

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.

Ⓥ indicates vegetarian-friendly dishes that may contain dairy, which may be modified.

Ⓥ indicates vegan dishes.

Groups of 10 to 12 are subject to a set 20% 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

Shy's Tiger Shrimp 15
Sautéed prawns, prosciutto,
onions, arugula,
tomato cream sauce,
with fresh bread

Maple Garlic Steak Bites 15
Flash-seared tenderloin,
gluten-free breading, tossed in
maple garlic sauce, drizzled
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

Focaccia Bruschetta (V)

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

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

Garlic Cheese Bread 8 (V)

Italian baguette, garlic butter, cheese, oven-baked

Hummus 10 (VG)

Crispy chick peas, olives, with flatbread, crudités

Classic Shrimp Cocktail 21

Poached, marinated tiger prawns
on ice, cocktail sauce, lemon

Edamame 10 (VG)

Himalayan pink salt, toasted sesame,
crispy wontons, ketjap manis

Polenta Fries 12 (V)

Crispy cornmeal strips, shaved Parmigiano,
lemon aioli, warm marinara

**MADE FOR
SHARING**

Charcuterie Board 2 for 21 4 for 38

House-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 (VG)

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 15

Romaine, baby arugula, house-made dressing,
bacon crumble, herbed croutons, shaved Parmigiano

A perfect match for our Artisanal Pizzas

Steak Chop-Chop Salad 24

Romaine, baby greens, sweet chili vinaigrette,
black beans, avocado, red onions, cucumbers,
crispy wontons, lemon aioli drizzle,
topped with a 6oz flat-iron steak.

Moroccan Grilled Chicken Salad 21

Romaine, chickpeas, cherry tomatoes,
toasted walnuts, dates, goat cheese, mango
vinaigrette, curry yogurt aioli drizzle, topped
with a Moroccan-spiced, grilled chicken breast

House Garden Salad starter 7 meal 12 (VG)

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

B.L.A.T. Caesar Salad 19

Romaine, baby arugula, house-made Caesar dressing,
cherry tomatoes, sun-dried tomatoes, avocado, extra
bacon crumble, herbed croutons, shaved Parmigiano

Greek Salad 15 (V)

Chopped cucumbers, tomatoes, bell peppers,
red onions, Kalamata olives, honey balsamic
dressing, on a bed of romaine, topped with feta

TOP YOUR SALAD

5 oz grilled chicken breast 6

5 oz jerk marinated chicken breast 7

5 pcs grilled prawns 8

6 oz flat-iron steak 10

4 oz baked haddock loin 10

ARTISANAL PIZZAS

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

Sausage 18

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

Pesto & Feta 19

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

Salumi 19

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

Prosciutto & Parmesan 20

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

Mushroom & Pepper Diavola 17 (V)

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

Hawaiian 18

Fresh pineapple, bacon crumble, roasted red peppers, goat cheese, mozzarella, marinara

FRESH PASTA

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

Baked Artichoke Linguine 25

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

Steak Marsala Linguine 26

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

Fettucine Carbonara 22

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

Mediterranean Spaghetti 23 (V)

Kalamata olives, sun-dried and cherry tomatoes, artichokes, red onions, in olive oil & basil pesto, topped with feta & fresh herbs

Bahmi Goreng 24

Stir-fried vegetable medley, bok choy, diced chicken, tossed with fresh noodles, in a sweet & savoury soy reduction

Smoked Chicken Tetrazzini 24

Smoke-brined chicken breast, roasted mushrooms & garlic, Parmesan cream sauce, fresh herbs, tossed with capellini

Fettuccini Primavera 22 (V)

Sautéed vegetable medley, roasted mushrooms & garlic, sun-dried tomato pesto & olive oil sauce

Salumi Capellini 26

Dry-cured chorizo, fennel sausage, soppressata, pancetta, white onions, capellini noodles, basil marinara, topped with shredded mozzarella

Shy's Gourmet Burger 19

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

DINNER PLATES

Served nightly

8 oz Top Sirloin 36

AAA Ontario beef top sirloin, marinated in red wine & herbs, flame grilled, topped with basil chimichurri, red wine demi, Chef's potato, seasonal vegetables

Steak Frites 23

6oz marinated flat iron steak, house-cut French fries, caramelized sweet onions, red wine demi, seasonal vegetables

12 oz Bourbon BBQ Ribeye 47

12oz AAA Ontario ribeye steak, flame grilled, with house-made bourbon BBQ sauce, Chef's potato, seasonal vegetables

Chicken Marsala 26

Ontario free range seasoned chicken, pan-seared and oven roasted in a mushroom and marsala wine reduction, Chef's potato, seasonal vegetables

Chicken & Shrimp Jambalaya 30

Ontario free-range chicken marinated in mild jerk spices, pan-seared and oven roasted, with jumbo tiger prawns, chorizo sausage, creole tomato sauce, rice pilaf, seasonal vegetables

Cajun Haddock 31

Sustainably caught haddock loins dusted in Cajun spices and oven baked, topped with pineapple chutney, pineapple rice pilaf, seasonal vegetables

Chicken Parmigiana 22

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

Portobello "Steak" Frites 22 ^{VG}

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

Tomato + Basil Risotto 19 ^{VG}

Arborio rice simmered in a tomato and basil broth, cherry tomatoes, fennel, roasted garlic, onions, nutritional yeast & arugula, topped with crispy chick peas

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

"Mom's Best" Cheesecake 9

Chef's mother's recipe, gluten-free graham crust, berry jam, fresh berries & citrus

Chocolate Crème Brûlée 12

Milk chocolate cream custard, caramelized sugar crust, fresh berries