



SOUP

French Onion Soup Gratinée (crock) 7

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

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

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

Delaware Cobb Salad 15

Mixed greens, grilled chicken breast, avocado, bacon, fresh Mozzarella cheese, diced tomatoes, chopped egg, and black olives



Pork Milanese Salad 15

Pan-fried breaded pork cutlet served on a bed of arugula with pickled red onion, shaved Parmesan cheese, and balsamic vinaigrette on the side

STARTERS

Mozzarella Luna 10

Three panko-breaded golden-fried fresh Mozzarella balls with tomato-basil marinara

Homestyle Crab Cake 12

Pan-seared lump crab cake served on a bed of arugula and roasted red pepper remoulade

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-i-yaki

Chips & Salsa 6

Basket of tri-colored corn tortilla chips with fresh lime, tomato, and housemade cilantro salsa
Add guacamole...8

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
Add guacamole...8

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
Add guacamole...8

= Vegetarian = Gluten-Free

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

STARTER SPECIALTIES

Sea Scallops 12 ^{GF}

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

Santa Fe Shrimp & Avocado 12 ^{GF}

Grilled shrimp (4) served with an avocado half—filled with fresh finely diced tomato and onion, drizzled with a lime and cilantro dressing

10-inch Tuscan Cauliflower-Crust Pizza 10 ^{GF} ^V ^{NEW!}

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

Truffle Fries with Parmesan 8 ^{GF} ^V ^{NEW!}

\$4 Additional fee to substitute as a side

ENTRÉES

Available after 5:00 pm.

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 ^{GF}

Wild caught Atlantic salmon chargrilled and served on a bed of roasted vegetables with red quinoa, topped with our own mango and citrus salsa

Gluten-Free Penne 17 ^{GF} ^V

Gluten-free penne tossed in a hearty tomato and basil sauce
Add vegetarian meatballs...5 ^V

Grilled Portobello Mushroom 18 ^{GF} ^V

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

Vegetarian Curry Madras 19 ^V

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 **OR** chicken...5

Shawnee Stuffed Chicken 21 ^{NEW!}

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 ^{NEW!}

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 ^{GF}

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 shaved Parmesan, served with garlic toast

Penne a la Rosa 17 ^V

Penne pasta tossed in a rich and creamy tomato and basil sauce, served with garlic toast
Add chicken **OR** shrimp...5



SIDES ...4 each

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

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The Shawnee Inn and Golf Resort

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