

# 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.*

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

### **Santa Fe Omelet 17**

Three-egg omelet with pepper jack cheese, red salsa, cilantro, onion, tomato, and jalapeno, 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. 🌱

### **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 19**

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

### **Fit Omelet 14** 🌱

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

### **Eggs Benedict** 🍳

Two halves of English muffin topped with poached eggs, covered with our own chipotle hollandaise sauce. **Ham 16/Asada 17/Carnitas 18/ Smoked Salmon 20 Crab 21**

### **Country Fried Steak 18.50**

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

### **Biscuits and Gravy 17**

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

### **Chilaquiles 16**

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 7 Asada 9 Carnitas 8

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**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 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 18**

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.

**Banana & walnut pancakes 16.50**

With a side of bacon, sausage or half ham

**Blueberry Pancakes 16**

With a side of bacon, sausage, or half a ham

**\*Shields Date Pancakes 17.50**

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.

**\*Oatmeal 13**

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

**English Muffin Sandwich 14**

One egg over hard, ham, cheddar, mayonnaise

**Bagel & Box 17**

Everything bagel, smoke salmon, cream cheese, caper, red onion

**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

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### Breakfast Sides

Cottage Cheese 5\* Grapefruit 4 🍷 \*Seasonal Fruit 6 🍷 Fresh Berries 7 🍷  
Side of Bacon 7 🍷 Side of Sausage 7 🍷 Toast (2pc.) 2.50 or (1) English Muffin with Date Butter 6  
One Pancake 4.50 One Egg 3 🍷 Side of Full Ham 6 One Blueberry Pancake 5  
Date Pancake 5 Side of Corn Tortillas or Flour 3 🍷 **Peanut Butter 1.50 Waffle 10(plain)**  
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 15**

Mixed greens, 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

#### **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.

#### **Vegetarian Chile Relleno 14**

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

### Salads

\$7 to add chicken to any salad that *does not* already include it. Add steak or salmon for \$10 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 18**

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 18**

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

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### **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 21**

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**

Chopped lettuce, corn, black beans, tomato, radishes, cucumber, tortilla strips, tossed in cilantro dressing then topped with avocado and grilled chicken. (🌱 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 a 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

### **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

## **Sandwiches and Burgers**

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

### **New York Steak Sandwich 18**

New York Steak, grilled red bell peppers and onions, chipotle aioli and melted bleu cheese on ciabatta

### **Turkey Club 17**

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

### **Salmon Sandwich 18**

Grilled salmon fillet with a lime zest aioli on focaccia bun

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### **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.

### **Chicken Burger 16**

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

### **\*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 Dip 18**

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 19**

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

### **Portobello "Burger" 16**

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

### **Torta Asada 18**


Grilled carne Asada, lettuce, grilled onion, guacamole, pepper jack cheese, crema, and a spread of beans on a ciabatta bun.

### **Lunch Sides**

Pico de Gallo 4

Salsa and Chips 7

Guacamole and Chips 9

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**


### **Desserts**

**Chocolate Chip Cookie** A warm chocolate chip cookie topped with a scoop of vanilla cream. **6.50**

**Apple Tart** Warmed center topped with vanilla ice cream **9**

**Shields' Date Shake** Made with low-fat vanilla ice milk & date crystals. **7.95**

### **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 15.00**

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## Daily Drink Specials

Monday Any Cocktail Any Way \$7

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](mailto:Cafe@shieldsdategarden.com)

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

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

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## 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	

## Sparkling Wine

	Glass	Bottle		
Zonin	<i>Prosecco</i>	<i>Italy</i>	Split	10
Le Grand Courtague	<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

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## 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:** Glenfiditch

**Gin:** Hendricks

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

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