Cajun Gumbo
Kal Bi -
Cioppino -
Enchilada -
Waikiki Trade Center
Seaside and Kuhio
2nd Floor Galleria
"Step up to Shelby's"
926-3833
### inside....

<table>
<thead>
<tr>
<th>Category</th>
<th>Time</th>
<th>Menu</th>
</tr>
</thead>
<tbody>
<tr>
<td>wines</td>
<td></td>
<td>4-8</td>
</tr>
<tr>
<td>beers</td>
<td></td>
<td>8.9</td>
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<tr>
<td>beverages</td>
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<tr>
<td>beginnings</td>
<td></td>
<td>11</td>
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<tr>
<td>dinner</td>
<td>5pm to 11pm</td>
<td>12-23</td>
</tr>
<tr>
<td>eating lite</td>
<td>5pm to 11pm</td>
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<tr>
<td>desserts</td>
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<td>25</td>
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<tr>
<td>lunch</td>
<td>11am to 3pm</td>
<td>26-28</td>
</tr>
<tr>
<td>brunch</td>
<td>8am to 3pm</td>
<td>29-31</td>
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**White Wines**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay</td>
<td>California</td>
<td>A noble chardonnay, classic white burgundy with a fresh creamy bouquet</td>
</tr>
<tr>
<td>Chenin Blanc</td>
<td>Washington</td>
<td>A fruity, medium, dry wine-personifying the character of the fine chenin blanc grape</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>California</td>
<td>A crisp delicate wine</td>
</tr>
<tr>
<td>Grey Riesling</td>
<td>California</td>
<td>Highly esteemed dry white wine, moderate acidity, a light flowery bouquet, medium body</td>
</tr>
<tr>
<td>Soave</td>
<td>Italy</td>
<td>A consistently brilliant white wine, dry, clean, fresh to the palate, with a slight nut-like after taste</td>
</tr>
<tr>
<td>Chenin Blanc</td>
<td>California</td>
<td>Medium bodied dry wine, fruity nose and a dry finish</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>California</td>
<td>Rich, smooth and well balanced with a distinctive varietal aroma and flavor</td>
</tr>
<tr>
<td>Johannisberg Riesling</td>
<td>Washington</td>
<td>A graceful wine, soft and round with an elegant fruitiness and complex, juicy flavor</td>
</tr>
<tr>
<td>Pouilly Fuisse</td>
<td>France</td>
<td>Pale golden in color with a fine delicate rich rather than dry taste</td>
</tr>
<tr>
<td>Fume Blanc</td>
<td>California</td>
<td>A nice semi-dry wine</td>
</tr>
<tr>
<td>Macon Villages Blanc</td>
<td>France</td>
<td>This chardonnay grown in the macon district has a light dry flavor</td>
</tr>
<tr>
<td>Liebfraumilch</td>
<td>Germany</td>
<td>A semi-sweet, flowery wine of enticing flavor</td>
</tr>
<tr>
<td>Zeller Schwartz Katz</td>
<td>Germany</td>
<td>Delightfully gentle, semi-sweet wine</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Washington</td>
<td>A noble, medium, dry wine-personifying the character of the great dry, crisp white grape</td>
</tr>
<tr>
<td>Semillon Blanc</td>
<td>Washington</td>
<td>A delicate fruity aroma and mellow character</td>
</tr>
<tr>
<td>Fume Blanc</td>
<td>California</td>
<td>A dry full bodied wine with a spicy aroma, considerable finesse and longevity</td>
</tr>
<tr>
<td>Rose</td>
<td></td>
<td>A glowing rose-colored wine with a high degree of varietal flavor and a dry, lingering after taste</td>
</tr>
<tr>
<td>Rose D'Anjou</td>
<td>France</td>
<td>A light fruity rose made from fruity red grape varieties</td>
</tr>
</tbody>
</table>

**Rosé**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rose of Cabernet Sauvignon</td>
<td>California</td>
<td>A glowing rose-colored wine with a high degree of varietal flavor and a dry, lingering after taste</td>
</tr>
<tr>
<td>Rose D'Anjou</td>
<td>France</td>
<td>A light fruity rose made from fruity red grape varieties</td>
</tr>
</tbody>
</table>
red wine

Beaujolais Villages          France        Marquissat                       10.00
light, fruity best when young, the most popular red wine of france

St. Emilion                  France        Rothschild                     13.00
deep color, rich bouquet and soft, gold body

Cabernet Sauvignon          California    Beringer                        13.00
a superb red wine, dry and delicate, mellow and yet it retains full varietal character

Pinot Noir                   California    Sonoma Vineyard                14.00
a solid luscious wine of fine balance, soft on the palate and with a fine intense nose

Cabernet Sauvignon          California    Napa Valley                    15.00
a big full-bodied wine with robust character and deep purple color but with a velvety-smooth taste

Zinfandel                    California    Sutter Home                     11.00
California’s own firm in body, generous berry-like flavors are introduced by an intense fragrant bouquet

Pinot Noir                   California    Beringer                        10.00
very rich, full of flavor and bouquet burgundy style

Cabernet Sauvignon          Washington    Saint Michelle                 13.00
this cabernet is characterized by a deep bouquet and rich taste

Merlot                      Washington    Saint Michelle                12.00
a fruity wine with good depth

Zinfandel                    California    Sutter Home                     13.00
California’s finest, a big bold red wine distinguished by a very light fruity character

Gamay Beaujolais            California    Beringer                        12.50
a very light red wine with a fresh, fruity aroma and a crisp flavor

Mouton Cadet                 France        Rothschild                     9.50
a light-bodied bordeaux with an elegant fragrance, a very mellow, long lasting finish

Beaujolais Villages          France        Louis Jadot                      12.00
a light red with a forthcoming and fruity bouquet

blush wine

We would like to introduce you to a collection of new wines that offer an exciting combination of the sweet and dry nature of wine.

The first impression is sweet and full-bodied, the finish is dry and delightful.

White Zinfandel              California    Sutter Home                     10.00
medium dry, balanced and smooth

Pinot Noir Blanc “Eye of the Swan” California    Sebastiani                    9.00
dry, clean, fresh and balanced

White Zinfandel              California    Beringer                        9.75
medium dry, fruity with a touch of sweetness

White Cabernet               California    Webers                          9.75
dry, light, crisp and pleasant

White Zinfandel              California    DeLoach                         12.00
medium dry, fresh and fragrant

champagne & sparkling wine

Perrier Jouet flower bottle  France        Fleur de Champagne              60.00
Perrier Jouet                 France        Grand Brut                      29.00
Asti Spumante                Italy         Cinzano                         16.00
Korbel Brut                  France        France                          13.00
Korbel Brut                  France        Spitz                           4.25
Domaine Chandon              California    Blanc de Noires                19.00
Extra Dry Champagne          California    Fiasca                          7.50
Shelby's presents the table wines of the Robert Mondavi Vineyards in the Napa Valley. Our selection includes white, red and rose.

<table>
<thead>
<tr>
<th>Glass</th>
<th>1.75</th>
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<tbody>
<tr>
<td>Small Carafe</td>
<td>4.75</td>
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<tr>
<td>Large Carafe</td>
<td>7.00</td>
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We also feature a daily special on various red and white wines by the glass. If you would like to sample them please ask your waiter.

**domestic beers**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
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<tbody>
<tr>
<td>Budweiser Draft</td>
<td>1.00</td>
</tr>
<tr>
<td>Henry Weinhard Draft</td>
<td>1.00</td>
</tr>
<tr>
<td>Budweiser</td>
<td>1.50</td>
</tr>
<tr>
<td>Budweiser Light</td>
<td>1.50</td>
</tr>
<tr>
<td>Henry Weinhard</td>
<td>1.75</td>
</tr>
<tr>
<td>Michelob</td>
<td>1.50</td>
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<tr>
<td>Natural Light</td>
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<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
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<td>Coors</td>
<td>1.50</td>
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<tr>
<td>Coors Light</td>
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<tr>
<td>Miller</td>
<td>1.50</td>
</tr>
<tr>
<td>Anchor Steam</td>
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</tr>
<tr>
<td>Lone Star</td>
<td>1.50</td>
</tr>
<tr>
<td>Rainier</td>
<td>1.50</td>
</tr>
<tr>
<td>Erlanger</td>
<td>1.75</td>
</tr>
<tr>
<td>Primo</td>
<td>1.50</td>
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</table>

**big beers**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Country</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Kirin 2 liter</td>
<td>Japan</td>
<td>9.00</td>
</tr>
<tr>
<td>Suntory 2 liter</td>
<td>Japan</td>
<td>7.00</td>
</tr>
<tr>
<td>Foster Lager</td>
<td></td>
<td>3.00</td>
</tr>
<tr>
<td>Steinlager</td>
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<td>3.00</td>
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**imports**

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<thead>
<tr>
<th>Beer</th>
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<tr>
<td>Hofbrau Dark</td>
<td>Germany</td>
<td>2.25</td>
</tr>
<tr>
<td>Heineken Light</td>
<td>Holland</td>
<td>2.00</td>
</tr>
<tr>
<td>Heineken Dark</td>
<td>Holland</td>
<td>2.00</td>
</tr>
<tr>
<td>St. Pauli Girl</td>
<td>Germany</td>
<td>2.00</td>
</tr>
<tr>
<td>Moisen Gold</td>
<td>Canada</td>
<td>2.00</td>
</tr>
<tr>
<td>Whitbread Ale</td>
<td>England</td>
<td>2.00</td>
</tr>
<tr>
<td>Kirin</td>
<td>Japan</td>
<td>2.00</td>
</tr>
<tr>
<td>Kirin Light</td>
<td>Japan</td>
<td>2.00</td>
</tr>
<tr>
<td>San Miguel Dark</td>
<td>Philippines</td>
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<tr>
<td>Beck's Dark</td>
<td>Germany</td>
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<tr>
<td>Bass Ale</td>
<td>England</td>
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<tr>
<td>Guinness Stout</td>
<td>Ireland</td>
<td>2.25</td>
</tr>
<tr>
<td>Harp Lager</td>
<td>Ireland</td>
<td>2.25</td>
</tr>
<tr>
<td>Tres Equis</td>
<td>Mexico</td>
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</tr>
<tr>
<td>Dos Equis Light</td>
<td>Mexico</td>
<td>2.00</td>
</tr>
<tr>
<td>Suntory</td>
<td>Japan</td>
<td>2.00</td>
</tr>
<tr>
<td>Amstel Light</td>
<td>Holland</td>
<td>2.00</td>
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<tr>
<td>Bohemia</td>
<td>Mexico</td>
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<tr>
<td>Tecate</td>
<td>Mexico</td>
<td>2.25</td>
</tr>
<tr>
<td>Carta Blanca</td>
<td>Mexico</td>
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beverages

Kona Coffee 0.75  Shelby's Tea by the pot 1.00
Cafe Espresso 1.25  Constant Comment 0.50
Double Espresso 1.75  Herbal Teas 0.50
Cappuccino Espresso 1.75  Iced Tea 0.75
Cafe Au Lait 1.75  Milk 0.75
Cafe Mocha 1.95  Perrier 1.25
Sanka 0.75

Juice 1.00
Orange, Grapefruit, Tomato
Apple, Pineapple

Pepsi 0.75  2.25
Diet Pepsi 0.75  2.25
7Up 0.75  2.25
Orange 0.75  2.25
Root Beer 0.75  2.25
Punch 0.75  2.25

Blended Fruit Drinks 1.50
no alcohol
Strawberry, Banana, Peach
Lime, Pina Colada

The All American Milkshake 1.95
Vanilla, Chocolate, Strawberry

beginnings

Oysters on the Half six fresh shucked pacifics 5.95
Six Blue Point Oysters On the Half 6.95
Baked Oysters Shelby 6.95
Oysters New York with caviar, Parmesan and sherryed cream sauce 7.95
Texas Caviar thin sliced calf fries, crisp fried with butter 3.95
Escargot served traditionally 5.95
Escargot Shelby 6.95
Caviar served to assemble with cream cheese, crackers, onions and lemons 5.95
Kal Bi marinated baked Hawaiian beef short ribs 5.95
Pork and Seeds with hot sweet mustard 5.95
Sashimi traditionally served slices of fresh island fish 5.95
Sushi made by someone who knows what they're doing 3.95
Tempura Vegetables with teriyaki sauce 3.95
Sobritos flour tortillas filled with cream cheese and jalapenos 4.25
Fort Worth Nachos 5.95
Dallas Nachos 6.95
Buffalo Wings spicy deep-fried chicken wings — one dozen 4.95
Fajitas marinated beef served to assemble 5.50
Potato Skins with cheese, bacon and sour cream 4.50
Skins and Eggs with caviar, cheese and onion 5.95
Hot Pockets potato skins with spiced beef, beans, cheese and sour cream 4.50
Batter Fried Onion Rings 3.50
Batter-Fried Mushrooms 4.50
Baked Onion Soup topped with cheeses 3.95
Pate 4.50
Deep-Fried Brie 4.50
**Crab and Halibut Bake**  
11.95  
Halibut steak, mounded with crab meat and cheeses, then broiled until brown.

**Alaska King Crab Legs**  
19.50  
Giant steamed crab legs. Served with lemon butter and rice.

**Chicken Mauna Kea**  
9.25  
Boneless chicken breast, pineapple, mandarin oranges, bananas, coconut, almonds and Oriental vegetables in a sweet and sour sauce.

**Indian Salmon**  
9.75  
Poached salmon filet covered with sauteed onions, green peppers, tomatoes, and bacon.

**San Francisco Cioppino**  
9.50  
A spicy tomato-based stew laden with shrimp, clams and scallops.

**Sweet & Sour Scampi**  
15.50  
Large shrimp sauteed in garlic butter with an Oriental sweet and sour sauce.

**Poached Sea Bass**  
8.95  
Poached in wine and herbs. Served with creamy cucumber sauce.

**Steak Teriyaki**  
13.50  
Sliced filet marinated in a sauce of sherry, soy, ginger, garlic and lemon, char-broiled and basted with marinade. Served with grilled mushrooms and pineapple.

**Seafood Orientale**  
9.25  
A variety of seafoods poached in a broth with fresh broccoli, mushrooms and shimmering oriental noodles.

**Orange Ruffie**  
7.50  
Deepwater white fish pan-fried in a lemon-wine sauce, topped with almonds that have been lightly browned in butter.
Pollo Con Rojas 8.95
A boneless breast of chicken in a creamy, lightly spiced sauce, cheese, sour cream, sauteed onion and salsa verde.

Huevos Avocado Tostada 7.95
Poached eggs on tortillas and cheese, covered with salsa verde and garnished with avocado slices.

Giant Tostada 8.95
The ultimate Mexican salad. A crisp giant tortilla smothered with beef, beans, cheese, lettuce, tomatoes, onions and guacamole.

Santa Fe Enchiladas 8.95
Corn tortillas, rolled and filled with your choice of chicken or beef. Topped with sauce, cheese, guacamole and sour cream.

Boccadas Especiales 11.95
Sliced beef tenderloin wrapped in a large flour tortilla with refried beans, cheese and onion. Smothered in sauce and topped with sour cream.

South of Sonora Platter 9.95
Sobritos (flour tortilla filled with cream cheese and jalepenos) with enchiladas and a quesadilla.

Chimichanga 9.95
Deep fried burrito served with your choice of chicken or beef. Topped with guacamole and sour cream.

Chile Rellenos 9.95
Cheese stuffed green chiles battered and deep fried, then topped with shredded spiced beef.

Tacobrrita® 7.50
A great combination. The best features of the taco and the burrito, smothered with enchilada sauce and melted cheese.

Crabmeat Enchiladas 8.95
Stuffed with crab, cheeses, black olives and onions, then topped with guacamole, sour cream, tomatoes and salsa.
Schnitzel 12.95
Thin slices of veal dipped in egg yolk, breaded in toasted bread crumbs, then quickly sauteed in butter.

Steak & Pasta 14.75
Mesquite-broiled tenderloin, served with buttered pasta tossed in heavy cream, fresh Parmesan and garlic.

Chicken Tivoli 8.95
Baked chicken breast with buttered pasta, melted cheese and sauce Bernaise.

Veal Pie 14.95
Asparagus, crabmeat and veal slices baked with sauce Bernaise under a flaky pastry crust.

Smoked Trout 8.95
A fresh Idaho cold water trout boned and hickory smoked, then grilled with bacon, mushrooms and onions.

Steak Shelby’s 14.75
10-oz. New York smothered with sauteed mushrooms, onion and bacon.

Pastitsio Chicago 10.95
Sauteed strips of tenderloin, buttered pasta, spinach, mushrooms, onion, tomatoes and Myzithra cheese.

Chicken Kiev 9.50
Boneless chicken breasts, stuffed with cheese and parsley lemon butter, rolled in fresh bread crumbs then deep fried.

Rouladen & Noodles 10.50
Slices of beef rolled with bacon, pickles and onion, browned then simmered in a rich brown gravy.

The Farmer’s Dinner 8.50
German smoked sausages prepared with fried noodles and cabbage. Served with a side of country cream gravy.
Sissy Hankshaw
Whole barbequed chicken legs served with fresh fruit and sweetbread.

Cajun Gumbo
We got this recipe the hard way—we begged! Special thanks to the J&J Oyster Bar.

Scallop and Oyster Pie
Baked under a light pastry crust with mushrooms and shirred cream sauce.

Shrimp Coquilles
Shrimp sauteed with fresh mushrooms and green onions in a swiss cheese cream sauce and served with rice.

Bourbon Street Beef
Filet of beef wrapped in pate then baked in pastry.

Creole Jambalaya
A spicy sausage, shrimp, ham, green pepper, onion and rice stew.

Shelby’s Chicken
Chicken breast, spinach, onion and brussel sprouts. Winxed and smothered in sauce Hollandaise.

Filet Pontchartrain
Filet of sole poached in white wine served with Hollandaise sauce and seedless grapes.

Seafood Crepes
A delicate mixture of seafood and shrimp with onion and Parmesan sauce, rolled in crepes.

Shrimp Etouffee
Shrimp sauteed in garlic and herbs and served with parsley buttered rice.
Greek Pasta 11.95
Shrimp and scallops tossed in browned butter, pasta, Parmesan and Myzithra cheese, black olives, peas and mushrooms.

Lobster Croustade 15.75
Tender slipper lobster sauteed in sherry with mushrooms, green onions and sauce Mornay. Baked in a flaky pastry crust.

New York Sirloin 14.00
A 10-oz. choice strip steak, cooked over mesquite, served with fried potatoes.

Coquilles St. Jacques 10.95
Scallops sauteed with fresh mushrooms and green onions in a swiss cheese cream sauce, served with rice.

Fettucine Alfredo 7.50
Fettucine tossed with heavy cream, garlic and fresh grated Parmesan.

Mixed Grill 13.95
A traditional American club favorite. Broiled lamb chop, sausage, bacon, liver and onions.

Tournedos 14.50
Thick slices of choice filet fried quickly in a very hot pan in olive oil and butter. Served on toasted croutons with grilled mushrooms and sauce Bernaise.

Filet Mignon 14.50
Wrapped in bacon, char-broiled and served with fried potatoes.

Stroganoff Spatzle 9.50
Filet of beef browned in butter, sauced with onions, wine, Worcestershire and sour cream. Served over spatzle dumplings.

Pasta Riposta 10.50
Breast of chicken, Italian sausage, Parmesan and Myzithra cheese tossed in Italian red sauce.
Chicken Fried Steak

Throughout Texas, restaurants are noted and rated by the quality and size of their "chicken fry." We hand pound, bread, and pan-fry these steaks. Served with cream gravy of course.

One Hungry Hombre

A platterful of our Tex-Mex favorites: Chimichanga, Relleno, Burrito, Enchilada and Tostada.

Steak & Enchiladas

Mesquite broiled steak with cheese and onion enchiladas.

Gulf Coast Broiled Shrimp

Basted with garlic butter in the shell, served with rice.

Steak & Eggs Rancheros

Grilled steak strips, poached eggs, cheese, salsa and chiles layered on flour tortillas.

El Pollo Laredo

One-half chicken marinated in Texas hot sauce, then charcoal broiled. Served barbeque style with fries, slaw and a side of sauce for dipping.

Hangtown Fillet

White fish filet egg-dipped and pan fried with smoked oysters. Topped with picante salsa and smothered with cheese before baking.

Shelby's Texas Barbeque

We smoke our ribs and brisket right here in Shelby's kitchen, then slow bake them with the best dang sauce available. We're right proud of it. Served with slaw and country fries.

Full Slab Ribs

Beef Brisket

Half Slab and Brisket
eating lite

Huevos Avocados Tostada poached eggs, salsa, cheese, avocado served on a tortilla 5.95
Vegetable Munchie Plate cold seasonal vegetables with cury dip 4.50
Hot Vegetable Plate fresh steamed and herbed vegetables with cheese and rice 6.95
High Energy Plate mesquite broiled beef patty, cottage cheese, vegetables and fruit 6.95
Crepes Au Curry chicken breast, pineapple, banana, and oriental sauce 5.95
Spinach Salad with bacon, cashews, almonds, mushrooms, and cheeses 7.95
Crabby Chef crabmeat, fresh vegetables, greens and cheeses 9.95
Shrimp & Cottage Cheese with fresh vegetables 8.95
Blueberry, Cashew & Sunflower Seed Salad with greens and jack cheese 7.95
Arizona Afternoon greens, onions, mushrooms, peas, peppers, cheese & cury 6.95
Fruit & Yogurt Salad frozen yogurt and fresh seasonal fruit 3.95
Grilled Shrimp with mustard sauce 9.50
Good Earth Salad a large salad of vegetables and greens 6.95
Nepenthe Crepe crab, sunflower seeds, cashews and avocado in light wine sauce 7.95
Giant Stuffed Baked Potato an idaho meal in a skin 3.95
USA Choice Omelet your choice starting at 5.95

desserts

Cheesecake
New York Cheesecake With strawberries, blueberries or caramel/dare sauce 4.25
New York Chocolate Cheesecake With hot fudge, whipped cream and almonds 4.75
Walnut Sour Cream Cheesecake With caramel and almonds 2.75
Pineapple Cheesecake 2.75

Dessert Crepes
Sweet Cheese With caramel sauce and ice cream 3.25
Banana Creme Crepe 2.95
Crepe Stack With yogurt and fruit 2.95
Strawberry Custard Crepe 2.95

French Custard Ice Cream and Yogurt
Dish of French Vanilla or Frozen Yogurt 1.25
Shelby's Sundae Hot fudge, brownie, banana, and whipped cream 3.25
Mauna Loa Sundae Hot fudge, almonds and whipped cream served steaming and shaking 2.95
Hot Fudge Sundae 2.75
Caramel Almond Sundae 2.75
Strawberry Banana Sundae 2.75
Caramel Fudge Sundae 2.75
Banana Fudge Sundae 2.75

Specialties
French Creme With fresh strawberries (in season) and brown sugar 2.95
Pecan and Cream Cheese Pie With ice cream or whipped cream 2.95
Fruitbread and Sweet Cheese Plate 3.95
Fresh Fruit and Brie 3.50
Strawberry Blintzes 3.50
specials

Greek Pasta  shrimp, scallops, peas, mushrooms, mozzarella cheese  ........................................ 7.95
Pastitsio  tenderloin, pasta, spinach, mushrooms, tomatoes, onions and cheese  6.95
Spyro’s Pasta  linguine tossed with browned butter and mozzarella cheese  5.95
High Energy Plate  mesquite broiled beef patty, cottage cheese, vegetables and fruit  6.95
Chicken Tivoli  smothered in buttered pasta, cheese and sauce bearnaise  6.95
Seafood Oriental  poached in broth with oriental vegetables and bean threads  5.95
Sushi Platter  made by someone who knows what they’re doing  3.95
Smoked Beef Brisket  served with fried potatoes and coleslaw  5.95
Smoked Pork Ribs  hickory smoked with fried potatoes  6.95
Santa Fe Enchiladas  your choice of machaca beef or chicken  5.95
Crabmeat Enchiladas  our award winning Arizona recipe  7.95
Pollo con Rojas  chicken breast in creamy salsa, cheese and sour cream  5.95

double stuffed bakers  5.95

with Salad

Chicken & Cheese  in a pepper sauce
Chicken & Broccoli  with mushrooms and cheese sauce
Tex-Mex  chili, onion and cheese
Ham & Asparagus  smothered in hollandaise sauce
Bacon & Cheese  melted cheese, green onions and bacon
Beef Stroganoff  tenderloin tips in a sour cream sauce

salads & vegetables

Calamari Salad  marinated with vegetables, served over spinach and romaine  6.95
Pasta Salad  linguine tossed with vegetables, spinach, parmesan in a light vinaigrette  5.95
Shelby’s Chef  extravaganza of cheeses, ham and turkey  7.95
Crabby Chef  Dungeness crab, vegetables, cheese  9.95
Spinach Salad  with bacon, cashews, almonds, cheese, mushrooms  7.95
Good Earth  pick of the market fresh greens and vegetables  6.95
Blueberry, Cashew & Sunflower Seed  with greens and jack cheese  7.95
Arizona Afternoon  greens, onions, mushrooms, peas, peppers, cheese and curry  6.95
Fruit & Yogurt  seasonal fresh fruit  3.95
Giant Tostado  lettuce, spiced beef, beans, cheese, tomatoes and guacamole  7.95
Hot Vegetable Plate  fresh herbs, steamed vegetables, cheese and rice  6.95
Shrimp & Cottage Cheese  with fresh greens, vegetables and dressing  8.95

quick lunch  5.95

Burger & Soup  or  Soup & Salad
Jambalaya  a spicy stew of ham, shrimp, sausage and rice
Cajun Gumbo  a New Orleans favorite
Snakebite Chili  topped with cheese and onion
Sausage Soup  muni onion soup with Portuguese sausage
topped with cheese
Cioppino  a spicy tomato-based stew laden with shellfish
lunch

sandwiches

Shelby's American Club .............................................................. 4.95
Philadelphia Steak Sandwich  sliced steak, cheese and sauteed onions .... 7.95
Hosewich  Shelby’s submarine sandwich ..................................... 4.95
The Phoenix  cream cheese, walnuts, olives and dates on dark rye .......... 4.95
Avocado, Cream Cheese, Onion & Bacon ..................................... 4.95
Sour Cream & Albacore  stuffed in pita bread ............................ 4.95
Chicken Breast  deep fried with cream cheese and sweet mustard .... 4.95
Dilled Cream Cheese & Cucumber  with tomato and onion ......... 4.95

burgers

mesquite char broiled, served with fresh fruit and american fries
Fort Worth Burger  an all american burger ................................ 3.95
Dallas Burger  bacon, cheese, mushrooms and onions ............... 5.25
Wisconsin Burger  cheddar, swiss or jack cheese ...................... 4.50
Hawaiian Burger  canadian bacon, pineapple, jack cheese ......... 5.25
Bruno Burger  swiss cheese and horseradish sauce ................. 5.25
Rojas Burger  creamy salsa, sauteed onions and sour cream .... 5.50
Texas Red Chili Burger  topped with cheese and onion ........... 5.50
Cheese Frankenfurter Burger .................................................. 5.50
Border Burger  refries, provolone and salsa ........................... 5.50
Twin Cities Burger  double burger ........................................... 5.95

omelets

Shelby's omelets are prepared with three eggs for the individual appetite or six eggs to share with a friend

Cashew & Sour Cream .......................................................... 4.95
Avocado, Jack Cheese & Tomato .......................................... 4.95
Mushroom & Sour Cream ..................................................... 4.95
Spinach, Green Onions, & Jack Cheese ................................. 4.95
Caviar, Cream Cheese & Onions .......................................... 6.95
Hoppelpoppel ................................................................. 4.95
Cheese & Onion ............................................................. 4.95
Turkey & Cheese ............................................................. 4.95
Sausage, Green Pepper, Onions, Mushrooms ...................... 4.95
Fruit & Sour Cream .......................................................... 4.95
Vegetable ................................................................. 4.95
Guacamole, Lettuce, Beans & Cheese ................................. 5.95
Portuguese Sausage ........................................................... 4.95
Ham & Cheese ............................................................ 4.95
Texas Red Chili .............................................................. 4.95
German Sausage & Cheese .................................................. 4.95
Ham, Pineapple & Jack Cheese .......................................... 5.95
Cheese ................................................................. 4.50
Shrimp & Cream Cheese ..................................................... 6.95
Crab, Shrimp, Asparagus & Hollandaise .............................. 7.95
Pepper Cream Cheese, Tomato & Onion ......................... 5.95
Salsa, Chiles, Onion & Cheese ........................................... 5.95
Bacon, Sauteed Onions & Mushrooms ............................... 6.95
Ordinaire Omelet ............................................................ 3.95
**all american alarm clocks!**

1.50

- Bloody Mary
- Ramus Fizz
- Pampelmousse Shelby
- Screwdrivers
- Red Eyed Dog
- Irish Coffee

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**crepes**

- Asparagus & Ham with sauce hollandaise ........................................ 5.95
- Chicken & Broccoli with a light mushroom, wine and cheese sauce .......... 5.95
- Shrimp & Crab with onion in a parmesan cheese sauce ........................... 8.95
- Nepenthe crab, sunflower seeds, cashews and avocado in a light wine sauce 7.95
- Los Hadas chunks of chicken breast and cheese in a pepper cream sauce .... 5.95
- Crepes au Curry chicken breast strips, pineapple and banana with an oriental sauce ... 5.95
- King Oskar Crepe veal and crab sautéed with asparagus, covered with bernaise sauce ... 8.95

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**brunch**

- Eggs Shelby on an English muffin with creamed spinach and hollandaise ........ 5.50
- Alotta Frittata a lot of sausage, potatoes, onion, mushrooms, green pepper .... 6.50
- Crab Frittata with spinach and mushrooms ......................................... 7.50
- Eggs San Francisco pasta tossed with sauce bernaise and julienne ham ........ 6.50
- Joe’s Special a sandwich of eggs, onion, beef and bernaise ..................... 5.50
- Eggs Benedict canadian bacon, English muffin and hollandaise ................. 4.75
- Eggs Broadway crab, shrimp, asparagus and hollandaise .......................... 8.50
- Enchilada Omelet a cheese and onion enchilada wrapped in an omelet ........ 5.95
- Henry’s Africa grilled sausage, eggs, garlic, onion served with hash browns ... 5.50
- Bisteces Rancheros tenderloin strips, poached eggs, cheese, salsa verde and avocado ... 7.95
- Huevos Avocado Tostada poached eggs, salsa, cheese and avocado on a tortilla ... 5.95
- Skillet of Hash & Eggs crisp fried with poached eggs ............................. 6.50
- Sausage Platter & Eggs a sausage sampler ........................................... 5.50
- Trout & Eggs Idaho cold water trout, smoked or pan fried ....................... 7.95
- Steak & Eggs mesquite broiled tenderloin ........................................... 9.95
- Eggs and Ham Steak southern style .................................................... 4.75
- Ham Kabob & French Custard Toast .................................................... 5.50
- Fruitbread & Sweet Cheese Plate with fresh fruit ................................... 3.95
- Strawberry Blintzes topped with sour cream and strawberries ................... 3.50
- Texas Biscuits & Gravy generously topped with glazed eggs and bacon .......... 3.50