

The Café at Shields

Breakfast

Served Daily 8:00am – 2:00pm

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 \$3 *No substitutions after 11:00am.*

Santa Fe Omelet 17

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

Ratatouille Omelet 17

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

The Works Omelet 18

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 18

Three-egg omelet with red bell pepper, bacon, ham, onion, and deglet noor dates topped with feta cheese. 🌱

Chef 's Par Three 15.50

3 poached eggs, sauté spinach, onion, mushroom, drizzle of chipotle hollandaise sauce

Two Eggs Any Style with Bacon, Sausage, or Ham 15

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

Steak & Eggs 18

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

Fit Omelet 14 🌱

Egg Whites, spinach, tomato, mushroom, bell peppers, onions, tofu cheese

Greek Omelet 15

Red bell pepper, red onion, tomato, kalamata olives(pitted), topped with feta cheese

Shields BW Meatloaf 17

Homemade recipe, **Bacon Wrapped** Meatloaf, sautéed spinach, country potato or hash brown, 2 eggs any style topped with an herb cream sauce

Eggs Benedict 🌮

Two halves of English muffin topped with poached eggs, covered with our own chipotle hollandaise sauce. **Ham 16/Asada 17/Carnitas 18/ SmokeSalmon19/ Crab 20**

Country Fried Steak 18

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

Biscuit and Gravy 16

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

Chilaquiles 15

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 6 Asada 7 Carnitas 8

Shields' Beef Sope's (Back by Popular Demand!) 16

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

Belgium Waffle 13

Served with fresh homemade strawberry sauce or blueberry sauce, choice of bacon, sausage, or ham

Chicken & Waffle 20

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

Velvet Waffle 17

Topped with fresh bananas, strawberries, and dates topped with powder sugar, served with a side of bacon or sausage

French Toast 15

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

Shields Pancakes 15

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

Blueberry Pancakes 16

With a side of bacon, sausage, or half ham

****Shields Date Pancakes 16.50***

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.

English Muffin Sandwich 14

Over hard egg, ham, cheddar, mayonnaise

Bagel & Lox 16

Everything bagel, smoke salmon, Cream Cheese, Capers, red onion, dill

****Oatmeal 13***

Oatmeal prepared with raisins, brown sugar, Deglet Noor dates, apples & Walnuts

Huevos Rancheros 16

Two eggs smothered with green or red sauce topped off with Nopal, served on top of either corn or flour tortilla, with a side of beans and country-style potatoes. 🌮

Machaca con Huevo y Frijoles 17

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

Chorizo con Huevo 17

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

Burrito de Machaca con Huevo 15

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 15

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 Burrito 16

A hearty burrito filled with two eggs, bacon, sausage, green onion, hash brown & cheddar

Breakfast Sides

Cottage Cheese 5* Grapefruit 4 🍷 *Seasonal Fruit 6 🍷 Fresh Berries 7 🍷
Side of Bacon 6 🍷 Side of Sausage 6 🍷 Toast (2pc.) 2.50 or (1) English Muffin with Date Butter 6
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 Waffle 10**
Side of Rice 3.50 **Side of Beans 3.50** 🍷 Side Hash Browns, Country Potatoes, or Rainbow Potatoes 7

Lunch

Served 11:00am -2pm

Starter's

House Salad 10

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

Crab Cakes 14

Mix green lettuce, micro greens, tartar sauce

***Stuffed Date 4** 🍷

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

Vegetarian Chile Relleno 14

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

Chile Relleno de Marisco 16

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

Quesadilla - Cheese 10 Chicken 12 or Carne Asada 14 Chorizo 16

Cilantro-jalapeño flour tortilla, *Pico de Gallo*, sour cream, guacamole and a side of red salsa.

Spinach Dip 13

with chips.

Nachos Cheese 11 Chicken 12 Asada 15 Carnitas 16

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

Chipotle Hummus 12

With crisp pita chips

Salads

\$6 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 18**

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

Cesar Salad 14

Crisp Romain Lettuce, Homemade croutons, Parmesan cheese, Cesar Dressing, Cherry tomato

Curry Chicken Salad 17

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 17

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 18

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 20

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 18

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)

Apple Salad 15

Mix Green, thin sliced apples, sliced mango, bleu cheese crumbles, deglet noor dates, dried cranberries, candied walnuts tossed in apple vinaigrette

Asian Salad 16

Chopped romaine, purple cabbage, green onion, shredded carrot, red bell pepper, toasted almonds, snow peas, tossed in sesame dressing

House Specialties

Walleye Fish Tacos 18

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

Chicken Tacos 14

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

Carne Asada Tacos 16

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

Carnitas Tacos 17

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

Pulled Pork Sandwich 16

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 18

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

California Burrito 16

Loaded burrito filled with carne Asada, fries, guacamole, Pico de Gallo, cheese and sour cream, served with fruit or house salad

BW Meatloaf Sandwich 17

Melted cheddar cheese lettuce, tomato, onion, herb cream sauce on a choice of toast wheat, white or sourdough, served with fries, fruit, or salad

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 red bell peppers and onions, chipotle aioli and melted bleu cheese on a ciabatta bun.

Salmon Sandwich 18

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

Turkey Club 17

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

Tuna Melt 16

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

BLT 15

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

Torta Asada 17

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 16

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

Chicken Club 15

Grilled Chicken Breast, bacon, lettuce, Tomato, aioli spread on wheat bread

***Shields Signature Date Burger 17**

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

French Dip18

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

Shields Cheeseburger 17

All-natural beef patty cooked to temperature of choice, lettuce, tomato, onion with choice of melted cheddar, pepper jack, provolone, Swiss, bleu, feta, Habanero

B.B.Q Bacon Cheeseburger 18

All- Natural beef patty cooked to temperature with BBQ sauce, cheddar cheese and 2 onion rings

Coachella's Reaper Cheeseburger 18🔥

All -Natural beef patty cooked to temperature, lettuce, tomato, bacon, with melted habanero cheese, grilled onion/jalapenos, chipotle aioli

Pattie Melt 17

All-natural beef patty cooked to temperature, cheddar cheese, grilled onion on a toasted sourdough

Portobello "Burger" 16

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

Lunch Sides

Pico de Gallo 4 Salsa and Chips 7 Guacamole and Chips 8
Guacamole 🌱 5 * Seasonal Fruit 6 Side of Pan-Fried Jalapenos 3
Basket of Sweet Potato Fries 8 Side of Rice 3.50 Side Beans 🌱 3.50
Onion rings 10 **Basket of French Fries 7** **Basket of potato Chip's 9**

Desserts

Chocolate Chip Cookie	A warm chocolate chip cookie topped with a scoop of vanilla cream.	6.50
Crème Brulee	rich vanilla cream custard with a layer of caramelized sugar	7
Date Rum Ice Cream	yes you heard Right!	6
Apple Tart	Warmed center topped with vanilla ice cream	9
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 or 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 7	Heineken 7	Samuel Adams 6
Dos Equis Lager 7	Coors Light 6	Stella Artois 7
Modelo Especial 7	Fat Tire 7	Lagunitas IPA 7
Corona 7	Shock Top 7	Blue Moon 7
Bud Light 6	Michelob Ultra 6	Budweiser 6
Pacifica 7	La Quinta Blonde 6	



Wine & Cocktails

Sparkling Wine

			Glass	Split	Bottle
Zonin	<i>Prosecco</i>	<i>Italy</i>			10
Le Grand Courtagé	<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>	13	48
Pacific Oasis	<i>Reisling</i>	<i>Washington</i>	8	30
Hess	<i>Chardonnay</i>	<i>California</i>	13	48
Cedar Brook	<i>Sauvignon Blanc</i>	<i>California</i>	7	26
Salmon Creek	<i>Pinot Grigio</i>	<i>Napa Valley</i>	7	26
Santa Margarita	<i>Pinot Grigio</i>	<i>Italy</i>	13	48
Salmon Creek	<i>White Zinfandel</i>	<i>Napa Valley</i>	7	26
Salmon Creek	<i>Chardonnay</i>	<i>California</i>	7	26
Rancho Sisquoc	<i>Sauv Blanc</i>	<i>California</i>	12	46

Red Wine

			Glass	Bottle
Fat Cat	<i>Pinot Noir</i>	<i>Napa Valley</i>	12	46
Salmon Creek	<i>Merlot</i>	<i>Napa Valley</i>	7	26
Broadside	<i>Merlot</i>	<i>California</i>	12	46
Salmon Creek	<i>Cabernet Sauvignon</i>	<i>Napa</i>	7	26
Chateau St. Jean	<i>Cabernet Sauvignon</i>	<i>California</i>	13	48
Brady	<i>Cabernet Sauvignon</i>	<i>California</i>	12	46
19 Crimes	<i>Red Blend</i>	<i>Australia</i>	12	46
Filus	<i>Malbec</i>	<i>Argentina</i>	9	34

House Cocktails 9

Upgrade to premium liquor for additional \$5

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

Vodka: Titos, Stoli, Prarie (organic)
Tequila: Correlejo, Cuervo Tradicional, Azunia (organic)
Rum: Don Q, Sailor Jerry's, Meyers Dark Rum
Bourbon/Whiskey: Jack Daniels, Woodford Reserve, Templeton Rye
Scotch: Glenfiddich
Gin: Hendricks

A 20% gratuity will be added to parties of 6 or more.



Daily Drink Specials

Tuesday \$4 Beer

Hump Day (Wednesday) \$6 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 Call 7607750902 or E-Mail
Cafe@shieldsdategarden.com**

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

- ❖ **Company Holiday Dinner**
- ❖ **Weddings**
- ❖ **Rehearsal Dinner**
- ❖ **Baby Shower**