

**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 19

Pepper jack cheese, salsa roja, cilantro, onions, tomato, and jalapeno, topped with tortilla strips and avocado.

Ratatouille Omelet 19

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

The Works Omelet 21

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. 🌱

Quinoa Omelet 20

Quinoa, tomato, bell pepper, artichoke, black olives, spinach, onion, feta cheese

Piglet omelet 19

bacon, ham, sausage, topped with choice cheese

Two Eggs Any Style with Bacon, Sausage, or Ham 16

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

Steak & Eggs 21

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

Fit Omelet 18 🌱

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

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 22

Country Fried Steak 18.50

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

Biscuits & Gravy 18

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 13

Chef's choice Fruit

***Oatmeal 14**

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

Chilaquiles 17

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

Shields' Beef Sopes (Back by Popular Demand!) 18

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

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

Corn Beef Hash 18

Served with onions, potatoes, eggs of choice and toast of choice

Huevos Rancheros 18

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 18

Shredded beef, red and green bell pepper, onion, served with a side of beans and country-style potatoes.

Chorizo con Huevo 18

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

Burrito de Machaca con Huevo 16

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 16

A hearty burrito filled with two eggs, chorizo, and cheese, wrapped in a 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 19

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

Belgium Waffle 15

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

Chicken & Waffle 21

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

Velvet Waffle 19

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

Griddle Ville

French Toast 16

sprinkled with powdered sugar. Served with a side of bacon, sausage, or half side of ham.

Shields Pancakes 16

served with a side of bacon, sausage, or half side of ham.

Blueberry Pancakes 17

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

***Shields Date Pancakes 18.50**

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 5 🌮 *Seasonal Fruit 8 🌮 Fresh Berries 9 🌮 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 / 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

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Lunch

Served 11:00am –2:00pm

Starters

House Salad 11

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

Crab Cakes 16

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 11 / Chicken 13 / Carne Asada 15

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

Chicken Wings 15

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

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. 🌱

Strawberry Salad 18

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 19

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 19

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.

Kinwa Salad 18

On a Boston lettuce, sweet corn, red onion, bell pepper, black beans, cucumber, garbanzo beans, sliced avocado topped with feta cheese, tossed in a Lemon Vinaigrette

Tacos Y Mas

Walleye Fish Tacos 20

(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 16

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

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Carne Asada Tacos 17

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

Crispy Chile Relleno 18

Anaheim chile stuffed with cheese, wrapped in a wonton with ranchera sauce. Served with beans and rice choice of tortillas flour or corn

Sandwiches and Burgers

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

Upgrade to **Sweet fries or Onion Rings \$3**

New York Steak Sandwich 21

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 21

Grilled salmon fillet with a lime zest aioli on focaccia bun.

Tuna Melt 17

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 18

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 18**

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

Shields Cheeseburger 19

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 Sandwich 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 **9** /Side of Rice or Beans **3.50**/ Basket of French Fries **8**

Burger Patty **6**

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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.	9.15
Banana Egg Rolls	Deep fried, scoop of vanilla ice cream, caramel drizzle, powder sugar, mint.	7.50

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 ☞

Shield's Sparkling Soda 6 (Triple Peach or Triple Berry)

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**

Beer

Negra Modelo 7	Budweiser 6	
Dos Equis Lager 7	Coors Light 6	Stella Artois 7
Modelo Especial 7	Fat Tire 7	Lagunitas IPA 7
Corona 7	Blue Moon 7	CVB Hazy IPA 8
Bud Light 6	Michelob Ultra 6	
Pacifica 7	La Quinta Blonde 8	

Wine

Sparkling Wine

Zonin	<i>Prosecco</i>	<i>Italy</i>	Glass Split	10
Le Grand Courtage	<i>Brut</i>	<i>France</i>		36
Salmon Creek	<i>Brut</i>	<i>California</i>	8	25

White Wine

Sonoma Cutrer	<i>Chardonnay</i>	<i>Russian River</i>	Glass	Bottle
Pacific Oasis	<i>Reisling</i>	<i>Washington</i>	13	48
Hess	<i>Chardonnay</i>	<i>California</i>	8	30
Cedar Brook	<i>Sauvignon Blanc</i>	<i>California</i>	13	48
Salmon Creek	<i>Pinot Grigio</i>	<i>Napa Valley</i>	7	26
Santa Margarita	<i>Pinot Grigio</i>	<i>Italy</i>	7	26
Salmon Creek	<i>White Zinfandel</i>	<i>Napa Valley</i>	13	48
Salmon Creek	<i>Chardonnay</i>	<i>California</i>	7	26

Red Wine

Fat Cat	<i>Pinot Noir</i>	<i>Napa Valley</i>	Glass	Bottle
Salmon Creek	<i>Merlot</i>	<i>Napa Valley</i>	12	46
Salmon Creek	<i>Cabernet Sauvignon</i>	<i>Napa</i>	7	26
Brady	<i>Cabernet Sauvignon</i>	<i>California</i>	7	26
			12	46

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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
Sangria (red) Paloma Mojito

Vodka: Titos, Stoli, Prarie (organic)

Tequila: Corralejo, Cuervo Tradicional, Azunia (organic)

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

Bourbon/Whiskey: Jack Daniels, Woodford Reserve, Templeton Rye

Gin: Hendricks

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

A credit card fee of 3% will be charged for all credit card transactions, pay with cash to avoid this fee



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House Cocktails 12

Upgrade to premium liquor for \$15

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

Vodka: Titos, Grey Goose

Tequila: Corralejo, Patron Silver

Rum: Sailor Jerry's, Bacardi

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**

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❖ **Baby Shower**



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