

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. 13

CHICKEN TENDERS fresh, hand-breaded chicken tenderloins with Shakers honey-mustard sauce. 12

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 \$5

TRADITIONAL HOUSE SALAD lettuce, julienne carrots, red onion, tomato, croutons bacon, egg, and cheddar cheese. 7

CAESAR SALAD with Parmesan cheese and seasoned croutons. 7

GORGONZOLA SALAD sweet peppers, dried cranberries, Gorgonzola cheese, croutons, walnuts and mixed greens tossed in a honey-dill vinaigrette. 7

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 RANCH 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 *substitute sirloin steak* 16*

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. 17

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 15*

ENTRÉE ADDITIONS:

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

(5) GRILLED OR FRIED SHRIMP 9 **BLUE CHEESE CRUMBLES** 3

SAUTÉED MUSHROOMS 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. 20

SALMON ALFREDO grilled salmon filet cajun seasoned and served on fettuccine alfredo with garlic bread. 21

CHICKEN STIR-FRY crispy chicken, mixed vegetables and water chestnuts 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. 17

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. 27

FRIED ATLANTIC OYSTERS served with coleslaw, tartar sauce and choice of one side. 22

SALMON SALSA FRESCA grilled fillet Cajun seasoned and finished with salsa fresca. Served with choice of two sides. 21 • *lunch 17*

HONEY GLAZED SALMON grilled fillet with honey-mustard glaze. Served with choice of two sides. 21 • *lunch 17*

BLACKENED AHI TUNA* with Creole remoulade and choice of two sides. 23

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. 15.50

CLUB SUB
smoked bacon, shaved ham, turkey, cheddar, lettuce, tomato and honey-mustard. 14

HOT SICILIAN grilled ham, pepperoni, mozzarella, lettuce, tomato, Italian dressing on French bread. 14

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. 15

CHICKEN TENDER BLT WRAP
chicken tenders, bacon, lettuce, tomato, cheddar, honey-mustard. 15



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

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. 14.50

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

DESSERTS

MOCHA MUD PIE chocolate, vanilla and coffee ice cream, all in an Oreo cookie crust. Drizzled with Hershey's chocolate sauce. 7

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. 7

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 9

CHEESEBURGER served with one side 9

FRIED POPCORN SHRIMP served with one side 9

GRILLED CHEESE SANDWICH served with one side 9

MACARONI AND CHEESE 8

SPAGHETTI with marinara or alfredo sauce 8

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, Fernlands 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

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,

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

MALIBU SUNSET
Rum, pineapple, grenadine

FRENCH 75
gin, simple syrup, lemon juice, prosecco

MANHATTAN
Whiskey, vermouth, bitters

VODKA GIMLET
Vodka, simple syrup, lime juice

TROPICAL COSMO
Vodka, mango, cranberry juice, lime juice

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

SHAKERS
GOOD FOOD & DRINK