

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 and 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
- HOUSE RIBEYE*** 12-oz. finished with butter and sea salt. 23
- SUPREME 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
- CRAB CAKE** 9
- CAJUN SUPREME SAUCE** shrimp, andouille sausage, crawfish, onions and peppers in a Cajun cream sauce. 5

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*
- 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*
- CILANTRO LIME GRILLED CHICKEN** glazed boneless chicken breast served with two sides. 14 • *lunch 12*
- 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 fillet 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 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, tomatoes 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 tomatoes, toasted almonds and choice of dressing. 12
- BBQ CHICKEN CHOPPED SALAD** sliced grilled chicken, cilantro, mixed greens, cucumber, roasted corn & black beans and tortilla strips in a chipotle-ranch dressing with a BBQ drizzle. 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*

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.*

- AHI TUNA SALAD*** seasoned and seared ahi tuna served rare with napa cabbage, spinach, red onions, diced cucumber, tomatoes, 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, mandarin oranges 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, mandarin oranges and water chestnuts in a sesame-ginger vinaigrette with peanut drizzle and toasted sesame seeds. 12
- TACO SALAD** crisp flour tortilla shell, shredded lettuce, chili, roasted corn & black bean salsa, cheddar cheese, tomatoes and sour cream. 11.5

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

CANTINA TACOS

Stuffed flour tortillas with one side dish.

BAM BAM SHRIMP TACOS

napa cabbage, chipotle ranch and 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

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.
COCONUT BLACKBERRY MARTINI Malibu, Chambord, milk, pineapple juice.
DAY IN THE SHADE Captain Morgan, Malibu, pineapple, orange 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.
TROPICAL COSMOPOLITAN A new twist on an old favorite! Mango and strawberry infused vodka, muddled lime, cranberry juice.
WATERMELON MARTINI Watermelon vodka, watermelon liqueur, cranberry juice, Sierra Mist.
RASPBERRY LEMON DROP Absolut Citron, Chambord, Triple Sec.
SALTED CARAMEL MARTINI Salted caramel vodka, Baileys, cream, salted rim.
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.