

# THE SHINGLEMILL

Est.  
1986

*'Gateway to the lake'*

## SNACKS

<b>THICK CUT ONION RINGS</b>	<b>\$12.50</b>
Hand cut, cornmeal battered onion rings topped with parmesan and served with red relish aioli	
<b>CRISPY FRIED CAULIFLOWER</b>	<b>\$12.50</b>
Cauliflower fried in a light batter, tossed with parmesan, chili & preserved lemon aioli	
<b>JALAPENO POPCORN SHRIMP</b>	<b>\$12.00</b>
Fried baby shrimp & jalapeño, lemon chilli aioli	
<b>POTATO SKINS</b>	<b>\$12.00</b>
Crispy potato shell, melty cheddar cheese, bacon, glazed pork belly, fresh jalapeno, finished with sour cream and green onions	
<b>PORK BELLY CHUNKS</b>	<b>\$14.00</b>
Jalapeno glazed crispy pork belly, curry oil, pickled onion & cilantro salad	
<b>CHEESY GARLIC BREAD</b>	<b>\$10.00</b>
House made focaccia topped with our four cheese blend	
<b>WAFFLE FRIES &amp; SMOKED ONION AIOLI</b>	<b>\$12.00</b>
Crispy waffle fries served with a smoked onion & chive aioli	
<b>CHARRED BROCCOLINI &amp; RAINBOW CARROTS</b>	<b>\$13.00</b>
Simple grilled veg dressed in a curry infused oil	

### FISH N' CHIPS

Crispy battered pacific rockfish fillet, served with fries, house tartar sauce, mushy peas, coleslaw, lemon wedge

1pc **\$19.75** 2pc **\$24.75**



prices are subject to tax

# APPETIZERS

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## THREE-CHEESE CAST IRON FONDUE

Artichoke, eggplant & spinach cheese fondue with house fried tortilla strips, fresh salsa, sour cream

**\$18.50**

## CHICKEN WINGS

Choice of: Red hot, candied jalapeno, curry, blue moon, mango habanero, bbq spice rub, salt & pepper, Jamaican jerk. Moroccan harissa

Comes with: Dip, house made pickles, celery sticks

**\$19.50**

## HOUSE MADE HUMMUS

Served with a fresh cucumber & preserved lemon tzatziki, grilled flatbread & chili pickles

**\$15.00**

## WEST COAST MUSSELS

Saltspring Island Mussels, candied salmon & leeks in a dill white wine cream, toasted fennel, grilled garlic focaccia bread

**\$24.00**

## BAKED BRIE

Phyllo wrapped brie, red grapes, salted pistachios, bourbon glaze, granny smith apple, toasted crostinis. Perfect for sharing!

**\$18.50**

# SALADS & SOUP

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*salads: add rosemary chicken, garlic prawns \$6.50*

## SEAFOOD CHOWDER

Classic chowder with clams. double smoked bacon, mussels, baby shrimp, leeks, potatoes, corn, & topped with candied salmon. Comes with our house made grilled garlic focaccia

**\$15.00**

## LAKEFRONT BEET SALAD

Sliced beets, beluga lentils & marinated garbanzo beans, cucumber ribbons, pickled onions, sunflower sprouts in a roasted shallot vinaigrette, topped with feta cheese and salted pecans

**\$19.00**

## KALE CAESAR

Romaine & baby kale, double smoke bacon, house made Caesar dressing, parmesan, & grilled garlic butter focaccia

**\$18.00**

## P.R. COAST COBB

Lettuce, cucumbers, onion, carrot, cherry tomato, radish, avocado, egg, fresh herbs, bacon, blue cheese, verjus dressing

**\$19.50**

## SOUTHWEST BOWL

*choice of spicy chicken, or blackened prawn*

Baby greens, corn, tomato salsa, black beans, jalapeno, avocado & sour cream, served in a crispy tortilla bowl

**\$20.50**



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# SANDWICHES

*Choice of fries and roasted garlic aioli, Shinglemill greens, or substitute kale Caesar for \$2.00*

<b>SHINGLEMILL BURGER</b>	<b>\$23.00</b>
Cheddar cheese, bacon, house made pickles, lettuce, tomato, special sauce on a classic bun	
<b>MUSHROOM SWISS BURGER</b>	<b>\$21.00</b>
Caramelized onions, sautéed mushrooms, swiss cheese, house made pickles served on a classic bun	
<b>SHARKEY BURGER</b>	<b>\$22.50</b>
Cheddar cheese, thick cut grilled onions, fresh jalapeno, mustard & special sauce, lettuce, and house dill pickle on a pretzel bun	
<b>CRISPY CHICKEN CRUNCH</b>	<b>\$23.00</b>
Fried chicken breast, topped with swiss cheese & bacon, buttermilk & herb dressing, fresh jalapenos, tomatoes & lettuce on a classic bun	
<b>SHAWARMA FLATBREAD</b>	<b>\$19.00</b>
Fried falafels, hummus, feta cheese, tomato, pickled onion, cucumber ribbons, carrot, radish & sunflower sprouts, cilantro yogurt, tucked into grilled naan bread	
<b>SMOKEY BRISKET SANDWICH</b>	<b>\$22.00</b>
House slow roasted beef brisket, coleslaw, onion rings, Carolina mustard & Jack Daniels BBQ sauce on a pretzel bun	
<b>BRISKET REUBEN</b>	<b>\$22.00</b>
Buttered pretzel roll, swiss cheese, smoky brisket, house sauerkraut, bacon, mustard & special sauce	
<b>APPLE &amp; BRIE</b>	<b>\$21.00</b>
Grilled rosemary chicken breast, gala apple, melty brie cheese, sprouts, caramelized onions & lettuce served on crispy brioche, fig mayo	
<b>SHRIMP &amp; AVO SANDWICH</b>	<b>\$20.00</b>
Crispy brioche, fresh shrimp, tartar sauce, avocado, red onion, tomato, lettuce	
<b>CHICKEN BLT</b>	<b>\$21.00</b>
Toasted multigrain, seasoned grilled chicken, bacon, lettuce, tomato	

## ADD ONS

<b>JALAPENO CHEESE CORNBREAD</b>	<b>\$5.00</b>	<b>MUSHROOMS</b>	<b>\$2.50</b>
<b>DOUBLE SMOKED BACON</b>	<b>\$3.00</b>	<b>EXTRA PATTY</b>	<b>\$6.00</b>
<b>HALF AVOCADO</b>	<b>\$3.00</b>	<b>GRILLED CHICKEN</b>	<b>\$6.50</b>
<b>GRILLED GARLIC FOCACCIA</b>	<b>\$3.50</b>	<b>EXTRA CHEESE</b>	<b>\$2.50</b>
<b>COLESLAW</b>	<b>\$4.00</b>	<b>GRILLED ONIONS</b>	<b>\$1.50</b>
<b>FRESH JALAPENOS</b>	<b>\$1.50</b>	<b>EXTRA DIP</b>	<b>\$1.50</b>
<b>GRAVY</b>	<b>\$4.00</b>		



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# MAINS

*add grilled garlic focaccia \$3.50*

## PACIFIC SEAFOOD LINGUINI

**\$28.50**

Italian sausage, mussels, prawns, herbs & cherry tomatoes in a white wine tomato sauce

*add rosemary chicken or garlic prawns \$6.50*

## ANDOUILLE & PRAWN FETTUCCINE

**\$28.50**

Sautéed Andouille sausage & prawns in a creamy parmesan sauce, red bell peppers and cracked chilis

## RIGATONI POMADORO

**\$20.50**

Rigatoni, fresh tomato sauce, basil, extra virgin olive oil, lemon ricotta, parmesan

*add rosemary chicken, Italian sausage or garlic prawns \$6.50*

## BLACKENED CHICKEN LINGUINI

**\$24.50**

Blackened chicken & linguini in a creamy parmesan sauce

*add garlic prawns \$6.50*

## DOUBLE BONE PORK CHOP

**\$31.75**

24hr brined double bone pork chop, seasonal veg, creamy mashed potatoes, apple & pea shoot salad, bourbon glaze, finished with curry oil

# PRIME RIB SPECIAL

**FRIDAY & SATURDAY NIGHTS AFTER 5:00**

Dijon & thyme rubbed, 28 day aged 10 oz prime rib with honey glazed carrots & broccolini, creamy mashed potatoes, Yorkshire pudding, horseradish & house made jus

**\$38.00**

# DESSERT

## FIRESIDE SMORES POT AU CRÈME

**\$11.50**

Creamy milk chocolate custard, graham cracker & torched Jack Daniel's marshmallow, topped with shaved chocolate

## CARAMEL APPLE NY CHEESECAKE

**\$12.75**

Classic NY Cheesecake, fresh granny smith apple, vanilla gelato, caramel drizzle

## BANANA FOSTER BROWNIE

**\$12.75**

House made brownie, vanilla ice cream, rum caramel, brûléed banana, topped with sponge toffee

## BEARTOOTH PIE

**\$11.75**

A Shinglemill classic! Mile high ice cream pie, caramel sauce



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# ALLERGY FRIENDLY

*Please Inform Your Server of Any Dietary Restrictions*

## GLUTEN FREE

### Snacks

Popcorn Shrimp (GF Upon Request)  
Potato Skins  
Cheese Bread (GF Upon Request)  
Waffle Fries & Smoked Onion Aioli  
Charred Broccoli & Rainbow Carrots

### Appetizers

Three Cheese Fondue  
Chicken Wings  
House Made Hummus (GF Upon Request)  
West Coast Mussels

### Salads & Soup

Seafood Chowder (GF Upon Request)  
Kale Caesar  
P.R. Coast Cobb  
Lakefront Beet Salad

### Sandwiches

All sandwiches can be made gluten free upon request (Shawarma will be made as a salad)

### Pasta

All pastas can be made gluten free with gluten free penne upon request

### Mains

Double Bone Pork Chop

### Dessert

Smoes Pot au Creme (GF Upon Request)

## DAIRY FREE

### Snacks

Thick Cut Onion Rings (DF Upon Request)  
Crispy Fried Cauliflower (DF Upon Request)  
Waffle Fries & Smoked Onion Aioli (DF With Different Dip)  
Charred Broccoli & Rainbow Carrots  
Popcorn Shrimp (DF Upon Request)

### Appetizers

Chicken Wings  
Fish 'n Chips

### Salads & Soup

P.R. Coast Cobb (DF Upon Request)  
Lakefront Beet Salad (DF Upon Request)

### Sandwiches

All sandwiches can be made dairy free upon request

### Pasta

Rigatoni Pomodoro (DF Upon Request)  
Pacific Seafood Linguini (DF Upon Request)

### Mains

All mains can be made DF upon request

### Dessert

Sorry! All deserts contain dairy!

## VEGETARIAN

### Snacks

Thick Cut Onion Rings  
Crispy Fried Cauliflower  
Potato Skins (V Upon Request)  
Cheese Bread  
Waffle Fries & Smoked Onion Aioli  
Charred Broccoli & Rainbow Carrots

### Appetizers

Baked Brie  
House Made Hummus

### Salads & Soup

P.R. Coast Cobb (V Upon Request)  
Lakefront Beet Salad

### Sandwiches

Beyond Meat can be substituted for all beef sandwiches  
Shawarma Flatbread

### Pasta

All pastas (with the exception of the Sausage & Prawn Fettuccini and Pacific Seafood linguini) can be made V Upon Request

### Mains

None of our mains are V friendly, sorry!

### Dessert

Smoes Pot Au Creme (V Upon Request)  
Caramel Apple  
Cheesecake  
Banana Foster Brownie  
Beartooth Pie

## VEGAN

### Snacks

Thick Cut Onion Rings (VG Upon Request)  
Charred Broccoli & Rainbow Carrots

### Appetizers

House Made Hummus (VG Upon Request)

### Salads & Soup

P.R. Coast Cobb (VG Upon Request)  
Lakefront Beet Salad (VG Upon Request)

### Sandwiches

Beyond Meat can be substituted for all beef sandwiches. Please Inform your server you'd like your Beyond Meat sandwich vegan!  
Shawarma Flatbread (VG Upon Request)

### Pasta

Rigatoni Pomodoro (VG Upon Request)

### Mains

None of our mains are vegan friendly, sorry!

### Dessert

None of our desserts are Vegan friendly, sorry!



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