

# SHAKERS

SERVING LYNCHBURG AND ROANOKE  
WITH PRIDE & GOOD FOOD

## STARTERS

- BAM BAM SHRIMP** crispy shrimp tossed in a creamy spicy sauce. 12
- CATFISH BITES** Hand-breaded and flash fried. Served with tartar sauce. 10
- SPINACH DIP** warm with freshly fried corn chips. 11
- FLORENTINE PIZZA** crisp tortilla, creamed spinach, tomatoes, jalapeños, diced artichoke, green onion, Jack & cheddar cheeses. 10  
*Add grilled chicken 3*
- TOSSED WINGS** ten kettle-sizzled, fresh jumbo wings served with choice of homemade Buttermilk Ranch or Blue Cheese dip. Choice of: Traditional Buffalo, BBQ or Sweet Thai Chile 11
- FRIED OYSTERS** flash-fried oysters served with tartar sauce. 11
- OLD BAY SHRIMP** a half-pound of shrimp steamed to order in Old Bay with spicy cocktail sauce. 11.5
- NACHO PLATTER** freshly-fried corn chips topped with chili, cheese sauce, diced tomatoes, shredded lettuce, jalapeños and sour cream. 11
- QUESADILLA** toasted flour tortilla filled with melted cheese, grilled chicken, bacon, jalapeños, diced artichoke and grilled onions. Served with salsa fresca and sour cream. 11
- CHICKEN TENDERS** fresh, hand-breaded chicken tenderloins with Shakers honey-mustard sauce. 11
- ONION RINGS** fresh-cut jumbo onions hand-breaded and flash fried. Served with honey-mustard. 8

## HOUSE SALADS

*Add any house salad to an entrée for \$3.5*

- SHAKERS HOUSE SALAD** lettuce, bacon, tomato, red onion, julienne carrots, croutons & cheddar cheese. 5
- CAESAR SALAD** with Parmesan cheese and seasoned croutons. 5
- GORGONZOLA SALAD** cucumbers, sweet peppers, dried cranberries, Gorgonzola cheese, croutons, walnuts and mixed greens tossed in a honey-dill vinaigrette. 5
- DRESSINGS** Blue Cheese, Thousand Island, Ranch, Honey-Mustard, Balsamic Vinaigrette, Honey-Dill Vinaigrette, Cilantro Lime Vinaigrette

## SOUPS

*Bowl 5 • With meal 3.5*

- Chicken Tortilla • French Onion  
Chili & Chips • Creamy Potato

## STEAKS, CHOPS & RIBS

*Shakers is proud to serve Angus beef.*

*Each steak is hand cut and aged for exceptional tenderness and taste.  
Enjoy the great American steak! Served with your choice of two sides.*

- FILET MIGNON\*** 8-oz. center cut finished with butter and sea salt. 24
- SIRLOIN\*** 10 oz. finished with butter and sea salt. 19  
*lunch 6 oz. 14*
- SMOKEY MOUNTAIN BARBECUE RIBS** slow-cooked tender pork ribs with Shakers house barbecue sauce.  
Half-Rack 16 • Full Rack 22
- RIBEYE\*** 12 oz. finished with butter and sea salt. 23
- CAJUN SIRLOIN\*** 10-oz. topped with shrimp, andouille sausage, crawfish, onions and peppers, in a Cajun cream sauce. 23
- HONEY GLAZED PORK CHOPS** two 6-oz. center cut boneless chops, char-grilled and honey-mustard glazed. 14 • *lunch 12.5*

### ENTRÉE ADDITIONS:

- GRILLED OR FRIED SHRIMP** 8
- SAUTÉED BUTTON MUSHROOMS** 3
- BLUE CHEESE CRUMBLES** 3
- CAJUN SUPREME SAUCE** shrimp, andouille sausage, crawfish, onions and peppers in a Cajun cream sauce. 5
- CRAB CAKE** 9

## CHICKEN

- GRILLED CHICKEN CHESAPEAKE** grilled double breast of chicken topped with baby shrimp, crabmeat and sautéed button mushrooms in a light cream sauce. Served with choice of two sides. 16 • *lunch 13*
- CILANTRO LIME GRILLED CHICKEN** glazed boneless chicken breast served with two sides. 14 • *lunch 12*
- CHEESY CHICKEN AND MUSHROOMS** panko breaded double breast of chicken sautéed and topped with supreme sauce, button mushrooms and mozzarella cheese. Choice of two sides. 16 • *lunch 13*
- CHICKEN MARSALA** chicken breast pan fried in panko bread crumbs and topped with a mushroom Marsala cream sauce. Served with choice of two sides 17
- CHICKEN CORDON BLEU** boneless breast of chicken stuffed with ham and Swiss cheese, flash-fried and topped with supreme sauce. Choice of two sides. 16 • *lunch 13*
- CHICKEN TENDER PLATTER** hand-breaded chicken tenders served with honey-mustard sauce.  
SMALL: Five tenders, coleslaw, one side 14  
REGULAR: Seven tenders, two sides 16.5

## RICE & PASTA BOWLS

- CAJUN CATFISH BOWL** fried catfish filet served on a bed of rice and creamed spinach. Topped with shrimp, andouille sausage, crawfish, onions, peppers in a Cajun cream sauce. 16
- CREOLE CHICKEN & SEAFOOD BOWL** chicken, shrimp, crawfish and andouille sausage in a Creole tomato cream sauce. Served over rice or pasta. 16
- CHICKEN STIR-FRY** crispy chicken, mixed vegetables and water chestnuts sautéed in a zesty Asian sauce with wontons and sesame seeds. Served over rice. 16
- PARMESAN CHICKEN** panko breaded boneless breast of chicken topped with sautéed mushrooms, marinara, melted mozzarella and Parmesan cheeses. Served on fettuccine with garlic bread. 16
- BAKED SPAGHETTI** meat sauce, mozzarella cheese and Parmesan cheese over pasta. Served with garlic bread. 14
- CAJUN CHICKEN PASTA** shaved grilled chicken breast sautéed in a creamy Cajun Alfredo sauce with diced tomatoes. Served over fettuccine with garlic bread. 15

## ENTRÉE SALADS

- SOUTHERN FRIED CHICKEN** chicken tenders, ham, cheddar, tomatoes, croutons, almonds and mixed greens, choice of dressing. 13.5
- COBB SALAD** iceberg and romaine lettuce, rows of grilled chicken, blue cheese crumbles, avocado, egg, chopped bacon, cucumber, diced tomato and choice of dressing. 13
- CHICKEN ALMOND SALAD** all-white meat chicken salad in a crisp tortilla bowl on a bed of salad greens with diced tomatoes, toasted almonds & choice of dressing. 12
- SANTA FE SALAD** sliced grilled chicken, cilantro, mixed greens, roasted corn & black bean salsa, tortilla strips and salsa fresca in a cilantro lime vinaigrette. 12
- FETA CHICKEN** sliced grilled chicken, sweet peppers, cucumbers, feta cheese, walnuts and mixed greens with a honey-dill vinaigrette. 12
- CAESAR SALAD** with Parmesan cheese and seasoned croutons.  
*grilled chicken 11 grilled salmon 12 sirloin steak\* 13*
- AHI TUNA SALAD\*** sesame seared ahi tuna served rare with napa cabbage, spinach, red onions, diced cucumber, tomato, sesame seeds and crispy wontons in a creamy wasabi dressing. 16
- GORGONZOLA SALAD** romaine hearts, iceberg lettuce, sweet peppers, cucumbers, dried cranberries, Gorgonzola cheese, walnuts and croutons with honey-dill vinaigrette. *grilled chicken 12 grilled salmon 13 sirloin steak\* 14*
- SPINACH SALAD** baby spinach, blue cheese crumbles, bacon, sliced egg, red onion, mushrooms, edamame and choice of dressing.  
*grilled chicken 12 grilled salmon 14 sirloin steak\* 14*
- ASIAN CHICKEN SALAD** chopped salad greens, sliced grilled chicken, crispy wontons, sweet peppers, edamame & water chestnuts in a honey-dill vinaigrette with peanut sauce & toasted sesame seeds. 12
- TACO SALAD** crisp flour tortilla shell, shredded lettuce, chili, roasted corn & black bean salsa, cheddar cheese, diced tomatoes and sour cream. 11.5

## FISH MARKET

- SALT & PEPPER CATFISH** lightly breaded, crispy fried with Shakers special salt and pepper blend. Served with tartar sauce.  
SMALL: One fillet, coleslaw, one side 14.5  
REGULAR: Two fillets, two sides 17.5
- SEAFOOD PLATTER** crispy fried catfish fillet, shrimp and oysters. Served with coleslaw, tartar sauce and choice of one side. 22
- FRIED OYSTER PLATTER** served with coleslaw, tartar sauce and choice of one side. 18
- SALMON SALSA FRESCA** char-grilled fillet Cajun seasoned and finished with salsa fresca. Served with choice of two sides. 18 • *lunch 14*
- HONEY-MUSTARD GLAZED SALMON** char-grilled fillet with honey-mustard glaze. Served with choice of two sides. 18 • *lunch 14*
- BLACKENED AHI TUNA\*** with Creole remoulade and choice of two sides. 18
- CHESAPEAKE CRAB CAKES** two hand-formed crab cakes lightly seasoned and pan seared. Served with Creole remoulade sauce and choice of two sides. 21
- PANKO FRIED SHRIMP** jumbo shrimp panko breaded and flash-fried. Served with choice of two sides. 17
- GRILLED SHRIMP** jumbo shrimp seasoned and char-grilled. Served with choice of two sides. 17
- SEAFOOD TRIO** grilled salmon fillet, grilled shrimp and a Chesapeake crab cake. Served with cocktail and remoulade sauce. Choice of two sides. 25

## SIDES

- French Fries • Au Gratin Potatoes  
Baked Idaho Potato • Baked Sweet Potato  
Rice Pilaf • Mac & Cheese  
Cinnamon Apples • Creamed Spinach  
Coleslaw • Steamed Broccoli  
Sautéed Green Beans

**LUNCH ITEMS AVAILABLE UNTIL 3:00 PM DAILY**

*\*Health Advisory:*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



## SANDWICHES

Served with choice of one side.

### CRISPY CHICKEN SANDWICH

butter milk fried chicken breast, bread & butter pickles, lettuce, tomato, red onion and honey mustard on a toasted brioche bun. 12

**CHEESEBURGER\*** lettuce, tomato, red onion, mayo and choice of American, Swiss, cheddar or provolone cheese. 12

**SMOKEY MOUNTAIN BBQ BURGER\*** smoked bacon, cheddar cheese, Shakers house BBQ sauce, lettuce, tomato, red onion and mayo. 13

**PHILLY CHEESESTEAK** thinly sliced roast beef, grilled onions, peppers & melted white American cheese on a toasted sub roll. 12

**HONEY WHEAT CLUB SUB** smoked bacon, shaved ham, turkey, cheddar, lettuce, tomato and honey-mustard. 12

**HOT SICILIAN** grilled ham, pepperoni, mozzarella, lettuce, tomato, Italian dressing on French bread. 12

### CHEDDAR CHICKEN GRILL

grilled chicken breast, shaved ham, smoked bacon, cheddar cheese, lettuce, tomato, honey-mustard and red onion. Served on a toasted brioche bun. 13

**AVOCADO CHICKEN GRILL** grilled chicken, Swiss cheese, avocado, baby spinach and Creole remoulade on a toasted whole wheat bun. 12

**CRAB CAKE SANDWICH** hand-formed lump crab cake, lettuce, tomato & Cajun remoulade sauce on a toasted bun. 13

**CHICKEN SALAD CHEDDAR MELT** Shakers homemade chicken salad, cheddar cheese and tomato on toasted English muffin halves. 10.5

**BUFFALO CHICKEN WRAP** buffalo tenders, lettuce, tomato and blue cheese dressing. 12

**CHICKEN TENDER BLT WRAP** chicken tenders, bacon, lettuce, tomato, cheddar, honey-mustard. 12.5

### BAM BAM SHRIMP TACOS

Napa cabbage, chipotle ranch & crispy fried Bam Bam shrimp in a creamy spicy sauce. 14

**FISH TACOS** fried catfish, lettuce, salsa fresca, avocado and chipotle ranch drizzle. 13

**AHI TUNA TACOS\*** (2) lightly seared ahi tuna with Napa cabbage, cucumber, shredded carrot and wasabi drizzle. 13.5

## CANTINA TACOS

Stuffed flour tortillas with one side dish

### SOUTHWEST CHICKEN TACOS

grilled chicken, shredded lettuce, roasted corn & black bean salsa, salsa fresca and chipotle ranch drizzle. 12

**CRISPY AVOCADO TACOS** flash-fried panko breaded avocado, roasted corn & black bean salsa, shredded lettuce, salsa fresca and chipotle ranch drizzle. 11



## NO-MEAT OPTIONS

**BURGER** with choice of cheese, mayonnaise, lettuce, tomato and onion. Choice of one side. 11

**FRESH VEGETABLE BAKE** portabella mushroom and creamed spinach baked over rice pilaf with marinara sauce and melted mozzarella, served with garlic bread. 11

**FLORENTINE PIZZA** crisp tortilla, creamed spinach, tomatoes, jalapeños, diced artichoke, green onion, Jack & cheddar cheeses. 10

**CRISPY AVOCADO TACOS** flash-fried panko breaded avocado, roasted corn & black bean salsa, shredded lettuce, salsa fresca and chipotle ranch drizzle. 11

**GRILLED PORTABELLA MUSHROOM SANDWICH** marinated portabella mushroom, baby spinach, red onion and chipotle ranch dressing on a toasted whole wheat bun. Served with one side. 10

**PLATE OF FOUR VEGETABLES** choose any four premium sides. 12

## DESSERTS

**MOCHA MUD PIE** chocolate, vanilla and coffee ice cream, all in an Oreo cookie crust. Drizzled with Hershey's chocolate sauce. 6

**KEY LIME PIE** the real thing, graham cracker crust, whipped cream. 5

**FLASH-FRIED BANANA CHEESECAKE** banana cheesecake wrapped in a cinnamon sugared tortilla and lightly fried. Served with vanilla ice cream, all drizzled with caramel sauce. 6

**TRADITIONAL NEW YORK-STYLE CHEESECAKE** choice of cherry, strawberry, caramel or chocolate topping. 6

### CHOCOLATE NUT BROWNIE

a warm chocolate brownie topped with vanilla ice cream, walnuts and Hershey's chocolate sauce. 6

## RED WINES

**RODNEY STRONG CABERNET SAUVIGNON** *California*  
Dark cherry, plum and baking spices. The delicious fruit accompanied by crushed violet and black pepper notes. 11 / 38

**BOGLE CABERNET SAUVIGNON** *California*  
Deeply extracted and complex dark fruit enhance the full-bodied character of this lovely wine. 9 / 27

**NOBLE VINES 181 MERLOT** *California*  
Aromas of black cherry, vanilla and toasty spice. 8 / 25

**RHIANNON RED BLEND** *California*  
A smooth red blend with flavors of lush blackberry and raspberry. 7 / 23

**SILVER RIDGE PINOT NOIR** *California*  
Smooth medium bodied wine with aromas of black cherry and a hint of toasty vanilla on the finish. 7 / 21

**LA PUERTA MALBEC** *Argentina*  
Delicious flavors of ripened plum, dark cherries, and notes of subtle spice. 7 / 21

## WHITE WINES

**COPPOLA CHARDONNAY** *California*  
Crisp, lively and fresh fruit character. 8 / 25

**WENTE MORNING FOG CHARDONNAY** *California*  
Crisp flavors of apple and tropical fruit with subtle notes of oak and vanilla on the finish. 9 / 30

**BOGLE CHARDONNAY** *California*  
Fresh fruit flavors intertwined with tones of spicy vanilla and nutmeg enhancing the creamy mouthfeel. 8 / 25

**NINETY+ CELLARS ROSÉ** *France*  
Aromas of ripe strawberries and cherries. Dry and bright on the palate. 7 / 24

**CHATEAU STE. MICHELLE RIESLING** *Washington State*  
This wine offers crisp apple aromas and flavors with subtle mineral notes that pairs well with any food. 7 / 21

**BIAGIO PINOT GRIGIO** *Italy*  
Crisp and refreshing flavors. Elegant, soft and delicate with hints of lime on the finish. 7 / 21

**CASTELLO DEL POGGIO MOSCATO** *Italy*  
Beautiful fruity flavors with notes of peach and apricot. 7 / 22

**GUENOC SAUVIGNON BLANC** *California*  
Mouthwatering aromas and flavors of pineapple, mango, pear and honeysuckle. Sweet full palate with crisp acidity. 7 / 22

## SPARKLING WINES

**ZONIN PROSECCO** *Italy*  
Dry and pleasantly fruity with notes of almonds and hints of fresh citrus. 6 / 23

## HOUSE WINES

**CHARDONNAY, WHITE ZINFANDEL, MERLOT CABERNET SAUVIGNON** 6.5

### PREMIUM BRANDS

**VODKA**  
Grey Goose, Ketel One, Tito's, Stolichnaya, Absolut

**GIN**  
Beefeater, Bombay Sapphire, Tanqueray

**RUM**  
Bacardi, Captain Morgan, Malibu, Meyers's

**TEQUILA**  
Patron Reposado, Patron Silver, Cuervo Gold, Cuervo Gold 1800, Cuervo Silver, Cuervo Silver 1800

**BOURBON**  
Woodford, Knob Creek, Maker's Mark, Jack Daniel's, Jameson, Crown Royal

**SCOTCH**  
Chivas Regal, Dewars, Glenlivet, J&B, Johnny Walker Red, Macallan

**COGNAC & CORDIALS**  
Courvoisier, Hennessy, Remy, VSOP

### TEQUILA BASED COCKTAILS

**MANGO MARGARITA**  
Cuervo Silver 1800, Triple Sec, mango puree, sour splash, lime, dash of hot sauce.

**PINEAPPLE MARGARITA**  
Cuervo Gold 1800, Triple Sec, pineapple, lime and sour splash.

**CHAMBORD MARGARITA**  
Cuervo Silver 1800, Cointreau, fresh lime, Chambord, sour splash.

### BOURBON BASED COCKTAILS

**AMARETTO SOUTHERN**  
Jack Daniel's, Disaronno, sour mix, splash of soda.

**DRAGON'S KISS**  
Fireball, cranberry juice.

**BOURBON CHERRY SMASH**  
Muddled cherries, Maker's Mark, simple syrup, soda, vanilla.

**GINGER BALL**  
Fireball, ginger beer.

**CLASSIC MANHATTAN**  
Woodford with bourbon-soaked cherries.

### RUM BASED COCKTAILS

**MALIBU SUNSET**  
Malibu, pineapple juice, splash of grenadine.

**DAY IN THE SHADE**  
Captain Morgan, Malibu, pineapple, orange juice.

**COCONUT BLACKBERRY MARTINI**  
Malibu, Chambord, milk, pineapple juice.

**THE PERFECT STORM**  
Captain Morgan, ginger beer, fresh lime.

**MALIBU ISLAND COSMO**  
Malibu, Citron, lime juice, cranberry, pomegranate juice.

### VODKA BASED COCKTAILS

**DIRTY GOOSE**  
Grey Goose Vodka and olive juice garnished with a blue cheese stuffed olive.

**RASPBERRY LEMON DROP**  
Absolut Citron, Chambord, Triple Sec.

**TROPICAL COSMOPOLITAN**  
A new twist on an old favorite! Mango and strawberry infused vodka, muddled lime, cranberry juice.

**SALTED CARAMEL MARTINI**  
Salted caramel vodka, Baileys, cream, salted rim.

**WATERMELON MARTINI**  
Watermelon vodka, watermelon liqueur, cranberry juice, Sierra Mist.

**CHERRY LIMEADE**  
Cherry vodka, lime juice, grenadine, Sierra Mist.

**SEX ON THE SANDS**  
Raspberry Vodka, Chambord, sour mix, cranberry juice.

### GIN BASED COCKTAILS

**GIN & TONIC**  
The classic, served with cucumber and lime.

**ELDERFLOWER GIN & TONIC**  
St. Germain, Bombay Sapphire, tonic.