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, beans, fruit or mixed greens with balsamic vinaigrette and choice of toast: wheat, white, rye, sourdough, or tortillas. Add avocado for $4. Substitute English muffin for $3 ***No substitutions after 11:00am.***

Add sides Chicken 5 / Asada 7 / Carnitas 6 / Machaca 7 / Chorizo 5

Chile Relleno Omelet 18
Wrapped in egg, served on a Guajillo cream sauce, tomatillo sauce, sour cream, and cilantro

Santa Fe Omelet 18
pepper jack cheese, red salsa, cilantro, onion, tomato, and jalapeno. Topped with tortilla strips and avocado.

Ratatouille Omelet 18
zucchini, onions, mushrooms, tomatoes, red bell peppers, eggplant, basil oil, and feta cheese.

The Works Omelet 20
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 19
red bell pepper, bacon, ham, onion, and dates topped with feta cheese.

Cheese Omelet 15
Pepperjack, Swiss, Cheddar, Feta or blue cheese

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 22
New York Strip Steak served with two eggs any style

Eggs Benedict
Two halves of English muffin topped with poached eggs (soft) covered in chipotle hollandaise.
***Ham* 16 / *Asada* 17 / Carnitas** 18

Country Fried Steak 19
Served with two eggs in any style, Shields' signature country gravy.

Chilaquiles 18
Tortilla chips simmered in **Red**(spicy)or **green** salsa(mild) topped with two eggs any style, cilantro, red onion, *queso fresco*, and sour cream. .

Shield's Sope's 19
Deep fried masa patties, poached eggs, homemade beans, **Machaca, chicken or Carnitas** shredded lettuce, sour cream, queso fresco topped with red sauce or green sauce.

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 or Chorizo con huevo 19
served with a side of beans and country-style potatoes and choice tortillas

Machaca Burrito or Chorizo Burrito 15
Served with pickled jalapeno's

Huevos a la Casa 19
2 eggs with tomato, onion, cilantro, jalapeno, cactus, topped with queso fresco, side of Beans & Rice

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Breakfast Burrito 14
Bacon, sausage, green onion, cheddar cheese, hash browns wrapped in a flower tortilla, served with pickled jalapeno

Fruit and Cottage Cheese 15
Chef's choice fruit

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

Bagel & Loc's 18
Toasted Plain bagel, smoked salmon, sliced egg, served with a whipped dill/ parsley/ caper cream cheese

Churro Waffle 19
Caramel, strawberries, banana, cinnamon- sugar with a side of bacon, sausage, or ham

Belgium Waffle 15
Served with fresh homemade strawberry or blueberry sauce, choice of bacon, sausage, or ham

Velvet Waffle 20
fresh bananas, strawberries, and dates topped with powder sugar, served with a side of bacon, sausage, or ham

Chicken & Waffle 21
Chicken tenders, waffle, choice of bacon, sausage, or ham

Griddle Ville

French Toast 17
Freshly baked bread dipped in egg sprinkled with powdered sugar. Served with bacon, sausage, or ham

Shields Pancakes 17
served with a side of bacon, sausage, ham.

***Shields Date Pancakes 19**
Banana pieces chopped dates with choice of bacon, sausage, or ham.

Breakfast Sides

Cottage Cheese **4/** *Seasonal Fruit **8** Fresh Berries **9** Side of Bacon 6 Side of Sausage **6** Toast (2pc.) **2** English Muffin with Date Butter **5** One Pancake **4** One Egg **3** Side of Full Ham **6** / Biscuit & Gravy **6** / Date Pancake **8** / Side of Corn Tortillas or Flour **2** Peanut Butter **1** / Side of Rice **3.50** / Side of Beans **3.50** Side Hash Browns, Country Potatoes **6**

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Lunch

Served 11:00am –2:00pm

Starters

House Salad 10

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

***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.

Cheese Quesadilla 10

Add sides Chicken 5 / Asada 7 / Carnitas 6 / Machaca 7 / Chorizo 5

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

Chicken Wings 15

Tossed in buffalo sauce, celery, carrots with a side of ranch

Salads

Add Chicken 5 / Steak / Salmon $9

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

***Shields Signature Salad 19**

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

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 22

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

Curry Chicken Salad 20

Shredded chicken breast in yellow curry, honey-mayo house sauce, papaya, celery, carrot, on a field of mix greens, sprinkled toasted slice almonds, with a balsamic vinaigrette. Served with a slice of banana bread

Tostada Salad 14

Large flour tortilla shell filled with green mix, diced tomato, corn, red onion, black beans, shredded cheese, and our chipotle ranch dressing

Tacos/Burrito/Mariscos

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 rice and beans.

Chicken Tacos 16

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

Carne Asada Tacos 18

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

Asada Burrito 18

Carne Asada, Rice, Beans, guacamole and Pico de Gallo side of red sauce

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Sandwiches and Burgers

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

Sweet potato fries or Onion Rings $4

New York Steak Sandwich 23

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

Turkey Club or Chicken Club 17

Bacon, tomato, lettuce, mayonnaise on choice bread.

Salmon Sandwich 21

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

Tuna Melt 17

Celery, cilantro, lettuce, tomato, melted cheddar cheese on toasted sourdough bread with avocado cilantro jalapeno aioli

BLT 15

Crispy bacon, lettuce, and tomato on toasted, white, wheat, or sourdough. **Add avocado $2**

Chicken Burger 18

Grilled chicken patty with an herb-spice blend. Served on a brioche bun with lettuce, tomato, onion and chipotle aioli spread. **Add avocado $2 Add bacon $3**

***Shields Signature Date Burger 20**

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

Shields Cheeseburger 18

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**

Pulled Pork Sandwich 18

Shredded pork with Shields owns zesty barbecue sauce on a large, served on a brioche bun. Served with cilantro dressed coleslaw and French fries

Lunch Sides

Pico de Gallo **5** /Salsa and Chips **7/** Guacamole & Chips **9/** Guacamole **5/** Chiles Toriados **3/** Basket Onion Rings **12/** Basket of Sweet Potato Fries **10**/Side of Rice or Beans **3.50/** Basket of French Fries **9** 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.	**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 **Fresh squeezed Orange or Grapefruit 5.50**

Shields Flavored Soda peach or triple berry $5 (Freshly- Squeezed juices are not pasteurized) ***Our specialty signature entrees and drinks made with products grown at Shields**

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~ Gluten-free ~ Caution: maybe spicy ~ Split Plate Fee 5.00

~ Corkage Fee 15.00

Beers

Negra Modelo 7		
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
Pacifico 7	La Quinta Blonde 9	CVB Hazy IPA 9

Wine Menu

Sparkling Wine

			Glass	Split	Bottle
Zonin	*Prosecco*	*Italy*			10
Salmon Creek	*Brut*	*California*	8		25

White Wine

			Glass	Bottle
Sonoma Cutrer	*Chardonnay*	*Russian River*	13	48
Villa Huesgen	Reisling	Germany	8	30
Hess	Chardonnay	California	13	48
Cedar Brook	*Sauvignon Blanc*	*California*	8	28
Salmon Creek	*Pinot Grigio*	*Napa Valley*	7	26
Santa Margarita	Pinot Grigio	Italy	13	48
Salmon Creek	*White Zinfandel*	*Napa Valley*	7	26
Salmon Creek	*Chardonnay*	*California*	7	26

Red Wine

			Glass	Bottle
Fat Cat	*Pinot Noir*	*Napa Valley*	12	44
Salmon Creek	*Merlot*	*Napa Valley*	7	26
Salmon Creek	*Cabernet Sauvignon*	*Napa*	7	26
Brady	*Cabernet Sauvignon*	California	13	48

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House Cocktails 12

upgrade to premium liquor $15

Mimosa 9 Bloody Mary Margarita Lemon Drop Martini Cosmopolitan
Chabela 9 Screwdriver Greyhound Spiked Arnold Palmer Long Island Iced Tea
Sangria (red) Paloma Mojito Moscow Mule White Claw Paloma

Vodka: Titos, Grey Goose, Kettle One
Tequila: Correlejo, Patron Silver
Rum: Bacardi
Bourbon/Whiskey: Jack Daniels, Woodford Reserve, Templeton Rye, Cutty Sark
Gin: Hendricks

Daily Drink Specials

Monday $7 Any House Cocktail
Tuesday $4 Beer
Wednesday $6 Mimosas, Chavelas, and Margaritas
Thursday Bring Your Own Bottle (*no corkage fee)*
50% bottles of wine

Special Events Call 7607750902 or
E-Mail: Cafeshields@gmail.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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