

The Café at Shields Breakfast

Served Daily 8:00am – 2:00pm (20% gratuity added for 6 or more guests)

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

pepper jack cheese, red salsa, cilantro, onion tomato, and jalapeno, topped with tortilla strips and avocado.

Ratatouille Omelet 17

zucchini, onions, mushrooms, tomatoes, red bell peppers, eggplant, basil, and feta cheese. 🌱

The Works Omelet 19

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

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

Piglet omelet 17

bacon, ham, sausage, topped with choice cheese

Shields Ground Beef Omelet 18

Ground beef, onions, secret seasoning, queso fresco, crema, tortilla strip's

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

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 16 🌱

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

Shields Dauphinois breakfast 14

1 egg any style, slice of dauphinois/bacon bits, spinach, mushroom, chipotle hollandaise

Eggs Benedict 🌶️

Two halves of English muffin topped with poached eggs, covered with our own chipotle hollandaise.

Ham 16 / Asada 17 / Carnitas 18 / Crab Cakes 21

Country Fried Steak 18.50

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

Biscuits & Gravy 17

Biscuit covered in our own **Shields's** signature country gravy, two eggs any style, choice of potatoes and choice of bacon, ham or sausage.

Fruit & Cottage 11

Chef's choice Fruit

Shield's Corn Beef Hash 17

Served with 2 any style eggs, Corn Beef, potato, onion, parsley

***Oatmeal 13**

Oatmeal prepared with raisins, brown sugar, Deglet Noor dates, apples and walnuts, milk

Chilaquiles 16

Tortilla chips simmered in **Red**(spicy) or **Green** salsa(mild) topped with two eggs any style, cilantro, red onion, queso fresco, and sour cream. 🌶️.

Chicken 7 / Asada 9 / Carnitas 8

A credit card fee of 3% will be added to all credit card transactions. Cash payment/no fee.

Shields' Beef Sope's (Back by Popular Demand!) 17

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

Huevos Rancheros 17

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

Machaca con Huevo y Frijoles 17

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, wrapped in a flour tortilla. Served with a side of beans.

Burrito de Chorizo, Huevo y Queso 15

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

Huevos a la Casa 18

2 egg's with tomato, onion, cilantro, jalapeno, cactus, topped with queso fresco, side of Beans & Rice
Choice of Corn or Flour Tortilla 🌮

Churro Waffle 18

Caramel, strawberry, banana, cinnamon- sugar with a side of bacon or sausage

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.

Griddle Ville

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

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 side of ham.

Blueberry Pancakes 16

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

***Shields Date Pancakes 17.50**

Banana pieces, Deglet Noor dates Add \$2.25 for a side of bacon, sausage, or half side of ham.

Breakfast Sides

Cottage Cheese 5/ Grapefruit 4 🍷 *Seasonal Fruit 7 🍷 Fresh Berries 8 🍷 Side of Bacon 7 🍷
Side of Sausage 7 🍷 Toast (2pc.) 2.50 English Muffin with Date Butter 6 One Pancake 6 One Egg 3
🍷 Side of Full Ham 6 One Blueberry Pancake 6.50/ Biscuit & Gravy 6 / Walnut Banana Pancake 6.50

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Date Pancake 7 / 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 –2:00pm

Starters

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 (each) 🌱 \$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.

Quesadilla

Cheese 10 / Chicken 12 / Carne Asada 14

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

Chicken Wings 13

Tossed in buffalo sauce, celery-carrot with a side of ranch.

Calamari 16 🍤

Served with a side of tartar sauce.

Shields Mushroom Soup (cup) 5

Ask your server for selection availability.

Salads

\$7 to add chicken to any salad that *does not* already include it. Add steak \$11 or Salmon or Shrimp for \$12 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, mango, crumbled blue cheese, and our house mango vinaigrette. 🌱

Caesar Salad 15

Crisp Romain Lettuce, homemade croutons, Parmesan cheese, Caesar Dressing, Cherry tomatoes.

Strawberry Salad

Mix Green, strawberry, candied walnut, red onion, cucumber, feta cheese, Tamarindo vinaigrette

Curry Chicken Salad 18

Shredded chicken breast in yellow curry, honey-mayo house sauce, papaya, celery, carrot, on a field of mixed greens, sprinkled toasted slice almond, 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 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 21

Raw ahi with fresh avocado, cucumber, mango, orange, topped with seaweed, pickled ginger, and wontons. Tossed in a ponzu sauce.

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Seared Ahi 21

Blackened pistachio crusted seared ahi, mixed greens, red-bell pepper, carrots, cucumber, red onion, tossed in a Date Infused Tamarindo dressing, wasabi mayo drizzle, topped with avocado.

Tacos/Burrito/Mariscos

Walleye Fish Tacos 18

(3) of our favorite fish tacos, lightly breaded, on corn tortilla, Pico de Gallo cabbage and chipotle aioli cream. Served with a side of rice and beans.

Chicken Tacos 14

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

Carne Asada Tacos 16

Grilled flap steak marinated in onions and cilantro on corn tortillas (3). Served with rice and beans.

Carnitas Tacos 17

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

Shields Ground Beef Tacos 14

3 tacos either on flour or corn with lettuce, Pico de Gallo, queso fresco, rice and beans

Fish & Chips 18

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

California Burrito 17

Loaded burrito filled with Carne Asada, fries, guacamole, Pico de Gallo, cheese and sour cream wrapped in a jalapeño-cilantro tortilla, served with choice of fries, fruit or house salad.

Chile de Mariscos 20 🌶️

Shrimp, baby scallops, sautéed in a smooth chipotle sauce cream sauce. Served with rice and beans.

Sandwiches and Burgers

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

Upgrade to soup for **\$2** or **Sweet fries or Onion Rings \$2.50**

New York Steak Sandwich 19

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.

Tuna Melt 16

Celery, red onion, cilantro, 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 17

Grilled chicken patty with an 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.

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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 Add bacon \$3

Portobello "Burger" 16

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

Cubano 18

Herb seasoned pork roast, ham, swiss, pickles, mustard-mayo on a ciabatta bun.

Pulled Pork Sandwich 16

Shredded pork with Shields' own zesty barbecue sauce on a large, served on a brioche bun. Served with coleslaw, cilantro dressing. Add French fries for \$2



Lunch Sides

Pico de Gallo **4** /Salsa and Chips **7**/ Guacamole & Chips **9**/ Guacamole **5**/ Chiles Toreados **3**/ Basket Onion Rings **11**/ Basket of Sweet Potato Fries **8** /Side of Rice or Beans **3.50**/ Basket of French Fries **7**
Burger Patty**5**

Dessert's

Chocolate Chip Cookie	A warm chocolate chip cookie topped with a scoop of vanilla cream.	7.50
Shields Date Shake	Made with low-fat vanilla milk & date crystals.	7.90
Banana Egg Rolls	Deep fried, scoop of vanilla ice cream, caramel drizzle, powder sugar, mint.	7.50
Café Sundae	Vanilla ice cream with chocolate syrup, berries, mint.	6

Beverages

Fresh Coffee  **4** **Iced Tea** **4** **Panna spring water** **5.50** **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
Dos Equis Lager 7
Modelo Especial 7
Corona 7
Bud Light 6
Pacifica 7

Heineken 7
Coors Light 6
Fat Tire 7
Shock Top 7
Michelob Ultra 6
La Quinta Blonde 8

Nutrl Selzter 7
Stella Artois 7
Lagunitas IPA 7
Blue Moon 7
Budweiser 6

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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>	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
Brady	<i>Cabernet Sauvignon</i>	<i>California</i>	12	46
19 Crimes	<i>Red Blend</i>	<i>Australia</i>	12	46

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
Sangria (red)	Paloma	Mojito		

Vodka: Titos, Stoli, Prarie (organic)

Tequila: Correlejo, Cuervo Tradicional, Azunia (organic)

Rum: Don Q, Sailor Jerry's, Meyers Dark Rum

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**Bourbon/Whiskey: Jack Daniels, Woodford Reserve, Templeton Rye
Gin: Hendricks**

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

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House Cocktails 9

Upgrade to premium liquor for additional \$5

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Mimosa Bloody Mary Margarita Lemon Drop Martini Cosmopolitan
Chabela Screwdriver Greyhound Spiked Arnold Palmer Long Island Iced Tea
Sangria (red) Paloma Mojito

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

Daily Drink Specials

Monday \$7 Any House Cocktail

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**

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