

THE SHINGLEMILL

Est.
1986

'Gateway to the lake'

SNACKS

COMBO-IT!

Choice of side or Caesar salad with
cornbread or grilled garlic focaccia
7.95

Thick Cut Onion Rings Hand cut cornmeal battered onion rings, served with red relish aioli	\$12.95
Crispy Fried Cauliflower Tempura battered cauliflower tossed with parmesan & chili flakes, with a preserved lemon aioli	\$13.50
Jalapeno Popcorn Shrimp Fried baby shrimp & jalapenos, served with a lemon chili aioli	\$13.50
Potato Skins Crispy potato shells stuffed with melty cheddar & mozzarella, bacon, glazed pork belly, fresh jalapeno, finished with sour cream and green onions	\$13.85
Smoked Pork Belly Chunks Smokey jalapeno glazed fried pork belly, pickled onion & cilantro salad, curry oil drizzle	\$15.25
Waffle Fries & Smoked Onion Aioli Crispy waffle fries served with a smoked onion & chive aioli	\$12.75
Pizza Margherita 9in Italian style pizza with bocconcini, fresh basil, tomato sauce, extra virgin olive oil & parmesan	\$16.95
Pizza Pepperoni 9in Italian style pizza with pepperoni, mushrooms, black olives & parmesan, garlic oil	\$17.95
Pizza Hawaiian Volcano 9in Italian style pizza with ham, pineapple, fresh jalapeno & parmesan, garlic oil	\$17.95

Fish n' Chips

Crispy battered pacific snapper fillet served with fries, house tartar
sauce, coleslaw & a lemon wedge

1pc **\$21.95** 2pc **\$26.95**



prices are subject to tax

APPETIZERS

COMBO-IT!

Choice of side or Caesar salad with
cornbread or grilled garlic focaccia
7.95

Truffle Mushroom Flatbread

\$18.95

Wild mushrooms, bocconcini mozzarella & pepperoncini on a garlic buttered flatbread topped with arugula & parmesan, truffle oil drizzle

Chicken Wings

\$20.95

Choice of: Red hot, candied jalapeno, salt & pepper, honey garlic, BBQ whisky glaze, blue moon

Comes with: creamy blue cheese dip, house made pickles & celery sticks

Mediterranean Hummus

\$16.50

Served with cucumber & preserved lemon dip, toasted naan bread & tortilla strips, chili pickles, olives, feta & marinated garbanzo beans

Baked Brie

\$17.95

Phyllo wrapped brie, red grapes, salted pecans, bourbon glaze, granny smith apple & toasted crostini

Tuna Tataki

\$24.95

Seared ahi tuna, Asian pear, cilantro, carrot julienne & radish salad dressed in a shiso and ginger vinaigrette, sweet soy & chili drizzle, taro chips

SALADS & SOUP

salads: add grilled chicken or garlic prawns \$7.95

Seafood Chowder

\$15.75

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

Butternut Squash Soup

\$15.25

Creamy curried butternut squash soup, candied pumpkin seeds, sour cream, cilantro & parmesan served with grilled garlic buttered focaccia

The Shack Caesar

\$18.00

Romaine heart, baby kale, double smoked bacon, house made Caesar dressing, parmesan, & grilled garlic buttered focaccia

Lakefront Beet Salad

\$19.95

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

Southwest Bowl *choice of cajun chicken, or blackened prawn*

\$23.95

Baby greens in a lime & cumin vinaigrette, spicy corn, tomato salsa, black beans, fresh jalapeno, avocado & sour cream, served in a crispy tortilla bowl topped with cilantro



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SANDWICHES

Choice of fries with *roasted garlic aioli or ketchup*, Shinglemill greens, or substitute Caesar salad for \$3.25

Shinglemill Burger	\$23.75
A classic! House made 6oz patty, cheddar cheese, bacon, pickles, lettuce, red onion, tomato & red relish aioli	
Mushroom Swiss Burger	\$23.75
Our signature 6oz beef patty, caramelized onions & sautéed mushrooms, swiss cheese, red relish aioli, house made pickles served on a classic bun	
Grilled Cajun Chicken	\$23.95
Cajun spiced grilled chicken topped with cheddar cheese & bacon, lettuce, tomato, avocado, red onion & garlic aioli on a ciabatta bun	
Crispy Chicken Crunch	\$23.95
Fried chicken breast, topped with swiss cheese & bacon, buttermilk & herb dressing, fresh jalapenos, tomatoes & lettuce on a classic bun	
Shawarma Flatbread	\$21.50
Fried falafels, hummus, feta cheese, tomato, pickled onion, cucumber ribbons, carrot, radish & sunflower sprouts, cilantro yogurt, all tucked into grilled naan bread	
Smokey Brisket Sandwich	\$23.25
House slow smoked beef brisket, coleslaw, onion ring, Carolina mustard & Jack Daniels BBQ sauce on a pretzel bun	
Brisket Reuben	\$23.25
Buttered pretzel roll, swiss cheese, slow smoked beef brisket, house sauerkraut, bacon, mustard & red relish aioli	
Apple & Brie	\$23.95
Grilled rosemary chicken breast, gala apple, melty brie cheese, sunflower sprouts, caramelized onions & butter lettuce with fig mayo, served on toasted brioche	
Shrimp & Avo Sandwich	\$22.45
Crispy brioche, fresh shrimp, tartar sauce, avocado, red onion, tomato, lettuce	
Chicken BLT	\$23.75
Toasted multigrain, seasoned grilled chicken, bacon, lettuce, tomato, mayo	
Prime Rib Dip	\$23.75
A Shinglemill classic! Thin shaved prime rib, swiss cheese & horseradish mayo on a hoagie bun. Served with au jus dipping sauce. <i>Add caramelized onions & sautéed mushrooms for \$4.00</i>	

ADD ONS

Jalapeno Cheese Cornbread	\$5.95	Mushrooms	\$4.95
Double Smoked Bacon	\$4.25	Extra Patty	\$6.95
Half Avocado	\$3.95	Grilled Chicken	\$7.95
Grilled Garlic Focaccia	\$3.95	Extra Cheese	\$2.25
Coleslaw	\$3.95	Grilled Onions	\$1.95
Fresh Jalapenos	\$2.75	Extra Dip	\$1.95
Gravy	\$3.95	Garlic Prawns	\$7.95



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MAINS

COMBO-IT!

Choice of side or Caesar salad with
cornbread or grilled garlic focaccia
7.95

- Pacific Seafood Linguini** **\$29.95**
Italian sausage, candied salmon, prawns, herbs & cherry tomatoes in a buttery white wine tomato sauce with parmesan cheese & chili flakes
- Braised Short Rib Fettucine** **\$31.75**
Red wine braised short rib, leeks, wild mushrooms & peas in a creamy parmesan sauce with chili flakes & a truffle oil drizzle
- Rigatoni Pomodoro** **\$22.95**
Rigatoni, housemade fresh tomato sauce, oregano, extra virgin olive oil, lemon ricotta, parmesan cheese & chili flakes
add grilled chicken, or garlic prawns, or italian sausage \$7.95
- Blackened Chicken Linguini** **\$27.50**
Blackened chicken & linguini in a creamy parmesan sauce
add garlic prawns \$7.95
- Double Bone Pork Chop** **\$34.95**
24hr brined double bone pork chop, seasonal veg, fried rosemary potatoes, fresh apple, bourbon glaze & curry oil drizzle
- Marsala Chicken** **\$34.95**
Seared chicken supreme, fried rosemary potatoes, glazed carrots & green beans topped with a creamy mushroom marsala sauce

PRIME RIB SPECIAL

Friday & Saturday Nights after 5:00

Dijon & thyme rubbed 10 oz prime rib, honey glazed carrots & green beans, creamy mashed potatoes, yorkshire pudding, fresh horseradish & house made jus

\$40.95

DESSERT

- Pecan Pie Pot au Creme** **\$12.50**
Creamy caramel custard topped with honey whipped cream, butterscotch caramel, salted pecans & sponge toffee
- Pumpkin NY Cheesecake** **\$13.50**
Classic NY Cheesecake, candied pumpkin seeds & vanilla gelato topped with pumpkin caramel sauce
- Beartooth Pie** **\$12.50**
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)
Crispy fried
cauliflower
(GF Upon Request)
Potato Skins

Appetizers

Chicken Wings (Not
Honey Garlic)
House Made Hummus
(GF Upon Request)
Tuna tataki

Salads & Soup

Seafood Chowder
(GF Upon Request)
Butternut Squash Soup
(GF Upon Request)
Kale Caesar
(GF Upon Request)
Lakefront Beet Salad

Sandwiches

All sandwiches can be
made gluten free upon
request gluten free

Lettuce wrap \$3.00

Gluten free bun \$2.00
(Shawarma will be
made as a salad)

Pasta

All pastas can be
made with gluten free
penne upon request

Mains

Double Bone Pork Chop
Butter Chicken
Marsala Chicken
Prime Rib (Fri/Sat
upon request)

Dessert

Pecan Pie Pot au
Creme

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)
Popcorn Shrimp
(DF Upon Request)
Pork Belly chunks

Appetizers

Chicken Wings
Fish 'n Chips
Tuna Tataki
Mediterranean Hummus
(DF Upon Request)

Salads & Soup

Lakefront Beet Salad
(DF Upon Request)
Tuna Tataki

Sandwiches

All sandwiches can be
made dairy free upon
request

Pasta

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

Mains

None of our mains are
DF friendly, sorry!

Dessert

Unfortunately all our
desserts contain
dairy!

Vegetarian

Snacks

Thick Cut Onion Rings
Crispy Fried
Cauliflower
Potato Skins
(V Upon Request)

Waffle Fries & Smoked
Onion Aioli
Margherita Pizza

Appetizers

Baked Brie
House Made Hummus
Truffle Flatbread

Salads & Soup

Butternut Squash Soup
Lakefront Beet Salad

Sandwiches

Beyond Meat can be
substituted for all
beef sandwiches
Shawarma Flatbread

Pasta

Rigatoni Pomodoro

Mains

None of our mains are
V friendly, sorry!

Dessert

All desserts are V
friendly!

Vegan

Snacks

Thick Cut Onion
Rings
(VG Upon Request)
Crispy Fried
Cauliflower
(VG Upon Request)

Appetizers

House Made Hummus
(VG Upon Request)

Salads & Soup

The Mill House
salad
(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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