

Cajun Gumbo?  
Kab Bi -

Cioppino -  
Cremat Enchilada -

Waikiki Trade Center  
Seaside and Kuhio  
2nd Floor Galleria  
"Step up to Shelby's"  
926-3833

Shelby's  
all american cafe

*Shelby's*

*Wines*

inside....

wines .....	4-8
beers .....	8-9
beverages .....	10
beginnings .....	11
dinner 5 pm to 11 pm .....	12-23
eating lite 5 pm to 11 pm .....	24
desserts .....	25
lunch 11 am to 3 pm .....	26-28
brunch 8 am to 3 pm .....	29-31

## white wines

- Chardonnay** . . . . . California . . . . . Dry Creek . . . . . 13.00  
a noble chardonnay, classic white burgundy with a fresh creamy bouquet
- Chenin Blanc** . . . . . Washington . . . . . Saint Michelle . . . . . 9.50  
a fruity, medium, dry wine personifying the character of the fine chenin blanc grape
- Sauvignon Blanc** . . . . . California . . . . . Robert Peper . . . . . 11.00  
a crisp delicate wine
- Grey Riesling** . . . . . California . . . . . Wente Brothers . . . . . 9.00  
Highly esteemed dry white wine, moderate acidity, a light flowery bouquet, medium body
- Soave** . . . . . Italy . . . . . Bolla . . . . . 8.00  
a consistently brilliant white wine, dry, clean, fresh to the palate, with a slight nut-like after taste
- Chenin Blanc** . . . . . California . . . . . Fetzer . . . . . 10.50  
medium bodied dry wine, fruity nose and a dry finish
- Chardonnay** . . . . . California . . . . . Charles Krug . . . . . 9.50  
rich, smooth and well balanced with a distinctive varietal aroma and flavor
- Johannisberg Riesling** . . . . . Washington . . . . . Saint Michelle . . . . . 10.00  
a graceful wine, soft and round with an elegant fruitiness and complex luscious flavor
- Pouilly Fuisse** . . . . . France . . . . . Louis Jadot . . . . . 18.50  
pale golden in color with a fine delicate, rich rather than dry taste
- Fume Blanc** . . . . . California . . . . . Beringer . . . . . 13.25  
a nice semi-dry wine
- Macon Villages Blanc** . . . . . France . . . . . Marquisat . . . . . 12.00  
this chardonnay grown in the macon district has a light dry flavor

## Wines

- Liebfraumilch** . . . . . Germany . . . . . Blue Nun . . . . . 9.00  
a semi-sweet, flowery wine of enticing flavor
- Zeller Schwartz Katz** . . . . . Germany . . . . . Romerhof . . . . . 8.50  
delightfully gentle, semi-sweet wine
- Chardonnay** . . . . . Washington . . . . . Saint Michelle . . . . . 16.50  
Chardonnay is universally acclaimed as one of the great dry, crisp white grapes
- Semillon Blanc** . . . . . Washington . . . . . Saint Michelle . . . . . 9.00  
a delicate fruity aroma and mellow character
- Fume Blanc** . . . . . California . . . . . Buena Vista . . . . . 11.00  
a dry full bodied wine with a spicy aroma, considerable finesse and longevity

## rosé

- Rose of Cabernet Sauvignon** . . . . . California . . . . . Simi . . . . . 9.50  
a glowing rose-colored wine with a high degree of varietal flavor and a dry, lingering after taste
- Rose D'Anjou** . . . . . France . . . . . Frank Schoonmaker . . . . . 8.00  
a light fruity rose made from fruity red grape varieties

## red wine

Beaujolais Villages . . . . . France . . . . . Marquisat . . . . .	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 . . . . . Simi . . . . .	11.00
California's own, firm in body, generous berry-like flavors are introduced by an intense fruity bouquet	
Pinot Noir . . . . . California . . . . . Beringer . . . . .	10.00
velvety, 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	

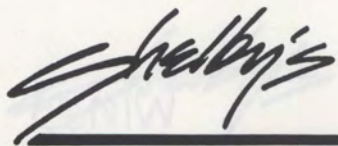
## blush wine

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 . . . . . Weibel . . . . .	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 . . . . .	13.00
Korbel Brut . . . . . France . . . . . Split . . . . .	4.25
Domaine Chandon . . . . . California . . . . . Blanc de Noires . . . . .	19.00
Extra Dry Champagne . . . . . California . . . . . Franzia . . . . .	7.50



## house wine

Shelby's presents the table wines of the Robert Mondavi Vineyards in the Napa Valley. Our selection includes white, red and rose.

Glass	1.75
Small Carafe	4.75
Large Carafe	7.00

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 waitperson.

## domestic beers

Budweiser Draft	1.00	Coors	1.50
Henry Weinhard Draft	1.00	Coors Light	1.50
Budweiser	1.50	Miller	1.50
Budweiser Light	1.50	Anchor Steam	2.00
Henry Weinhard	1.75	Lone Star	1.50
Michelob	1.50	Rainier	1.50
Natural Light	1.50	Erlanger	1.75
		Primo	1.50

## big beers

Kirin 2 liter	Japan	9.00
Suntory 2 liter	Japan	7.00
Foster Lager		3.00
Steinlager		3.00

## imports

Hofbrau Dark	Germany	2.25	Bass Ale	England	2.25
Heineken Light	Holland	2.00	Guinness Stout	Ireland	2.25
Heineken Dark	Holland	2.00	Harp Lager	Ireland	2.25
St. Pauli Girl	Germany	2.00	Tres Equis	Mexico	2.00
Molsen Gold	Canada	2.00	Dos Equis Light	Mexico	2.00
Whitbread Ale	England	2.00	Suntory	Japan	2.00
Kirin	Japan	2.00	Amstel Light	Holland	2.00
Kirin Light	Japan	2.00	Bohemia	Mexico	2.25
San Miguel Dark	Philippines	2.00	Tecate	Mexico	2.25
Beck's Dark	Germany	2.00	Carta Blanca	Mexico	2.25

# beverages

Kona Coffee	.75	Shelby's Tea by the pot	1.00
Cafe Espresso	1.25	Constant Comment	.50
Double Espresso	1.75	Herbal Teas	.50
Cappuccino Espresso	1.75	Iced Tea	.75
Cafe Au Lait	1.75	Milk	.75
Cafe Mocha	1.95	Perrier	1.25
Sanka	.75		

Juice 1.00

Orange, Grapefruit, Tomato  
Apple, Pineapple

	regular	magnum
Pepsi	.75	2.25
Diet Pepsi	.75	2.25
7Up	.75	2.25
Orange	.75	2.25
Root Beer	.75	2.25
Punch	.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 shered cream sauce	7.95
Texas Caviar thin sliced calf frys, 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 ladden 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.

**Bocadas 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 jalapenos) 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 7.50

Whole barbequed chicken legs served with fresh fruit and sweetbread.

### Cajun Gumbo 8.95

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

### Scallop and Oyster Pie 10.75

Baked under a light pastry crust with mushrooms and shierred cream sauce.

### Shrimp Coquilles 11.95

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

### Bourbon Street Beef 15.75

Filet of beef wrapped in pate then baked in pastry.

### Creole Jambalaya 9.95

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

### Shelby's Chicken 7.95

Chicken breast, spinach, onion and brussel sprouts. Wined and smothered in sauce Hollandaise.

### Filet Pontchartrain 9.95

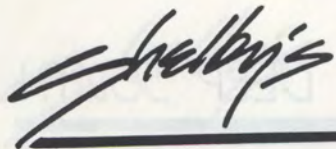
Filet of sole poached in white wine served with Hollandaise sauce and seedless grapes.

### Seafood Crepes 7.95

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

### Shrimp Etouffee 11.50

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.

## NEW YORK

### 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

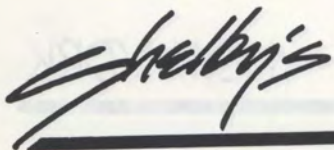
9.50

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.



TEXAS

**Chicken Fried Steak** 8.50

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** 10.50

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

**Steak & Enchiladas** 14.50

Mesquite broiled steak with cheese and onion enchiladas.

**Gulf Coast Broiled Shrimp** 12.50

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

**Steak & Eggs Rancheros** 10.95

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

**El Pollo Laredo** 7.50

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

**Hangtown Fillet** 7.95

White fish fillet 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** 12.50

**Beef Brisket** 9.95

**Half Slab and Brisket** 10.50

## eating lite

Huevos Avocados Tostada	poached eggs, salsa, cheese, avocado served on a tortilla	5.95
Vegetable Munchie Plate	cold seasonal vegetables with curry 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 & curry	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/date 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

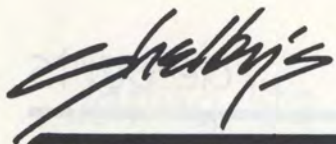
Sweet Cheese	With caramel sauce and ice cream	3.25
Banana Creme Crepe		2.95
Crepe Stack	With yogurt and fruit	2.95
Strawberry Custard Crepe		2.95

### 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, myzithra cheese	7.95
Pastitsio	tenderloin, pasta, spinach, mushrooms, tomatoes, onions and cheese	6.95
Spyro's Pasta	linguine tossed with browned butter and myzithra 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 bernaise	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	Ham & Asparagus smothered in hollandaise sauce
Chicken & Broccoli with mushrooms and cheese sauce	Beef Stroganoff tenderloin tips in a sour cream sauce
Tex-Mex chili, onion and cheese	Bacon & Cheese melted cheese, green onions and bacon

lunch 11-3

## 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 maui onion soup with portuguese sausage, topped with cheese

Cioppino a spicy tomato-based stew laden with shellfish

## 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 herbed, steamed vegetables, cheese and rice	6.95
Shrimp & Cottage Cheese	with fresh greens, vegetables and dressing	8.95

# 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

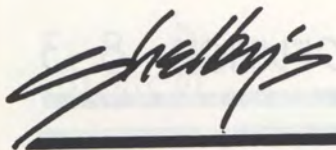
Fort Worth Burger an all american burger .....	3.95
Dallas Burger bacon, cheese, mushrooms and onions .....	5.25
Wisconsin Burger cheddar, swiss or jack cheese .....	4.50
Hawaiian Burger canadian bacon, pineapple, jack cheese .....	5.25
Bruno Burger swiss cheese and horseradish sauce .....	5.25
Rojas 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

# brunch 8-3

## omelets

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

	for one	for two
Cashew & Sour Cream .....	4.95	7.95
Avocado, Jack Cheese & Tomato .....	4.95	7.95
Mushroom & Sour Cream .....	4.95	7.95
Spinach, Green Onions, & Jack Cheese .....	4.95	7.95
Caviar, Cream Cheese & Onions .....	6.95	9.95
Hoppelpoppel .....	4.95	7.95
Cheese & Onion .....	4.95	7.95
Turkey & Cheese .....	4.95	7.95
Sausage, Green Pepper, Onions, Mushrooms .....	4.95	7.95
Fruit & Sour Cream .....	4.95	7.95
Vegetable .....	4.95	7.95
Guacamole, Lettuce, Beans & Cheese .....	5.95	8.95
Portuguese Sausage .....	4.95	7.95
Ham & Cheese .....	4.95	7.95
Texas Red Chili .....	4.95	7.95
German Sausage & Cheese .....	4.95	7.95
Ham, Pineapple & Jack Cheese .....	5.95	8.95
Cheese .....	4.50	6.95
Shrimp & Cream Cheese .....	6.95	10.95
Crab, Shrimp, Asparagus & Hollandaise .....	7.95	12.95
Pepper Cream Cheese, Tomato & Onion .....	5.95	8.95
Salsa, Chiles, Onion & Cheese .....	5.95	8.95
Bacon, Sauteed Onions & Mushrooms .....	6.95	10.95
Ordinaire Omelet .....	3.95	7.95



## all american alarm clocks!

1.50

Bloody Mary  
Ramus Fizz  
Pamplemousse Shelby

Screwdrivers  
Red Eyed Dog  
Irish Coffee

## 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 sauteed with asparagus, covered with bernaise sauce	8.95

## 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 hashbrowns	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 grated eggs and bacon	3.50