

STARTERS

COLD / HOT

Jumbo Gulf Shrimp Cocktail ^{GF} <i>wild caught, atomic cocktail sauce, lemon</i>	29	Wild Burgundy Escargot ^{GFO} <i>red wine, garlic lemon butter, grilled country bread</i>	25
*Sushi Grade Ahi Tuna Tartare ^{GFO} <i>mango, pickled ginger, wasabi, sushi rice, crisp wonton</i>	28	Wagyu Rib Eye Satay ^{GF} <i>Asian slaw, peanut dressing, ponzu sauce</i>	40
*Wagyu Beef Carpaccio ^{GFO} <i>capers, mustard aioli, brioche toast points</i>	27	Jumbo Lump Crab Cake <i>Sweet corn succotash, creole lobster sauce</i>	30
*Half Dozen Oysters ^{GF} <i>the best East coast oysters, freshly shucked to order with red Tabasco, mignonette and atomic cocktail sauce</i>	28	Classic Oysters Rockefeller ^{GF} <i>spinach, fennel, Pernod and parmesan hollandaise</i>	28
Chilled Dungeness Crab Cocktail ^{GFO} <i>seaweed salad, sweet dijon aioli, atomic cocktail sauce</i>	44	Bacon Wrapped Sea Scallops ^{GF} <i>Chardonnay lemon sauce, mango salsa</i>	28
Chilled Maine Lobster and Crab Cocktail ^{GF} <i>maine lobster, jumbo lump crab, atomic cocktail sauce, lemon butter</i>	42	Point Judith Crispy Calamari <i>fried Shishito peppers, cherry peppers, zucchini, squash, creole aioli, atomic cocktail sauce</i>	24
*Hamachi Sashimi ^{GFO} <i>fresno chili, ponzu, wasabi caviar, cilantro</i>	28	Coconut Shrimp <i>four jumbo Gulf Shrimp, vanilla orange beurre blanc</i>	29
*Chilled Seafood Tower ^{GF} <i>Giant Shrimp Cocktail, Maine Lobster Tails, Alaskan King Crab Legs, Jumbo Lump Crab, Oysters on the Half Shell, clarified butter, dijon aioli, cocktail and mignonette sauces.</i>	69/ person	Charred Spanish Octopus ^{GF} <i>warm bacon potato salad, chorizo vinaigrette</i>	27

SOUPS & SALADS

French Onion Soup ^{GFO} <i>house-made croutons, aged gruyère cheese</i>	15
Lobster Bisque <i>tarragon cream, Maine lobster, chives, dry sherry</i>	18
Chopped Salad ^{GFO} <i>crisp lettuce, bacon, salami, vine ripe tomatoes, cucumbers, chopped egg, Danish bleu crumbles, avocado, grana padano parmesan, herbed croutons, avocado buttermilk ranch</i>	18
Shanahan's Salad ^{GFO} <i>iceberg, spinach, and romaine lettuces, English cucumbers, heirloom tomatoes, honey smoked bacon, cranberries, strawberries, croutons and Champagne vinaigrette</i>	18

HOUSE-MADE DRESSINGS

Avocado Buttermilk Ranch, 1000 Island, Caesar, Balsamic Vinaigrette, Champagne Vinaigrette, Danish Blue Cheese

Caesar Salad ^{GFO} <i>white anchovy, hearts of romaine, parmigiano reggiano, egg slice, garlic herb croutons, caesar dressing</i>	19
Roasted Beet Salad ^{GF} <i>arugula, candied walnuts, goat cheese, aged balsamic vinaigrette</i>	17
Shanahan's Wedge ^{GF} <i>baby iceberg, cherry tomatoes, crisp bacon, pickled onion, Danish bleu crumbles and signature Bleu Cheese dressing</i>	21
Campari Tomato & Burrata ^{GF} <i>burrata alla panna mozzarella, Campari tomatoes, balsamic reduction, basil pesto</i>	22



Please inform your server of any dietary restrictions or food allergies. ^{GF} ^{GFO} GF Gluten Free - GFO Gluten Free Option

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

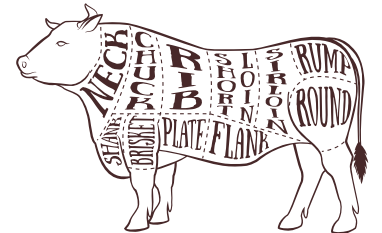
USDA PRIME STEAKS AND CHOPS

All Shanahan's steaks are USDA graded prime beef, shipped to us fresh weekly from Allen brothers of Chicago Cut to our proprietary specifications. Custom aged 28 days broiled at 1500 degrees.

*Barrel Cut Filet Mignon (GF) 59/69 7 oz. / 10 oz.	*Prime Bone-In Veal Chop (GF) 65 16 oz.
*Bone-In Filet Mignon (GF) 79 14 oz.	*Colorado Prime Lamb Chops (GFO) 79/95 Two or Three 8 oz. chops, mint chimichurri
*Prime New York Strip (GF) 74 16 oz.	*Prime Cowboy Bone-In Rib Eye (GF) 89 22 oz.
*Prime Delmonico Rib Eye (GF) 75 16 oz.	*24 oz. Prime Porterhouse (GF) 98 Best of Both! - entire N.Y. Sirloin Strip & Tenderloin Filet

WAGYU/DRY AGED

*American Wagyu Filet (GF) 95 8 oz., marble score 9+. Limited availability.	
*32 oz. Wagyu Rib Eye Tomahawk house rubbed colossal onion rings (GFO) 180	
*12 oz. Australian Wagyu Strip Darling Downs Region, Queensland, Australia Purebred, Grain-Fed, Marble Score 9+ 98	
*18 oz. Bone-In Prime Rib Eye, Dry Aged 35 Days 94	



Meat Temperatures

Black & Blue - Seared raw
 Rare - Red throughout, cool center
 Medium Rare - Warm, red center
 Medium - Pink throughout, red center
 Medium Well - Slightly pink
 Well Done - Hot, gray center

SAUCES & ADDITIONS

Tarragon Béarnaise Sauce (GF) 3	*Jumbo Lump Crab Oscar (GF) 28
Black Truffle Butter (GF) 5	Jumbo Diver Sea Scallop Meyer Lemon 18
Cognac Peppercorn Sauce 6	4 oz. / 8 oz. Maine Lobster Tail (GF) 26/46 sauce Béarnaise, pair with any steak or chop
Chimichurri (GF) 4	Rougié Farm Foie Gras 14
Vintage Cabernet Sauce 5	Garlic Gulf Shrimp (Two) 15
Shanahan's Steak Sauce 3	House Steak Rub (GF) N/C
Danish Bleu Cheese Crumbles (GF) 6	

VEGETABLES

Green Beans Almondine (GF) 12
Sautéed Spinach (GF) 14 garlic, lemon butter, fresh tomato
Creamed Spinach 16 bacon
Colossal Onion Rings "Signature" 14
Creamed Corn 16
Steamed Broccoli (GF) 14 EVOO, lemon, sea salt
Grilled Asparagus (GF) 17
Hoisin Glazed Brussels Sprouts (GFO) 16 bacon
Sautéed Wild Mushrooms (GF) 17
Sweet Roasted Garlic Baby Carrots 15 finished with herbed cream and pistachios

POTATOES

House Cut Parmesan French Fries (GF)* 15
Roasted Garlic Mashed Potatoes (GF) 12
Lyonnais Potatoes (GF)* 15 sautéed onions, bacon fat
Au Gratin Potatoes (GF) 16
Loaded One Pound Baked Potato (GF) 14
Baked One Pound Sweet Potato (GF) 13 with brown butter and marshmallow
Black Truffle Mac 'n Cheese 20
Lobster Mac 'n Cheese 28

(GF)* possible cross-contamination from fryer

SHANAHAN'S CLASSICS

*Danish Bleu 7 oz. Petite Filet ^(GFO) 63 Crispy Orange Duck Breast 45
potato croquette, vintage cabernet sauce, Bleu Cheese crumbles
Maple Leaf Farms Duck, garlic mashers, heirloom carrots, sauteed spinach & cherry tomatoes

Herb Roasted Red Bird Farms Chicken ^(GF) 42 *14 oz. Berkshire Pork Chop 47
local Organic chicken, asparagus, tomatoes, artichoke hearts, lemon balsamic pan jus
Bourbon maple glazed, Yakima Valley green apple chutney, toasted almonds, Danish Bleu cheese croquette

FRESH SEAFOOD

We source only the finest quality fresh seafood. Never frozen, always line or hook caught, and sourced from the finest farms and premier wild locations. Flown in direct to us daily and prepared in house by our chefs.

Parmesan Crusted Alaskan Halibut ^(GFO) 55 Orange Mustard Glazed Loch ^(GF) 48
tomato tarragon beurre blanc, asparagus
Duart Salmon

Pan Roasted Chilean Sea Bass ^(GF) 59 *tamari vegetables, ginger beurre blanc*
miso honey glazed, baby bok choy, ginger umami broth
 Dutch Harbor Red King Crab Legs ^(GF) MP
1 lb., served with garlic butter, grilled lemon

*Seared Jumbo Sea Scallops ^(GF) 52 *Colossal Crab and Prawns 53*
sautéed spinach, roasted tomatoes, artichokes, leeks, brown butter beurre blanc
jumbo lump crab cake, wild caught Mexican jumbo gulf shrimp (3), tarragon garlic butter finished with basil oil and grilled lemon

Pan Roasted Colorado Red Trout ^(GF) 49
jumbo lump crab, corn & potato hash, lemon caper beurre blanc

Twin 8 oz. Maine Lobster Tails ^(GF) MP
drawn butter, grilled lemon



MARTINIS 19

Shanny Martini
Fresh Pineapple Infused Stolli Ohranj Vodka, Cointreau

Espresso Martini
Tito's Handmade Vodka, Kahlua Coffee liqueur, Fresh Espresso

Sparkling Grapefruit Martini
Ketel One Grapefruit & Rose Botanical Vodka, St-Germain, Prosecco

The Violet Lemon Drop
Empress Gin, St-Germain, Lemon Juice, Simple Syrup

Paper Plane
Whistle Pig Bourbon, Aperol, Amaro Nonino Quintessentia, Lemon Juice

COCKTAILS 19

Stave-Smoked Old Fashioned
Shanahan's Woodford Select Barrel, Stave Smoke, Bitters

1530 Margarita
Codigo Reposado, Agave Nectar, Lime, Cointreau

Colorado Peach Mule
Deep Eddy Peach Vodka, Ginger Beer, Lime Juice

Blackberry Smash
Law's Bourbon, Blackberries, Mint, Lemon, Simple Syrup

House Barrel-Aged Manhattan
Bulleit, Blood Orange Liqueur, Sweet Vermouth

Shanahattan
Michter's Rye Whiskey, Amaro Montenegro, Carpano Antica, Aromatic Bitters

SPIRIT FREE 17

Margarita
Lyre's Agave Blanco and Orange Sec, Fresh Lime, Agave, Salt

'Aperol Spritz'
Seedlip Grove 42, Fresh Lemon, Lyre's Amalif Spritz, Orange Bitters

Slackberry Smash
Lyre's American Malt, Fresh Lemon Blackberries, Mint

42 Old Fashioned	42
<i>Don Julio 1942 tequila, Espresso Liqueur, Orange and Aztec Chocolate Bitters</i>	