla chips

ShawneeCraft® Pretzels 10

Baked Bavarian soft pretzels (3) served with housemade ShawneeCraft® Cheddar, smoked Gouda, and whole grain mustard dip

Spinach & Artichoke Dip 8

Housemade spinach and artichoke dip topped with melted Asiago cheese and served with tri-colored corn tortilla chips

Loaded Nachos 8

Tri-color corn tortilla chips with melted Monterey Jack and Cheddar cheese blend, tomatoes, banana peppers, scallions, and black olives with housemade salsa and sour cream on the side
Add chili con carne...3

Quesadilla 8

Freshly griddled flour tortilla filled with Monterey Jack and Cheddar cheese blend, diced tomatoes, and scallion with housemade salsa and sour cream on the side
Add shrimp, chicken,  roasted vegetables...5

 = Vegetarian  = Gluten-Free

* Consuming raw and undercooked meat, poultry, or fish can increase your risk of food borne illnesses.

The Shawnee Inn and Golf Resort

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STARTER SPECIALTIES

Sea Scallops 12

Pan-seared sea scallops (4) with sautéed spinach, roasted tomatoes, and pesto

10-inch Tuscan Cauliflower-Crust Pizza 10

With tomato chutney, nut-free pesto, fresh Mozzarella, and balsamic glaze, served with spinach and roasted tomatoes

Add shrimp  chicken...5

Truffle Fries with Parmesan 8

\$4 Additional fee to substitute as a side

Home-style Mac and Cheese 6

Smoked Gouda Mac and Cheese

\$2 Additional fee to substitute as a side

Broiled Seafood Medley* 28

Broiled crabmeat-stuffed flounder with jumbo shrimp and scallops, topped with garlic and herb butter, served with vegetable rice confetti blend.

Atlantic Salmon* 24

Wild caught Atlantic salmon chargrilled and served on a bed of roasted vegetables with red quinoa, topped with our own rosemary and sun-dried tomato butter

Gluten-Free Penne 17

Gluten-free penne tossed in a hearty tomato and basil sauce

Add vegetarian meatballs...5 

Grilled Portobello

Mushroom 18

Grilled marinated Portobello mushroom cap filled with quinoa, spinach, tomato, and pickled red onion, drizzled with balsamic reduction with vegetable-of-the-day

Vegetarian Curry Madras 19

Assortment of sautéed vegetables and chickpeas bound in a rich Madras curry sauce on a bed of quinoa with mango chutney and toasted flatbread

Add shrimp  chicken...5

ENTRÉES

Available after 5:00 pm.

Shawnee Stuffed Chicken 21

Golden fried panko-coated chicken breast stuffed with prosciutto, Brie, and asparagus served on a pool of Chardonnay cream sauce and drizzled with pomegranate reduction, vegetable rice confetti blend

Pork Schnitzel 22

Pan-seared panko breaded pork schnitzel served on a bed of freshly prepared Spätzle with red cabbage, walnuts, and scallions, served with apple sauce and tomato jam

New York Strip Steak* 28

12 oz. hand-trimmed and cooked to your liking, topped with roasted garlic and fresh herb butter, finished with caramelized onions, baked potato, and vegetable-of-the-day

Chicken Parmigiana 19

Golden-fried breast of chicken topped with tomato basil sauce and melted Mozzarella cheese, served on a bed of linguine with garlic toast

Seafood Linguine 26

Linguine tossed with sautéed jumbo shrimp, scallops, and pesto, topped with roasted tomatoes, fresh Mozzarella and Parmesan, served with garlic toast

Penne a la Rosa 17

Penne pasta tossed in a rich and creamy tomato and basil sauce, served with garlic toast

Add chicken  shrimp...5



SIDES ...4 each

Battered Onion Rings | Sweet Potato Lattice Fries with Cinnamon and Brown Sugar
Seasoned-House French Fries | Sautéed spinach with garlic and olive oil
Garden Salad | Fresh Coleslaw | Vegetable-of-the-day

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