

SHY'S Place

IF THESE WALLS COULD TALK

Shy's Place is a restaurant like no other. A destination located in the charm of a magnificent 1896 Heritage home. Inside, you'll find the warmth of a distinctive atmosphere, food prepared with inspired and skillful care born of familiar favourites, and a gallery that embraces the comfort of decades of lasting memories.

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Check our website for hours, specials, live music, family-style and custom event menus, private room bookings, catering

905-690-SHYS (7497) info@shysplace.ca www.shysplace.ca
11 Coreslab Drive, Dundas, Ontario L9H 0B3

Any ingredient questions or dietary concerns, please ask your server.

Shy's uses gluten-free corn based bread and a gluten-free pasta option is available.

ⓧ dishes indicate vegetarian-friendly. These dishes may contain dairy.
But many dishes can be modified vegan as well, just ask.

Groups of 10 to 12 are subject to a set 18% gratuity.

We're pleased to welcome parties and events for groups of 13 and more,
please call or email for reservations, custom menus and more.

STARTERS & SNACKS

Buttermilk Chicken Wings 15

Brined, dusted in gluten-free cornmeal breading. Choose your sauce: maple garlic, honey-mustard, TBQ hot, Frank's red hot, or Cajun dry rub

Meatballs Al Forno 12

Oven-baked, tomato marinara, melted mozzarella, with seasoned crostinis

Maple Garlic Steak Bites 14

Flash seared tenderloin, gluten-free coating, maple garlic sauce, diced scallions & sesame, with house-smoked aioli

Garlic Parm Fries 8 (V)

Hand-cut potatoes, freshly minced garlic, shaved Parmigiano, with house-smoked aioli

Calamari 16

Ocean squid, gluten-free cornmeal breading, Kalamata olives, shallots, parsley, fresh lime, with mango dressing, curry yogurt aioli

Gambas Pil Pil 15

White tiger prawns, paprika-infused olive oil, garlic, white wine, chili pesto, fresh lime, with warm bread

Focaccia Bruschetta (a.k.a. "Foley's Focaccia") 11 (V)

Homemade grilled focaccia, vine-ripened tomatoes, sun-dried tomato pesto, shaved red onion, goat cheese, baby arugula, honey-balsamic vinaigrette

White Cheddar Artichoke Dip 13 (V)

Sun-dried tomatoes, fresh herbs, house cheese sauce, served hot with crostinis

Garlic Cheese Bread 8 (V)

Italian baguette, garlic butter, cheese, oven-baked

MADE FOR SHARING

Charcuterie Board 2 for 21 4 for 38

Cured meats, aged hard & soft cheeses, red onion jam, wholegrain Dijon mustard, sun-dried tomatoes, olives, Chef's pickles

SOUPS & SALADS

Romo's Tomato Bisque cup 6 bowl 9 (V)

Roma tomatoes, Spanish onions, vegetable stock, garlic, fresh herbs, with basil pesto & croutons

Seasonal Soup cup 6 bowl 9

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

Shy's Caesar Salad starter 9 meal 14 (V)

Romaine, baby arugula, house-made dressing, crisp pancetta, herb crostinis, shaved Parmigiano
A perfect match for our Artisanal Pizzas

Beet, Quinoa & Arugula Salad 17 (V)

Roasted sweet potatoes, toasted pepitas, shaved red onion, feta cheese, maple-mustard vinaigrette

Moroccan Grilled Chicken Salad 19

Romaine, chickpeas, cherry tomatoes, toasted walnuts, dates, goat cheese, mango vinaigrette, curry yogurt aioli drizzle

Sicilian Salad 15 (V)

Romaine, cherry tomatoes, fennel, sweet green peas, artichokes, red onion, shaved Parmigiano, honey-balsamic vinaigrette

House Garden Salad starter 7 meal 12 (V)

Baby arugula and romaine blend, cherry tomatoes, bell peppers, red onion, toasted pepitas. Choice of vinaigrette dressing on the side: honey-balsamic, mango or maple-mustard

Top Your Salad 5 oz chicken breast 6 5 pcs grilled prawns 7
6 oz flatiron steak 10 4 oz Atlantic salmon 11 grilled portobello cap 5

ARTISANAL PIZZAS

Our Sicilian style pizza dough is made fresh in-house, every day

Margherita 16

Vine-ripened tomatoes, mozzarella, fresh basil leaves, marinara

Sausage 17

House-made fennel sausage, caramelized onions, Kalamata olives, oregano, mozzarella, marinara

Pesto & Feta 18

Sun-dried tomatoes, red onion, artichokes, roasted mushrooms, feta, mozzarella, basil pesto

Salumi 19

Soppresata, chorizo, pancetta, fennel sausage, mozzarella, marina

Prosciutto & Parmesan 19

Prosciutto, cherry tomatoes, arugula, shaved Parmigiano, balsamic glaze, mozzarella, marinara

Mushroom & Pepper Diavola 18 (V)

Roasted mushroom trio, banana peppers, mixed bell peppers, roasted red peppers, hot chili pesto, mozzarella, marinara

FRESH PASTA

All our noodles are made in-house daily – with the exception of our gluten-free penne option

Spaghetti & Meatballs 21

Tomato marinara, Pamigiano, fresh herbs

Spaghetti Aglio e Olio 23

Dry-cured chorizo, red chili flakes, cold-pressed extra virgin olive oil, sautéed garlic, fresh parsley, topped with crumbled feta

Sausage Macaroni Arrabiata 22

House-made fennel sausage, bell peppers, garlic & chili pesto, Kalamata olives, tomato marina, topped with goat cheese & fresh herbs

Baked Artichoke Linguine 24

Grilled chicken breast, marinated artichokes, cherry tomatoes, roasted garlic, red onion, arugula, sun-dried tomato rosé wine sauce, topped with cheese

Steak Marsala Linguine 25

Beef tenderloin morsels, mushroom trio, green peppercorns, roasted garlic & red onion, Marsala wine cream sauce

Fettucine Carbonara 21

Crisp pancetta, caramelized onions, green peas, white wine cream sauce, Parmigiano, finished with a fresh farm egg

Shrimp Fettucine Alla Vodka 24

White tiger prawns, roasted red peppers, salami, capers, vodka sauté, rosé sauce

White Cheddar Mac & Cheese (a.k.a. “Nick’s Meltdown”) 23

Shaved prosciutto, caramelized red onions, aged white cheddar sauce

Seafood Capellini 25

Atlantic salmon, calamari, bell peppers, cherry tomatoes, peas, lemon & basil cream broth

Shy’s Gourmet Burger 18

Fresh ground chuck, roasted mushrooms, cheddar & mozzarella, sun-dried tomato pesto, house-smoked aioli, arugula, tomato, onion pickle, served with side choice of: hand-cut fries, Caesar salad, house garden salad, soup

DINNER PLATES

Served nightly

7 oz Tenderloin Filet 42

Certified Angus beef, flame grilled, topped with house tomato-spiked Béarnaise, Chef's potato, seasonal vegetables, red wine demi

8 oz Top Sirloin 35

Certified Angus beef, red wine herb marinade, flame grilled, topped with house basil chimichurri, Chef's potato, seasonal vegetables, red wine demi

Make Your Steak Dinner Even Better

Add: Roasted mushroom trio 4 Garlic butter grilled prawns 8

Steak Frites 22

Marinated 6 oz flatiron steak, hand-cut house fries, caramelized onions, seasonal vegetables, red wine demi

Roasted Pork Tenderloin 26

Herb-crust medallions, red cabbage & apple chutney, rich pan gravy, Chef's potato, seasonal vegetables

Free Range Chicken Marsala 25

Pan seared then oven roasted, mushroom Marsala wine reduction, Chef's potato, seasonal vegetables

Atlantic Salmon & Red Beets 32

Topped with tomato-spiked house Hollandaise & caper relish, red beet infused quinoa pilaf, with braised beets, seasonal vegetables

Chicken Parmigiana 21

Gluten-free breaded cutlet, blistered balsamic cherry tomatoes, melted mozzarella & Parmigiano, with spaghetti marinara

Portobello "Steak" Frites 19 (V)

Marinated, grilled portobello mushroom caps, roasted bell peppers, red wine reduction, hand-cut house frites, seasonal vegetables

Mushroom Risotto 20 (V)

Pearl barley risotto, roasted mushroom trio, green peas & garlic, arugula, topped with Kalamata olives, shaved fennel, nutritional yeast

DELICIOUS DESSERTS

Save a little room for these sweet favourites

Ruth Lee's Butter Tart 6.5

Her award-winning Canadian classic, served warm, vanilla ice cream, maple syrup drizzle

White Chocolate Brownie Sundae 9.5

Baked in-house, filled with chocolate chips, served warm, vanilla ice cream, hot fudge sauce

Deep Fried "French Toast" 8

Our house-made bread pudding, fried crisp & tossed in cinnamon sugar, seasonal jam, dulce de leche