

SHADE

A MODERN DINING EXPERIENCE

STARTERS

- HOME MADE SOUP** 6
- GREEN SALAD** GF 6
Hearts of romaine, tomato, cucumber and shaved carrot, choice of house dressings, roasted garlic mango or balsamic
- MEDITERRANEAN SALAD** GF 9
Romaine lettuce, cucumbers, tomato, green peppers, feta cheese, Kalamata olives and herb vinaigrette
Add grilled chicken to salad \$6
Add sautéed shrimp to salad \$6
- RAMADA CAESAR** 8
Chef's award winning recipe, romaine lettuce, creamy garlic dressing, croutons and parmesan cheese.
Fresh hot bacon by request only.
- SHRIMP SCAMPI COCKTAIL** GF 11
Large ocean shrimps served cold with seafood sauce
- CALAMARI RINGS** GF 12
Calamari tossed in corn flour and spices served with a chipotle dipping sauce

SIMPLE PLATES

- CANADIAN POUTINE** 9
Fries, cheese curds, and gravy
- CHICKEN FINGERS** 13
Chicken fingers with fries or salad served with plum sauce.
- CIABATTA CLUB HOUSE** 16
Chicken, bacon, cheddar, tomato, lettuce, chipotle mayo served with fries or salad
- GRILLED 8 oz. BURGER** 16
Served on a ciabatta bun with chipotle mayo, tomato, lettuce, pickle and onion. Served with fries or salad
Add cheddar, swiss, bacon, Monterey or provolone cheese for \$3 each

MAIN ENTRÉES

- GRILLED CANADIAN BLACK ANGUS SIRLOIN STEAKS** GF
Served with mashed potatoes and vegetables 10 oz. **30**
12 oz. **35**
- ULTIMATE MAC N' CHEESE** 16
Curly pasta with cheese cream sauce baked with panko bread crumbs.
Add vegetables \$2. Chicken \$6 or Shrimp \$6
- SPAGHETTI AND MEATBALLS** 16
Home made meatballs in a tomato basil sauce topped with parmesan cheese
- BUTTER CHICKEN** GF 18
An Indian spiced tomato cream sauce served with chicken, peppers, onions, and rice. Topped with yogurt on a crispy thin wafer
- CHICKEN SANTA ROSA** 17
Chicken, bacon, scallions, mushrooms and penne pasta in a chipotle tomato cream cheese sauce
- CHICKEN PARMESAN** 20
Panko crusted chicken breast topped with tomato sauce, mozzarella and parmesan cheese served with pasta alfredo
- ISLAND SOLE** 18
Wild Pacific Sole with a breaded panko crust served with a spicy citrus dill aioli sauce served with mashed, fries or rice and vegetables
- SHRIMP LINGUINE PESTO** 18
Ocean shrimp, sundried tomatoes, basil, garlic, olive oil, white wine and green scallions
- PAD THAI** GF 20
Chef's secret Thai sauce, shrimp, chicken, peppers, onion, bok choy, egg, tossed in rice noodles. topped w/ peanuts and cilantro
- DESSERTS**
- CRÈME BRÛLÉE** 8
Light custard, burnt sugar with fresh fruit and chocolate sauce
- CAKE OF THE DAY** 8

GF = GLUTEN FREE

TAX & GRATUITIES NOT INCLUDED

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RAMADA PLAZA TORONTO
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