

SHORTY'S

STEAKHOUSE

Appetizers

Fried Mozzarella Cheese Sticks	\$10
with marinara sauce	
Almond Crusted Haddock Fingers	\$15
with jalapeno tartar sauce	
Smoked Salmon Dip	\$14
topped with dill & capers; served with cucumber & flatbread chips	
Shrimp Cocktail*	\$16
6 shrimp served with cocktail sauce	
Sashimi Ahi Tuna*	\$19
with ginger vinaigrette & soy wasabi	
Crab Cakes	\$21
2 crab cakes with Chipotle Jamaican tartar sauce	
Smoked Gouda Crab Cakes	\$23
2 crab cakes with gouda & topped with creamy bacon Cajun sauce	
Bruschetta	\$16
Fresh tomato, basil, Buffalo mozzarella & balsamic reduction	

Salads

Buffalo Chicken Salad*	\$18
Fried or grilled chicken dipped in buffalo over a bed of romaine lettuce with grape tomatoes, cucumbers, red onions & Monterey Cheddar. Served with Ranch dressing	
Southwest Chicken Salad*	\$18
Smokey mesquite chicken over a bed of romaine lettuce with black bean & corn relish & Monterey Cheddar. Served with Chipotle Ranch dressing	
Chicken Pecan Salad*	\$20
Grilled chicken served over a bed of romaine lettuce, with candied pecans, dried cranberries, red onion & feta. Served with a Raspberry Vinaigrette dressing	
Shorty's Steak Salad*	\$26
Grilled tips with tomatoes, blue cheese crumbles, red onions & almonds; all over a bed of spinach. Served with Blue Cheese dressing	

Chicken Entrées

Each entrée served with choice of 2 Shorty's Sides (Signature Sides additional \$2)

Casey's Chicken*	\$30
Two mesquite grilled chicken breasts topped with bacon, mushrooms & smothered in Gouda cheese	
Chicken Piccata	\$27
Two pan sauteed chicken breast served in a lemon caper butter sauce & topped with parsley, parmesan & capers	

Flatbreads

Barbeque Chicken Flatbread	\$16
Grilled chicken, Monterey Cheddar cheese, banana pepper rings & barbeque sauce	
Philly Cheese Flatbread	\$19
Shaved prime rib, Swiss cheese, mushroom, onions over a garlic herb allouhette	
Prime Rib Flatbread	\$19
Shaved prime rib, roasted red peppers & parmesan served over a garlic herb allouhette and finished with a balsamic glaze	

Shorty's Burgers

All burgers are ½ lb. & are served with Shorty's Steakhouse fries

Shorty's Cheeseburger	\$16
Lettuce, tomato, onion, pickle, mayo, cheese; served on a Brioche bun	
Black & Blue Burger	\$16
Cajun seasoned & topped with blue cheese crust, on a Brioche bun	
Mushroom & Swiss Burger	\$16
Sauteed mushrooms & Swiss cheese, served on a Brioche bun	
Jamaican Me Crazy Burger	\$17
Jalapenos & house-made Jamaican relish under pepper jack cheese	
Stuffed Jalapeno & Bacon Burger	\$17
Our signature house blend of bacon & jalapeno with Cheddar	

Pasta & Grains Entrées

Entrée served with 1 choice of Shorty's side (Signature side additional \$2)

Pasta Primavera	\$24
Sauteed spinach, tomato, mushrooms, Brussel sprouts tossed in a garlic & olive oil linguine	
Cajun Shrimp & Grits*	\$28
Cajun shrimp & Andouille sausage tossed in a creamy Cajun sauce with roasted red peppers over a bed of Asiago grits	
Tips & Mushroom Stroganoff	\$28
Grilled tips & sauteed mushrooms served over Fettucine & gravy smothered garlic mashed potatoes	
Asiago Crusted Chicken Linguine	\$30
Two chicken breasts covered in Asiago breading & fried; served over creamy Alfredo sauce & linguine pasta, with spinach, grape tomatoes & bacon	

* GLUTEN FREE ITEMS

Shorty's Beef & Pork Entrées

Each entrée served w/ choice of 2 Shorty's Sides (Signature Side additional \$2)

Ribeye 12oz*	\$48
Grilled, with our signature our house rosemary & garlic seasoning	
Ball Tip Sirloin 8 oz*	\$30
Grilled, with our signature our house rosemary & garlic seasoning	
Filet Mignon 6 oz*	\$44
Grilled, with our signature our house rosemary & garlic seasoning	
Filet Mignon 8 oz*	\$50
Grilled, with our signature our house rosemary & garlic seasoning	
Crab Crusted Filet 6 oz	\$50
Topped with a crab cake crust & creamy Cajun bacon sauce	
Crab Crusted Filet 8 oz	\$56
Topped with a crab cake crust & creamy Cajun bacon sauce	
Chop Steak	\$20
Our beef blend with mushrooms & onions in our signature gravy	
Liver & Onions*	\$22
Calves' liver with sauteed onions & bacon	
Pork Ribeye 8 oz*	\$24
Pan-seared with a lemon herb pan sauce	

Dress It Up

Sauteed Onions*	\$2
Sauteed Mushrooms*	\$2
Sauteed Mushroom & Onions*	\$4
Blue Cheese Crust*	\$6
Blackened	\$2
One Crab Cake	\$11
One Smoked Gouda Crab Cake	\$14
Five Jumbo Shrimp*	\$12

Shorty's Sides

All Shorty's sides are \$4 each

Baked Potato* (loaded with cheese & bacon, additional \$3)
Cole Slaw*
Cottage Cheese*
Fried Brussel Sprouts* with sweet & sour bourbon glaze
Garlic Mashed Potatoes*
House Salad*
Red Beans & Rice*
Steakhouse Chips*
Steakhouse Fries* (loaded with cheese & bacon, additional \$3)
Seasonal Vegetable*

Shorty's Seafood Entrées

Each entrée served w/ choice of 2 Shorty's Sides (Signature Side additional \$2)

Alaskan Salmon*	\$30
8 ounce salmon filet prepared plain, Cajun-seasoned or black & blue	
Almond Crusted Haddock	\$30
Almond breaded Haddock filet, fried, served w/ jalapeno tartar sauce	
Alaskan Pollock	\$26
Lightly breaded Pollock filets served with our house tartar sauce	
Ahi Tuna*	\$26
Lightly seared tuna, served w/ ginger vinaigrette & soy wasabi	
Jumbo Shrimp Dinner*	\$28
Pick your style: grilled, Cajun-seasoned grilled, breaded & fried or Almond breaded & fried	
Pick your sauce: cocktail sauce, jalapeno tartar, Chipotle Jamaican tartar or Jamaican relish	
Shorty's Crab Cakes	\$36
Three house-made crab cakes served with Chipotle Jamaican tartar	
Smoked Gouda Crab Cakes	\$40
Three house-made crab cakes stuffed with Gouda cheese & smothered in our Cajun bacon cream sauce	

Kids Menu

Includes drink & 1 Shorty's side

Cheeseburger lettuce, pickles, onion, tomato, cheese	\$8
Chicken Tenders with choice of sauce	\$8
Breaded Fish with choice of sauce	\$8
Pasta & Sauce with marinara or butter	\$6

Signature Sides

\$2 additional charge if substituting a Shorty's Side for a Signature Side

Asiago Grits*	\$6
Caesar Salad*	\$6
Cup of Soup	\$6
Creamy Parmesan Wild Rice*	\$6
Three Cheese Hash*	\$6
Mac & Cheese 3 cheese blend	\$7

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

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