

The Café at Shields

Breakfast

Served Daily 8:00am – 2:30pm

Please inform your server or management about any food sensitivities or allergies.

We proudly serve free-range chicken, & all natural, hormone and antibiotic free beef.

Egg and omelet entrees served with your choice of hash browns, country potatoes, rainbow potatoes, fruit or mixed greens with balsamic vinaigrette and choice of toast: wheat, white, rye, or sourdough. Add avocado for \$3. Substitute English muffin for \$2. *No other substitutions after 11:00am.*

Santa Fe Omelet 15

Three-egg omelet with pepper jack cheese, cilantro, tomato, onions, and jalapeño, topped with tortilla strips, avocado, and red salsa. 🌶️

Ratatouille Omelet 15

Three-egg omelet with zucchini, onions, mushrooms, tomatoes, red bell peppers, eggplant, basil, and feta cheese. 🥗

The Works Omelet 16

Three-egg omelet with bacon, sausage, ham, tomato, onions, mushrooms, red bell pepper, spinach, and your choice of cheddar, pepper jack, provolone, Swiss, bleu, or feta cheese. 🥗

Date Me Omelet 15

Three-egg omelet with red bell pepper, bacon, ham, green onion, and Deglet Noor dates topped with feta cheese. 🥗

Two Eggs Any Style with Bacon or Sausage or Ham 13

Two eggs any style, served with your choice of bacon, sausage, or half ham. \$2.50 more for full ham. 🥗

Steak & Eggs 16

New York Strip Steak served with two eggs any style. 🥗

Green Thumb Omelet 15 🥗

Spinach, corn, tomato, black beans, mushroom, bell peppers, onions, artichoke and feta cheese

Eggs Benedict 15 🌶️

Two halves of English muffin topped, poached eggs, covered with our own chipotle hollandaise sauce. Served with rainbow potatoes. Ham 15 /Carnitas (braised, tender pork) 17/ Crab 19 /Smoked Salmon 18

Country Fried Steak 16

Served with two eggs any style and Shields' signature country gravy.

Biscuit and Gravy 14

Biscuit covered in our own homemade gravy, two eggs any style, choice of potatoes and choice of bacon, ham or sausage.

Chilaquiles 13

Tortilla chips simmered in red salsa with grilled onions topped with two eggs any style, cilantro, red onion, *queso fresco*, and sour cream. 🍌

Add Chicken 4 Asada 5 Carnitas 6

Shields' Beef Sopos (Back by Popular Demand!) 15

Deep fried masa patties, homemade beans, shredded beef, shredded lettuce, sour cream, *queso fresco* topped with red sauce or green sauce. 🍌

Belgium Waffle 12

Served with fresh homemade strawberry sauce, or Blueberry sauce, choice of two piece of bacon or sausage

Chicken & Waffle 18

Chicken tenders, waffle, two bacon strips with our hint of fire honey infused syrup.

Smoked Salmon Breakfast Sandwich 16

Grilled sourdough, sliced tomato, red onion, egg over hard, spinach, mayo spread

French Toast 13

Freshly baked bread dipped in egg sprinkled with powdered sugar. Served with a side of bacon, sausage, or half side of ham.

Shields Pancakes 13

Made from scratch with flour and eggs, served with a side of bacon, sausage, or half side of ham.

Blueberry Pancakes 13

With a side of bacon, sausage, or half ham

****Shields Date Pancakes 14***

Our pancakes made from scratch with eggs and flour, mixed with a touch of date butter, and a sprinkling of Deglet Noor dates on top. Add \$2.25 for a side of bacon, sausage, or half side of ham.

****Oatmeal 11***

Oatmeal prepared with raisins, brown sugar, Deglet Noor dates, green apples & walnuts.

Fruit & Yogurt Parfait 11

Low-fat yogurt, berries and granola.

Huevos Rancheros 14

Two eggs smothered with green or red sauce topped of with nopales. Served with a side of beans, country-style potatoes, and corn or flour tortillas. 🍌

Machaca con Huevo y Frijoles 15

Two eggs with shredded beef, red bell pepper, onion, and poblano peppers, served with a side of beans and country-style potatoes. 🍌

Chorizo con Huevo 15

Two scrambled eggs with chorizo, and a side of country potatoes, beans and corn tortillas. 🌮

Burrito de Machaca con Huevo 13

A hearty burrito filled with two eggs, shredded beef, red bell pepper, onion, and poblano peppers, wrapped in a flavorful, cilantro-jalapeño flour tortilla. Served with a side of beans.

Burrito de Chorizo, Huevo y Queso 13

A hearty burrito filled with two eggs, chorizo (spicy Mexican sausage), and cheese, wrapped in a flavorful, cilantro-jalapeño flour tortilla. Served with a side of beans. 🌮

Breakfast Sides

Cottage Cheese 4* Grapefruit 4 🍷 *Side of Seasonal Fruit 6 🍷 Side of Fresh Berries 7 🍷
Side of Bacon 5 🍷 Side of Sausage 5 🍷 Toast (4pc.) or (1) English Muffin with *Date Butter 5
One Pancake 3.50 One Egg 3 🍷 Side of Full Ham 5 One Blueberry Pancake 4
Date Pancake 4.50 Side of Corn Tortillas or Flour 3 🍷 Peanut Butter 1.50
Side of Rice 3.50 Side of Beans 3.50 🍷 Side Hash Browns, Country Potatoes, or Rainbow Potatoes 5

Lunch

Served 11:00am –2:30pm

Starters

Chipotle Crab Cake 13.75

Made with real crab, tartar sauce on a bed of greens and frisée lettuce. 🌮

House Salad 8

Mixed greens, red onion, diced tomato, Deglet Noor dates, and dressing of choice. 🍷

***Stuffed Dates 3.75 pc. 🍷**

Plump Medjool dates stuffed with jalapeño, bleu cheese, and prosciutto, wrapped in bacon, and finished off with a shallot demi-glace and balsamic reduction.

Vegetarian Chile Relleno 13

Quinoa, sautéed bell pepper, onion, black beans, corn topped with a chipotle cream sauce. 🍷🌮

Chile Relleno de Marisco 15

Shrimp and baby scallops sautéed in a smooth chipotle cream sauce (limited). 🍷🌮

Quesadilla -Three Cheese Chicken 12 or Carne Asada 14

Made with cilantro-jalapeño flour tortilla, *pico de gallo*, sour cream, guacamole and a side of red salsa.

Spinach Dip 11

Creamy and cheesy dip accompanied with chips.

Nachos Chicken 12 Asada 15

Fresh chips, shredded cheese, *pico de gallo*, guacamole, and sour cream.

Daily Soup cup 4 bowl 7

Chef's Choice daily soup. Please ask your server for today's selection.

Salads

\$7 to add chicken to any salad that *does not* already include it. Add steak or salmon for \$9 more.

Dressing choices: mango vinaigrette, balsamic vinaigrette, ranch, chipotle ranch, cilantro or bleu cheese)

***Shields Signature Salad 16**

Fresh spinach topped with Deglet Noor dates, dried cranberries, walnuts, pears, crumbled blue cheese, and our house mango vinaigrette. 🌱

Curry Chicken Salad 15

Shredded chicken breast in yellow curry, whole grain mustard house sauce, papaya, celery, carrot, on a field of mixed greens with balsamic vinaigrette. Served with a slice of banana bread.

Tostada Salad 15

Large flour tortilla shell filled with mixed greens, diced tomato, roasted corn, red onion, black beans, shredded cheese, and our chipotle ranch dressing with grilled chicken.

Cobb Salad 15

Fresh lettuce topped with chicken, ham, or turkey and bacon, hard-boiled egg, avocado, tomato, green onions, bleu cheese crumbles, and ranch or bleu cheese dressing. 🌱

Ahi Poke Tower 17

Raw ahi with fresh avocado, cucumber, mango, orange, topped with seaweed, pickled ginger, and wontons. Tossed in a ponzu sauce. (🌱 GF without wonton)

Santa Fe Salad 16

Grilled chicken, chopped lettuce, corn, black beans, tomato, radishes, cucumber, tortilla strips, tossed in cilantro dressing then topped with fresh guacamole. (🌱 GF without tortilla strips)

House Specialties

Walleye Fish Tacos 17

Three of our favorite fish tacos, lightly breaded on corn tortilla, lime cabbage and chipotle aioli. Served with a side of rice and beans.

Pollo Volcano 16

Chicken breast stuffed with a corn tortilla, chorizo, shredded cheese, covered with a jalapeno cream sauce, with rice and beans 🌶️

Chicken Tacos 13

Grilled chicken on corn tortilla (3) with diced onions, cilantro and jalapeños. Served with a side of rice and beans

Carne Asada Tacos 15

Grilled, flap steak marinated in onions and cilantro on corn tortillas (3). Served with beans, rice, and a pan-fried jalapeño

Carnitas Tacos 14

Braised, tender pork, onions and cilantro on corn tortilla (3), served with beans and rice

Pulled Pork Sandwich 14

Shredded pork with Shields' own zesty barbecue sauce on a large, crunchy Mexican-style sandwich bun. Served with cilantro- jalapeño coleslaw. 🌮 Add French fries for \$2.45 more.

Fish & Chips 15

House-made, beer-battered cod tempura accompanied with a side of fries and caper tartar sauce.

Sandwiches and Burgers

Served with your choice of fries, fruit or small house salad with choice of dressing.

New York Steak Sandwich 16

New York steak, grilled green and red bell peppers and onions, chipotle aioli and melted bleu cheese on a ciabatta bun.

Salmon Sandwich 16

Grilled salmon fillet with lime zest aioli on your choice of toasted white, wheat, focaccia, or sourdough.

Monte Cristo 15

Three layers of white bread, turkey, ham, swiss cheese, and mayo-mustard spread topped with powdered sugar, dipped in egg batter and lightly pan fried. Served with a side of strawberry sauce.

Turkey Club 15

Grilled turkey, bacon, tomato, lettuce, mayonnaise on brioche.

Tuna Melt 14

Tuna Albacore and melted cheddar cheese on toasted, sourdough bread with avocado cilantro jalapeño aioli.

BLT 13

Crispy bacon, lettuce, and tomato on toasted, white, wheat, or sourdough.

Torta Asada 15

Grilled *carne asada*, lettuce, grilled onions, guacamole, pepper jack cheese, *crema*, and a spread of beans on a ciabatta bun with side of pan-fried jalapeños

Chicken Burger 14

Grilled chicken patty with herb-spice blend. Served on a brioche bun with lettuce, tomato, onion and chipotle aioli spread.

***Shields Signature Date Burger 16**

Our signature burger topped with sautéed Deglet Noor dates, bacon, and melted bleu cheese. Lettuce, tomatoes, and onions served on the side.

French Dip 16

Slow roast beef, grilled onion, and provolone cheese on a ciabatta bun with a side of au jus.

Shields Cheeseburger 15

All-natural beef patty cooked to temperature of choice with melted cheddar, pepper jack, provolone, Swiss, bleu, feta, brie or habanero cheese (spicy).

Portobello "Burger" 14

Grilled Portobello mushroom, red bell pepper, zucchini, yellow squash, eggplant, and pesto on a focaccia bun.

Lunch Sides

Pico de Gallo 3 Salsa and Chips 6 Guacamole and Chips 8
Side of Fries 5 Guacamole 🌶️ 5 *Side of Seasonal Fruit 🌶️ 6
Side of Pan-Fried Jalapenos 3 Side of Sweet Potato Fries 6 Side of Rice 3.50 Side Beans 🌶️ 3.50

Desserts

Chocolate Chip Cookie A warm chocolate chip cookie topped with a scoop of vanilla cream. **5.75**
Chocolate Lava Cake Warm fudge center topped with vanilla ice cream and fresh berries. **6.50**
Carrot Cake Sprinkled dates with date sugar **5.95**
Shields' Date Shake Made with low-fat vanilla ice milk & date crystals. **5.95**

Beverages

Fresh Coffee 🌶️ 4 **Iced Tea** 4 **Pellegrino** 5.50 **Soft Drinks** 4 **Hot Chocolate** 4
Apple, Cranberry Juice 4 ***Freshly Squeezed Orange or Grapefruit** 🌶️ 5.50

(Freshly-squeezed juices are not pasteurized) *Our specialty signature entrees and drinks made with products grown at Shields

~ 🌶️ **Gluten-free** ~ 🌶️ **Caution: may be spicy** ~ **Split Plate Fee 5.00** ~ **Corkage Fee 10.00**

Beers

Negra Modelo 5 **Heineken** 5 **Samuel Adams Boston Lager** 5
Dos Equis Lager 5 **Coors Light** 4 **Stella Artois** 5
Modelo Especial 5 **Fat Tire** 5 **Lagunitas IPA** 6
Corona Extra 5 **Shock Top** 4 **Blue Moon Belgium White** 5
Bud Light 4 **Michelob Ultra** 5 **Budweiser** 4



Wine & Cocktails

Sparkling Wine

			Glass	Split	Bottle
Zonin	<i>Prosecco</i>	<i>Italy</i>			10
Le Grand Courtage	<i>Brut</i>	<i>France</i>			36
Salmon Creek	<i>Brut</i>	<i>California</i>	7		25

White Wine

			Glass	Bottle
Sonoma Cutrer	<i>Chardonnay</i>	<i>Russian River</i>		36
Forest Glen	<i>Resiling</i>	<i>California</i>	8	29
Cedar Brook	<i>Sauvignon Blanc</i>	<i>California</i>	7	25
Forest Glen	<i>Pinot Grigio</i>	<i>California</i>	8	29
Grove Ridge	<i>Chardonnay</i>	<i>Napa Valley</i>	7	25
Salmon Creek	<i>Pinot Grigio</i>	<i>Napa Valley</i>	7	25
Salmon Creek	<i>White Zinfandel</i>	<i>Napa Valley</i>	7	25
Salmon Creek	<i>Chardonnay</i>	<i>California</i>	7	25
Forest Glen	<i>Moscato</i>	<i>California</i>		25

Red Wine

			Glass	Bottle
Martin Ray	<i>Pinot Noir</i>	<i>Russian River</i>	12	42
Grove Ridge	<i>Merlot</i>	<i>Napa Valley</i>	7	22
Grove Ridge	<i>Cabernet Sauvignon</i>	<i>Napa</i>	7	22
Avalon	<i>Cabernet Sauvignon</i>	<i>Napa</i>		36
Norton	<i>Malbec</i>	<i>Argentina</i>	6	22

House Cocktails 9

Upgrade to premium liquor for additional \$5

Mimosa	Bloody Mary	Margarita	Lemon Drop Martini	Cosmopolitan
Chabela	Screwdriver	Spiked Arnold Palmer	Long Island Iced Tea	

An 18% gratuity will be added to parties of 6 or more.



Daily Drink Specials

Tuesday \$3 Beer

Hump Day (Wednesday) \$5 Mimosas, Chavelas, and Margaritas

Thursday Bring Your Own Bottle (*no corkage fee*)
50% of all bottles of wine

Drink specials are not available on holidays or for private events.

Special Events

Are you looking for an outdoor venue to host your next dinner event?

- ❖ Company Holiday Dinner
- ❖ Anniversary Dinner
- ❖ Rehearsal Dinner
- ❖ Baby Shower
- ❖ Wedding

Whatever the special occasion, we would love to help make your next event memorable!

Please send all inquiries to café@shieldsdategarden.com.

www.cafe.shieldsdategarden.com 760-775-0902