BAR SHADE GRILL

Soups & Salads

Enhance any salad with

Chicken \$5 / Shrimp \$7 / Steak \$8 / Salmon \$12

NEW ENGLAND CLAM CHOWDER

A hearty and creamy New England tradition, served with oyster crackers \$7

FRENCH ONION SOUP

Onion soup made with a rich beef broth, sherry, and caramelized onions. Topped with a garlic crostini, Swiss and provolone cheese; broiled to golden brown. \$7

CHILI WITH BEANS

House-made hearty Angus beef chili, topped with cheddar cheese, jalapenos, cilantro, sour cream and tortilla chips \$7

CAESAR

Romaine lettuce. Asiago cheese, croutons. Caesar dressing \$8

GF HOUSE SALAD

Organic seasonal salad mixed with grape tomatoes, red onions, and English cucumbers served with balsamic vinaigrette \$7

GF SHADE COBB SALAD

Crisp salad greens with turkey. bacon. crumbly blue cheese. tomatoes. avocados. hard boiled eggs. choice of dressing \$13

BUFFALO BLUE SALAD

Breaded chicken tenderloins tossed in a Buffalo wing sauce, topped with tomatoes, blue cheese, and bacon; served with choice of dressing \$12

EXPRESS SOUP AND SALAD BAR

Visit our buffet stocked with soups, chili, and an array of fresh salad fixings. Offered Monday thru Friday Ilam-2pm \$9

Burgers & Sandwiches

All sandwiches served with choice of french fries, sweet potato fries or coleslaw

SHADE BURGER

1/2 pound Angus beef on a toasted brioche bun with mayo. crisp lettuce. tomato and red onion. \$12

Add your choice of topping: Bacon. sauteed mushrooms. caramelized onions. Cheddar. Swiss. or American cheese \$.75 each

CHICKEN CAESAR WRAP

Flour tortilla filled with chicken, crisp hearts of romaine lettuce, parmesan cheese, and Caesar dressing \$14

CALI CHICKEN CLUB

Grilled chicken with bacon, cheddar cheese, fresh guacamole, lettuce, tomato, and red onion on a toasted brioche bun \$14

TURKEY CLUB

Hearty white bread slices layered with oven-roasted turkey, applewood bacon, mayo, lettuce, and tomato \$11

SHADE PHILLY STEAK & CHEESE

Shaved top sirloin tossed with sliced mushrooms, caramelized onions, peppers, and provolone cheese on a toasted hoagie roll \$14

CLASSIC REUBEN/RACHEL

Thinly sliced corned beef and sauerkraut or sliced turkey and homemade coleslaw on grilled marble rye. with Swiss cheese, and thousand Island dressing \$12

SLIDERS (3)

Choice of cheeseburger or BBQ pulled pork \$12

Appetizers

ULTIMATE NACHOS

Homemade chips with beef chili, cheddar cheese sauce, pico de gallo, sour cream, and jalapenos.

Side of guacamole \$2

JUMBO PRETZEL

Bavarian-style pretzel served with cheddar cheese and honey mustard sauces \$8

GF MARGHERITA FLATBREAD

Flatbread made with San Marzano tomato sauce. fresh mozzarella cheese. and fresh basil \$9

Add mushrooms, pepperoni. onions, peppers \$1 each

★ SEARED AHI TUNA

Sesame crusted tuna served RARE with wakame salad. wasabi aioli. and teriyaki sauce. \$12

WINGS!

Sauces: Mild. Medium. Hot. BBQ. Teriyaki. Garlic Parm. or Korean Chili sauce. Served with celery and blue cheese dressing 8 for \$12

BANG-BANG

CAULIFLOWER BASKET
Buffalo spiced cauliflower floret

Buffalo spiced cauliflower florets with ranch dressing \$7

MOZZARELLA STICKS

Served with marinara sauce \$8

HOUSE CHICKEN TENDERS

Five deep fried tenders served with choice of BBQ, honey mustard or Buffalo sauce \$8

LOADED POTATO SKINS

Stuffed with bacon. Cheddar cheese, and scallions, served with sour cream \$9

UTICA GREENS

Sauteed escarole. prosciutto. hot cherry peppers. garlic. onions. and parmesan cheese panko breadcrumbs \$10

FISH TACOS (2)

Beer-battered haddock. slaw. jalapenos. cilantro. and baja style sauce \$10 Side of guacamole \$2

QUESADILLA

Flour tortilla filled cheddar and monterrey jack cheese, served with pico de gallo and sour cream \$9

Add chicken or beef \$3

ONION RINGS

Beer-battered onion ring basket \$7

Entrees

★ SHADE 160Z PORTERHOUSE STEAK

Served with garlic & caramelized onion butter, red wine sauce, and choice of one side \$25

Add shrimp \$7

DOWN HOME MEATLOAF

Served with red bliss mashed potatoes, vegetables, and a rich red wine sauce \$18

CHICKEN MARSALA

Marsala wine sauce, with mushrooms and served with choice of one side \$18

6 BLACKENED 60Z COHO SALMON

Served with charred tomato salsa and choice of side \$19

FISH TACOS (3)

Beer-battered haddock. slaw. jalapenos. cilantro. and baja style sauce \$15

* SEARED 80Z AHI TUNA

Sashimi grade tuna filets crusted with sesame seeds. Served with wakame salad. wasabi aioli. and teriyaki sauce \$18

FISH & CHIPS

Beer-battered haddock filets served with coleslaw, french fries, and tartar sauce \$15

HOMEMADE MAC & CHEESE

Elbow macaroni baked in seven cheeses with toasted panko breadcrumbs \$12

CHICKEN RIGGIES - UTICA'S CLASSIC DISH

Rigatoni pasta. garlic. onions. black olives. mushrooms. and hot cherry peppers in a creamy marinara sauce \$16

Add shrimp \$7

PENNE PASTA WITH CHICKEN AND BROCCOLI

Choice of Alfredo or Fra diavolo sauce \$15 Add shrimp \$7

JUMBO BURRATA CHEESE RAVIOLI

Four large fresh ravioli filled with artisan buffalo mozzarella cheese, served with extra virgin olive oil and fresh herbs \$16

Sides

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

FRENCH FRIES
MASHED POTATOES
VEGETABLE OF THE DAY
ROASTED POTATOES
SWEET POTATO FRIES
COLESLAW
ONION RINGS

Desserts

NY STYLE CHEESECAKE

Served with fresh berries and whipped cream \$8

6 FLOURLESS CHOCOLATE TORTE

Made with a blend of four chocolates, garnished with raspberry sauce and whipped cream \$7

COOKIE "MONSTER" SUNDAE

Two scoops of premium cookie dough ice cream, topped with hot fudge, whipped cream, and a homemade chocolate chip cookie \$6

CARROT CAKE

Two layer carrot cake with pecan pieces, crushed pineapple, and cream cheese frosting \$7

Draught Beers

Beer Flights Any 4 - 402 samples \$8

UTICA CLUB \$4
BUD LIGHT \$4
LABATT BLUE LIGHT \$4
SARANAC SEASONAL \$5
SARANAC LEGACY IPA \$5
SARANAC LAGER \$5
OMMEGANG WITTE \$5
OMMEGANG RARE VOS \$5

Bottled Beers

BUDWEISER \$4 BUD LIGHT \$4 COORS LIGHT \$4 MICHELOB ULTRA \$4 MILLER LITE \$4 LABATT BLUE \$4 LABATT BLUE LIGHT \$4 YUENGLING \$5 CORONA LIGHT \$5 SARANAC LEGACY IPA \$5 SARANAC LAGER \$5 BLUE MOON \$5 HEINEKEN \$5 HEINEKEN LIGHT \$5 SAM ADAMS LAGER \$5 GUINNESS \$5 STELLA ARTOIS \$5 O' DOUL'S NA \$4

Soft Drinks

UNLIMITED REFILLS \$3

PEPSI
DIET PEPSI
MIST TWIST
MOUNTAIN DEW
DIET MOUNTAIN DEW
ROOT BEER
LEMONADE
ICED TEA

foin Shade Rewards and start earning points today!

GF - can be prepared gluten free ⊕ - gluten free ★ - Consuming raw or under cooked seafood, shell fish, meat, poultry or egg may increase your risk of food-borne illness.