

Appetizers

ARANCINI 15

breaded risotto balls filled with cheese and herbs, served on rosé sauce

STEAK BITES 17

crispy coated flash-seared tenderloin, maple garlic sauce, house-smoked aioli

GARLIC PARM FRIES 13

hand-cut potatoes, grated parmesan, minced garlic, house-smoked aioli

GARLIC CHEESE BREAD 13

garlic buttered ciabatta, Shy's cheese spread, baked with more cheese

MEATBALLS AL FORNO 17

italian style, baked with mozzarella and marinara, served with crostinis

FETA BRUSCHETTA 15

whipped feta cheese, caramelized onions, cherry tomatoes, balsamic reduction

FRIED BROCCOLI 16

toasted almonds, caraway, dried cranberries, pepitas, hemp seeds, cilantro aioli

BEER BACON CHEESE DIP 17

beer braised onions and bacon, aged cheddar, maple syrup, served with warm naan

Charcuterie

cured meats, artisan hard and soft cheeses, pickles, jam, crostinis
board for two | 27 _ board for four | 49

Soups & Salads

FRENCH ONION SOUP - 10

slow braised onions, rich beef broth, toasted crostinis, melted cheese

SEASONAL DAILY SOUP - CUP 7 | BOWL 10

made fresh in-house daily from local ingredients, ask about today's selection

SHY'S CAESAR SALAD - STARTER 11 | MEAL 17

romaine hearts, house-made dressing, bacon crumble, croutons, shaved parmigiano

* pairs perfectly with our artisanal pizzas

MOROCCAN GRILLED CHICKEN SALAD 24

mixed lettuce, chickpeas, cherry tomatoes, goat cheese, mango vinaigrette, walnuts, topped with a moroccan-spiced grilled chicken breast

WINTER SQUASH + FENNEL SALAD 19

roasted butternut squash and sweet potato, red onion, cucumbers, hemp seeds, shaved fennel, fresh lettuce, horseradish ranch dressing

Top Your Salad

6 oz grilled chicken breast 8

5 pcs grilled prawns 9

4 oz baked salmon filet 12

6 oz breaded chicken parm 10

 gluten-free dish. ** some other dishes can be made gluten-free upon request

 Vegan friendly dish. ** some other dishes can be made vegan upon request

Pasta

BAKED ARTICHOKE CHICKEN LINGUINE 28

grilled chicken breast, cherry tomatoes, arugula, sun-dried tomato rosé sauce

BEEF STROGANOFF FETTUCINE 29

slow-roasted shaved ontario striploin, dijon demi cream sauce, roasted red peppers, topped with sour cream and crispy onions

CHORIZO ARRABIATA MACARONI 27

chorizo sausage, kalamata olives, bell peppers, onions, chili pesto, house marinara, feta cheese, fresh herbs

PESTO SALMON LINGUINE 30

4oz salmon filet, cherry tomatoes, bell peppers, red onions, capers, in a basil pesto cream sauce

STEAK + MUSHROOM MAC & CHEESE 29

braised onion confit, beef tenderloin chunks, roasted mushrooms and garlic, aged cheddar cream sauce

LINGUINE & MEATBALLS WITH BASIL PESTO 28

house-made italian meatballs, fresh linguine tossed in our signature marinara, traces of basil pesto on the bottom of the plate

BACON TOMATO CAPELLINI 25

pancetta, applewood smoked bacon, cherry tomatoes and sun-dried tomatoes, red onions, garlic, house marinara sauce, topped with smoked gouda

LEMON PISTACHIO FETTUCINE 26

lemon and white wine cream sauce, red onion jam, arugula, toasted pistachios, crumbled goat cheese, fresh herbs

GARLIC SHRIMP CAPELLINI 27

tiger prawns sautéed in white wine and garlic butter, a hint of chili pesto, fresh herbs, grana padano cheese, fresh lime

****add our garlic & cheese ciabatta to your pasta 7***

All our noodles are made fresh in house daily with semolina flour and farm fresh eggs.

Gluten-free/egg-free penne available upon request.

Please inform your server of any dietary restrictions as not all ingredients are listed.

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Mains

SHY'S GOURMET BURGER 23

fresh-made ground chuck patty, roasted mushrooms, cheddar and mozzarella cheese, sun-dried tomato pesto, smoked aioli, lettuce, onion, tomato, pickle
+ add bacon | 2

CHICKEN PARMIGIANA 28

buttermilk-brined chicken breast, gluten free breading, your choice of marinara or alfredo capellini

SALMON ROMESCO 37

oven-seared atlantic salmon filet, roasted tomato and walnut pesto (romesco), chorizo rice pilaf, feta, pico de gallo

SHORT RIB BEEF BOURGUIGNON 40

slow-braised ontario short ribs, pearl onions, carrots, chef's garlic mashed potato, port wine demi

CHICKEN MILANESE 34

panko breaded free-range chicken breast, sage and lemon cream sauce, seasonal vegetables, garlic mashed potatoes

JAEGER SCHNITZEL 32

breaded pork tenderloin cutlets, dijon demi cream, spiced butternut squash puree, garlic mashed potato, seasonal vegetables

CURRIED BUTTERNUT SQUASH RISOTTO 27

arborio rice, coconut milk, yellow curry, sweet potatoes, butternut puree, edamame, red onion jam, roasted red peppers, toasted pepitas

WILD MUSHROOM RISOTTO 26

arborio rice, mushroom broth, roasted mushroom trio, arugula, kalamata olives, fennel, hemp seeds, nutritional yeast

Pizzas

PROSCIUTTO PARMESAN 22

cherry tomatoes, arugula, prosciutto, fresh grated parmesan, balsamic reduction

SALUMI 23

genoa salami, pancetta, chorizo sausage, fresh herbs

PESTO + FETA 22

basil pesto base, artichokes, sun-dried tomatoes, roasted mushrooms, red onions, crumbled feta

FRENCH ONION 23

braised onion confit, shaved roast beef, bell peppers, smoked gouda, horseradish ranch

SQUASH + SAUSAGE 22

italian sausage, roasted squash and sweet potatoes, sage, pico de gallo

HOT CHORIZO 21

chorizo sausage, kalamata olives, red onion jam, roasted mushrooms, chili pesto drizzle

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