

SHAKERS

SERVING LYNCHBURG AND ROANOKE
WITH PRIDE & GOOD FOOD

STARTERS

BAM BAM SHRIMP crispy shrimp tossed in a creamy spicy sauce. 14

CATFISH BITES hand-breaded and flash-fried. Served with tartar sauce. 12.50

SPINACH DIP warm with freshly fried corn chips. 12.50

FLORENTINE PIZZA crisp tortilla, creamed spinach, tomatoes, jalapeños, diced artichoke, green onion, Jack & cheddar cheeses. 12
Add grilled chicken 3

CHICKEN WINGS ten kettle-sizzled, fresh jumbo wings served with choice of homemade Buttermilk Ranch or Blue Cheese dip. Choice of: Traditional Buffalo, Mango Habanero or Garlic Parmesan 15

FRIED OYSTERS flash-fried oysters served with tartar sauce. 13

OLD BAY SHRIMP a half-pound of shrimp steamed to order in Old Bay with cocktail sauce. 12.50

TRADITIONAL NACHO PLATTER freshly-fried corn chips topped with chili, cheese sauce, diced tomatoes, shredded lettuce, jalapeños and sour cream. 13

QUESADILLA toasted flour tortilla filled with melted cheese, grilled chicken, bacon, jalapeños, diced artichoke and grilled onions. Served with salsa fresca and sour cream. 12

CHICKEN TENDERS fresh, hand-breaded chicken tenderloins with Shakers honey-mustard sauce. 11.50

ONION RINGS fresh-cut jumbo onions hand-breaded and flash-fried. Served with honey-mustard. 9

HOUSE SALADS

Add any house salad to an entrée for \$4.75

TRADITIONAL HOUSE SALAD lettuce, julienne carrots, red onion, tomato, croutons bacon, egg, and cheddar cheese. 6

CAESAR SALAD with Parmesan cheese and seasoned croutons. 6

GORGONZOLA SALAD sweet peppers, dried cranberries, Gorgonzola cheese, croutons, walnuts and mixed greens tossed in a honey-dill vinaigrette. 6

DRESSINGS Blue Cheese, Thousand Island, Ranch, Honey-Mustard, Balsamic Vinaigrette, Honey-Dill Vinaigrette

SOUPS

Bowl 6 • *With meal* 4.50
Chicken Tortilla • Tomato Bisque
Shakers Chili • Baked Potato
French Onion

SOUTHERN FRIED CHICKEN chicken tenders, ham, cheddar, tomatoes, julienne carrots, croutons, almonds and mixed greens, choice of dressing. 14.75

COBB SALAD iceberg and romaine lettuce, rows of grilled chicken, blue cheese crumbles, avocado, egg, chopped bacon, tomatoes and choice of dressing. 14.75

CHICKEN ALMOND SALAD all-white meat chicken salad in a crisp tortilla bowl on a bed of salad greens with tomatoes, julienne carrots, toasted almonds and choice of dressing. 13.50

BBQ CHICKEN CHOPPED SALAD sliced grilled chicken, cilantro, mixed greens, julienne carrots, roasted corn & black beans and tortilla strips in a chipotle-ranch dressing with a BBQ drizzle. 13.50

FETA CHICKEN sliced grilled chicken, sweet peppers, julienne carrots, feta cheese, walnuts and mixed greens with a honey-dill vinaigrette. 13.50

CAESAR SALAD with Parmesan cheese and seasoned croutons.
grilled chicken 13 *grilled salmon* 14 *sirloin steak** 15

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. 34

SIRLOIN* 10-oz. finished with butter and sea salt. 25
lunch 6-oz. 16

SMOKEY MOUNTAIN BARBECUE RIBS slow-cooked tender pork ribs with Shakers house barbecue sauce.
Half-Rack 20 • Full Rack 27

HOUSE RIBEYE* 12-oz. finished with butter and sea salt. 33

SUPREME SIRLOIN* 10-oz. topped with shrimp, andouille sausage, crawfish, onions and peppers, in a Cajun cream sauce. 29

GRILLED PORK CHOPS two 6-oz. center cut boneless chops, grilled and honey-mustard glazed. 17 • *lunch* 14.50

ENTRÉE ADDITIONS:

CAJUN SUPREME SAUCE shrimp, andouille sausage, crawfish, onions and peppers in a Cajun cream sauce. 7

(5) GRILLED OR FRIED SHRIMP 9

SAUTÉED MUSHROOMS 3

BLUE CHEESE CRUMBLES 3

CRAB CAKE 11

CHICKEN

CHICKEN SUPREME grilled 8 oz chicken breast topped with shrimp, andouille sausage, crawfish, onions and peppers in a savory cream sauce. 20

GRILLED CHICKEN CHESAPEAKE grilled double breast of chicken topped with baby shrimp, crabmeat and sautéed mushrooms in a light cream sauce. Served with choice of two sides. 19.50 • *lunch* 16.50

CHEESY CHICKEN AND MUSHROOMS panko breaded double breast of chicken sautéed and topped with supreme sauce, mushrooms and mozzarella cheese. Choice of two sides. 19.50 • *lunch* 16.50

HONEY GLAZED CHICKEN grilled boneless chicken breast served with two sides. 17

CHICKEN MARSALA chicken breast pan fried in panko bread crumbs and topped with a mushroom Marsala cream sauce. Served with choice of two sides 19.50

CHICKEN CORDON BLEU boneless breast of chicken stuffed with ham and Swiss cheese, flash-fried and topped with supreme sauce. Choice of two sides. 19 • *lunch* 16.50

CHICKEN TENDER PLATTER hand-breaded chicken tenders served with honey-mustard sauce.

SMALL: tenders, coleslaw, one side 16.50
REGULAR: tenders, two sides 19

PARMESAN CHICKEN panko breaded boneless breast of chicken topped with sautéed mushrooms, marinara, melted mozzarella and Parmesan cheeses. Served with two sides. 19.50

RICE & PASTA BOWLS

CREOLE CATFISH BOWL fried catfish filet served on a bed of rice and creamed spinach. Topped with shrimp, andouille sausage, crawfish, onions, peppers in a creole cream sauce. 19.50

SALMON ALFREDO Grilled salmon filet cajun seasoned and served on fettuccine alfredo with garlic bread. 20

CHICKEN STIR-FRY crispy chicken, mixed vegetables and water chest-nuts sautéed in a zesty Asian sauce with wontons and sesame seeds. Served over rice. 18

BAKED SPAGHETTI meat sauce, mozzarella cheese and Parmesan cheese over pasta. Served with garlic bread. 16

CAJUN CHICKEN PASTA shaved grilled chicken breast sautéed in a creamy Alfredo sauce with tomatoes. Served over fettuccine with garlic bread. 18

ENTRÉE SALADS

AHI TUNA SALAD* seasoned and seared ahi tuna served rare with napa cabbage, spinach, red onions, julienne carrots, tomatoes, sesame seeds and crispy wontons in a creamy wasabi dressing. 17

GORGONZOLA SALAD romaine hearts, iceberg lettuce, sweet peppers, julienne carrots, dried cranberries, Gorgonzola cheese, walnuts and croutons with honey-dill vinaigrette. *grilled chicken* 14 *grilled salmon* 15 *sirloin steak** 16

SPINACH SALAD baby spinach, blue cheese crumbles, bacon, sliced egg, red onion, julienne carrots, mandarin oranges and choice of dressing. *grilled chicken* 14 *grilled salmon* 15 *sirloin steak** 16

ASIAN CHICKEN SALAD chopped salad greens, sliced grilled chicken, crispy wontons, sweet peppers, julienne carrots, mandarin oranges and water chestnuts in a sesame-ginger vinaigrette with peanut drizzle and toasted sesame seeds. 13.50

TACO SALAD crisp flour tortilla shell, lettuce, chili, cheddar cheese, tomatoes, julienne carrots and sour cream. 13.50

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 17
REGULAR: Two fillets, two sides 22

SEAFOOD PLATTER crispy fried catfish fillet, shrimp and oysters. Served with coleslaw, tartar sauce and choice of one side. 26

FRIED ATLANTIC OYSTERS served with coleslaw, tartar sauce and choice of one side. 21

SALMON SALSA FRESCA grilled fillet Cajun seasoned and finished with salsa fresca. Served with choice of two sides. 21 • *lunch* 16.50

HONEY GLAZED SALMON grilled fillet with honey-mustard glaze. Served with choice of two sides. 21 • *lunch* 16.50

BLACKENED AHI TUNA* with Creole remoulade and choice of two sides. 22

CHESAPEAKE CRAB CAKES two hand-formed crab cakes lightly seasoned and pan seared. Served with Creole remoulade sauce and choice of two sides. 25

FRIED SHRIMP jumbo shrimp panko breaded and flash-fried. Served with choice of two sides. 19.50

GRILLED SHRIMP jumbo shrimp seasoned and grilled. Served with choice of two sides. 19.50

SEAFOOD TRIO grilled salmon fillet, grilled shrimp and a Chesapeake crab cake. Served with cocktail and remoulade sauce. Choice of two sides. 30

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:
Items may be cooked to order.
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

buttermilk fried chicken breast, bread & butter pickles, lettuce, tomato, red onion and honey-mustard on a toasted brioche bun. 14.75

CLASSIC CHEESEBURGER*

lettuce, tomato, red onion, mayo and choice of American, Swiss, cheddar or provolone cheese. 14.75

SMOKEY MOUNTAIN BBQ BURGER*

smoked bacon, cheddar cheese, Shakers house BBQ sauce, lettuce, tomato, red onion and mayo. 15

PHILLY CHEESESTEAK

thinly sliced roast beef, grilled onions, peppers & melted white American cheese on a toasted sub roll. 14.75

CLUB SUB

smoked bacon, shaved ham, turkey, cheddar, lettuce, tomato and honey-mustard. 13.50

HOT SICILIAN

grilled ham, pepperoni, mozzarella, lettuce, tomato, Italian dressing on French bread. 13.50

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. 14.75

AVOCADO CHICKEN GRILL

grilled chicken, Swiss cheese, avocado, baby spinach and Creole remoulade on a toasted brioche bun. 14.75

CRAB CAKE SANDWICH

hand-formed lump crab cake, lettuce, tomato & Cajun remoulade sauce on a toasted bun. 15.5

CHICKEN SALAD CHEDDAR MELT

Shakers homemade chicken salad, cheddar cheese and tomato on toasted English muffin halves. 13.50

BUFFALO CHICKEN WRAP

buffalo tenders, lettuce, tomato and blue cheese dressing. 14.50

CHICKEN TENDER BLT WRAP

chicken tenders, bacon, lettuce, tomato, cheddar, honey-mustard. 14.50

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. 16.50

AVOCADO RANCH FISH TACOS

fried catfish, lettuce, salsa fresca, avocado and chipotle ranch drizzle. 14.50

FRIED OYSTER TACOS* (3)

Shredded lettuce, remoulade, diced tomatoes. 16.50

SOUTHWEST CHICKEN TACOS

grilled chicken, shredded lettuce, roasted corn & black bean salsa, salsa fresca and chipotle ranch drizzle. 14

CRISPY AVOCADO TACOS

flash-fried panko breaded avocado, roasted corn & black bean salsa, shredded lettuce, salsa fresca and chipotle ranch drizzle. 13.50

DESSERTS

TRADITIONAL NEW YORK-STYLE CHEESECAKE

choice of cherry, strawberry, caramel or chocolate topping. 7

CHOCOLATE NUT BROWNIE

a warm chocolate brownie topped with vanilla ice cream, walnuts and Hershey’s chocolate sauce. 7

KEY LIME PIE

the real thing, graham cracker crust, whipped cream. 7

KIDS 10 and under, includes beverage

CHICKEN TENDERS Served with one side 8.50

CHEESEBURGER served with one side 8.50

FRIED POPCORN SHRIMP served with one side 8.50

GRILLED CHEESE SANDWICH served with one side 8.50

MACARONI AND CHEESE 8

SPAGHETTI with marinara or alfredo sauce 8

NO-MEAT OPTIONS



BURGER with choice of cheese, mayonnaise, lettuce, tomato and onion. Choice of one side. 14

FLORENTINE PIZZA

crisp tortilla, creamed spinach, tomatoes, jalapeños, diced artichoke, green onion, Jack & cheddar cheeses. 12

CRISPY AVOCADO TACOS

flash-fried panko breaded avocado, roasted corn & black bean salsa, shredded lettuce, salsa fresca and chipotle ranch drizzle. 13.50

PLATE OF FOUR VEGETABLES

choose any four premium sides. 14

HOUSE WINES

Chardonnay, Oak Vineyards, California	8/30
Cabernet Sauvignon, Oak Vineyards, California	8/30
Merlot, Oak Vineyards, California	8/30

WHITE WINES

Chardonnay, Kendall Jackson, California	9/34
Rosé, Gerard Bertrand, Gris Blanc, France	10/36
Pinot Grigio, Cavazza, Italy	9/32
Moscato, Villa Monsignor, Italy	9/32
Reisling, Chateau Saint Michelle, Washington State	9/32
Sauvignon Blanc, Kim Crawford New Zealand	9/32

RED WINES

Cabernet Sauvignon, Ramsay, California	10/36
Merlot, McManis, California	9/32
Pinot Noir, Silver Ridge, California	9/32
Red Blend, Lapis Luna, California	9/32
Malbec, Cigar Box, California	8/30

SPARKLING

Zonin Prosecco, Italy	7 split
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PREMIUM BRANDS

VODKA

Grey Goose, Ketel One, Tito’s, Stolichnaya, Absolut

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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,

SCOTCH

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

COGNAC & CORDIALS

Courvoisier, Hennessy, Remy, VSOP

WHISKEY

Jameson, Crown Royal

COCKTAILS

OLD FASHIONED

Bourbon, bitters, sugar, orange twist

MARGARITA

Tequila, Cointreau, lime juice, salt rim

COSMOPOLITAN

Citris vodka, Cointreau, lime juice, cranberry juice

SCREWDRIVER

Vodka, orange juice

DIRTY MARTINI

Vodka, vermouth, olive juice

MOJITO

White rum, simple syrup, lime juice, mint

FRENCH 75

gin, simple syrup, lemon juice, prosecco

MANHATTAN

Whiskey, vermouth, bitters

VODKA GIMLET

Vodka, simple syrup, lime juice

MINT JULIP

Bourbon, mint leaves, simple syrup

PINEAPPLE

MARGARITA Cuervo gold 1800, triple sec, pineapple, lime, sour splash

BLOODY MARY

Vodka, tomato juice, lemon, Worcestershire, pepper

PINA COLADA

rum, pineapple juice, coconut cream

WHITE RUSSIAN

Vodka, kahlua, heavy cream

SEX ON THE BEACH

Vodka, peach schnapps, orange juice, cranberry juice

KIR ROYALE

Cream de cassis, prosecco

PAINKILLER

Dark rum, pineapple juice, orange juice, coconut cream

CAPE CODDER

Vodka, cranberry juice, lime juice, club soda

GIN RICKY

gin, lime juice, club soda

SHAKE & SLAM

rum, banana liqueur, pineapple, orange, grenadine

