# **Appetizers**

\$17 Fried Mozzarella Cheese Sticks Shrimp Cocktail\* House made & hand dipped per order served with Six jumbo cocktail shrimp served with cocktail sauce fresh tomato marinara Almond Crusted Haddock Fingers \$21 / \$23 Crab Cakes / Smoked Gouda Served with jalapeño tartar Two cakes served with chipotle Jamaican tartar or Smoked Salmon Dip \$14 stuffed w/ gouda and topped w/ creamy cajun sauce Topped with fresh dill & capers. Served with fresh cut cucumbers and flatbread squares \$18 Sashimi Ahi Tuna\* \$15 Shorty's Flatbread Served over spring greens with ginger vinaigrette, Shaved prime rib, roasted red peppers, parmesan finished with soy wasabi cheese tops the garlic herb allouhette. Finished with balsamic glaze

Salads \$16 Southwest Chicken Salad\* Chicken Pecan Salad\* Smoky mesquite chicken with black bean and corn Grilled chicken served on a bed of mixed greens relish served on a bed of mixed greens and topped with candied pecans, dried cranberries, red with Monterey cheddar cheese onion, and feta cheese \$16 Buffalo Chicken Salad Fried or grilled chicken dipped in buffalo sauce \$22 Filet Tips & Blue Cheese Salad\* served on a bed of mixed greens with grape Grilled Filet tips with tomatoes, blue cheese tomatoes, cucumbers, and red onions topped with crumbles, red onions, and toasted almonds served Monterey cheddar cheese on a bed of mixed greens

## Pasta and Grain Entrées

Each entrée served with choice of one Shorty's Side (upgrade to a Signature Side for an additional \$2)

Pasta Primavera \$24 Cajun Shrimp and Grits\* Sautéed spinach, tomato, mushrooms, Brussel Creamy Cajun shrimp & smoked sausage over sprouts, & vegetable stock tossed in a garlic & olive oil linguine asiago cheesy grits Asiago Crusted Chicken and Linguine Filet Tips & Mushroom Stroganoff \$26 Fried chicken breast in an asiago blend over Grilled 6oz filet tips & mushrooms served over creamy alfredo angel hair with tomato, spinach Fettucine and garlic mashed potatoes & bacon

## Burgers

All burgers served with choice of one Shorty's Side (upgrade to a Signature Side for an additional \$2)

1/2lb. - \$16 1/3lb. \$14

Shorty's Cheeseburger

Lettuce, tomato, onion, pickle, mayo & cheese

Jamaican Me Crazy

Jalapenos, pepper-jack & Jamaican relish

Black & Bleu

Cajun seasoning & bleu cheese crust

Mushroom & Swiss

sauteed mushrooms & Swiss cheese

### Chicken Entrées

Each entrée served with two Shorty's Sides (upgrade to Signature Side for an additional \$2 per side)

Casey's Chicken\* \$24 Chicken Piccata

Two mesquite grilled chicken breasts topped with bacon, mushrooms and gouda cheese

Pan sautéed chicken breast in a lemon caper butter sauce and topped w/ parsley and parmesan cheese

\$22

# **Certified Angus Steaks**

Each steak is grilled with our house blend rosemary garlic seasoning.

Each entrée served with two Shorty's Sides (upgrade to a Signature Side for an additional \$2 per side)

Ribeye 12oz*	\$42	Steak Add On	\$4 each	
Filet Mignon 6oz* Filet Mignon 8oz*	\$40 \$44	Sauteed Onions* Sautéed Mushrooms		
Crab Crusted Filet Mignon 6oz Crab Crusted Filet Mignon 8oz	\$46 \$50	Sautéed Onions and Blue Cheese Crust* Blackened	Mushrooms*	
Sirloin 8oz*	\$30	Seafood Add On		
		One Crab Cake		\$11
		One Smoked Gouda	Crab Cake	\$13
		Five Jumbo Shrimp		\$16

## Seafood Entrées

Each entrée served with two Shorty's Sides (upgrade to a Signature Side for an additional \$2 per side)

Alaskan Pollock	\$22	Alaskan Salmon*	\$30
Lightly breaded Alaskan Pollock fillets and house		An eight-ounce salmon filet prepared plain,	
tarter		Cajun or black and blue	
Almond Crusted Haddock	\$24	Jumbo Lump Crab Cakes	\$34
Almond breaded & fried with house jalapeño tartar		Three house made lump crab cakes served with	
Jumbo Shrimp	\$28	chipotle Jamaican tartar	
Pick your style and sauce: grilled*, Cajun grilled*,		Smoked Gouda Crab Cakes	\$38
fried or almond crusted. Choose either cock	Three crab cakes stuffed with smoked gouda		
jalapeno tartar, chipotle Jamaican tartar or Ja relish	ımaican	cheese and covered in Cajun bacon cream sau	ce
Ahi Tuna Dinner*	\$26		
Lightly seared and served over spring green	ns with		

### **Entrée Sides**

ginger vinaigrette and finished with soy wasabi

(Shorty's Sides: \$4 each / Signature Sides: \$6 each)

#### **Shorty's Sides**

Cole Slaw\*
Cottage Cheese\*
House Salad\*
Seasonal Vegetable\*
Baked Potato\*
Garlic Mashed Potato\*
Steak House French Fries\*
Steak House Chips\*

#### **Signature Sides**

Caesar Salad\*

Cup of Soup

Fried Brussel Sprouts\*

with sweet & sour bourbon sauce

Asiago Grits\*

Creamy Parmesan Wild Rice\*

Baked Sweet Potato\*

Three Cheese Hash Brown\*



We are opening for BRUNCH & DINNER on Sunday's starting Dec. 5<sup>th</sup> 2021. Please join us for a whole new Shorty's dining experience.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

\* GLUTEN FREE ITEMS