



At the Shawnee Inn and Golf Resort, we pride ourselves on sustainability and being in harmony with the seasons. Our philosophy is to utilize as many locally sourced products at the peak of their freshness as possible. We grow produce in our own Shawnee Island Farm™, collect honey from our own apiary, use maple syrup that we produce from tapping our own maple trees and handcraft our own ales and lagers right on property at the ShawneeCraft® Brewery. We hope you enjoy our high quality food and beer.

KIDS MENU

— — — — — ENTREES —

BURGER* 5

4oz Burger \ choice of adding cheese / choice of one side item

HOT DOG 5

Berks all beef hot dog on bun \ choice of one side item

CHICKEN FINGERS* 5

Four chicken fingers \ honey mustard or bbq sauce / choice of one side item

PASTA 5

Chef's pasta selection of the day \ choice of butter, marinara or Alfredo sauce

CHEF'S GARDEN SALAD 5

Locally grown greens \ cucumber / cherry tomatoes \ carrots / choice of dressing
--Available with grilled chicken* or shrimp* for additional fee.

FLATBREAD 5

Housemade marinara \ fresh mozzarella cheese / crispy flatbread

GRILLED CHEESE 5

Choice of bread \ American cheese / choice of one side item

— — — — — SIDES —

STEAK FRIES · SWEET POTATO FRIES · PIEROGIES · ONION RINGS
SIDE SALAD · VEGETABLE DU JOUR · FRESH FRUIT CUP

EXECUTIVE CHEF: RODNEY TALLADA

*Consuming raw and undercooked meat, poultry or fish can increase your risk of food borne illnesses.

