



MIXOLOGY



SHAKER

KITCHEN & MIXOLOGY

BURGERS

KITCHEN



SHAKER

TARTARES

EAT. DRINK.
CELEBRATE.
REPEAT.

COCKTAILS



BEERS



ON TAP

	GLASS	PINT	PITCHER
Budweiser American lager	5 ⁴⁰	8 ⁴⁰	21 ⁰⁰
Bud Light American lager	5 ⁴⁰	8 ⁴⁰	21 ⁰⁰
Labatt 50 Canadian lager	5 ⁴⁰	8 ⁴⁰	21 ⁰⁰
Michelob Ultra American lager	6 ⁴⁰	9 ⁴⁰	23 ⁰⁰
Chipie Red pale ale	6 ⁴⁰	9 ⁴⁰	23 ⁰⁰
Joufflue Witbier	6 ⁴⁰	9 ⁴⁰	23 ⁰⁰
Matante Blonde	6 ⁴⁰	9 ⁴⁰	23 ⁰⁰
Belle Mer West Coast IPA	6 ⁴⁰	9 ⁴⁰	23 ⁰⁰
Goose IPA American amber ale	6 ⁰⁰	9 ⁰⁰	25 ⁰⁰
Hoegaarden Witbier	7 ⁴⁰	10 ⁴⁰	27 ⁰⁰
Stella Artois Belgian lager	7 ⁴⁰	10 ⁴⁰	27 ⁰⁰
Corona Mexican lager	7 ⁴⁰	10 ⁴⁰	27 ⁰⁰

BOTTLES

	SMALL
Budweiser American lager	6 ⁰⁰
Bud Light American lager	6 ⁰⁰
Labatt 50 Canadian lager	6 ⁰⁰
Corona Mexican lager	7 ⁰⁰
	5 FOR 35

ALCOHOL-FREE

	SMALL
Beck's German lager	6 ⁰⁰
Corona Sunbrew Mexican lager	6 ⁰⁰

PROMO

PINTS 20 OZ

Except on Fridays and Saturdays
between 5 PM and 10 PM.
On pints ordered before 1 AM.

\$5⁹⁹

BUDWEISER
BUD LIGHT
LABATT 50

\$7⁹⁹

ARCHIBALD
MICHELOB
ULTRA

SPIRITS

COGNACS

	1 OZ	26 OZ
Hennessy VS	10 ⁰⁰	199
Hennessy VSOP	15 ⁰⁰	279
Hennessy XO	21 ⁰⁰	499

WHISKIES

	1 OZ	26 OZ
Crown Royal or Apple	6 ⁰⁰	119
Bulleit Bourbon	7 ⁰⁰	139
Busker Triple Cask	7 ⁰⁰	139

GINS

Tanqueray	6 ⁰⁰	119
Tanqueray Flor de Sevilla	7 ⁰⁰	129
Seventh Heaven Lemon & basil	7 ⁰⁰	149
Ungava	7 ⁰⁰	149
Aviation	7 ⁰⁰	149
Hendrick's	8 ⁰⁰	179

LIQUEURS

Disaronno amaretto	6 ⁰⁰
Baileys	6 ⁰⁰
Jägermeister	6 ⁰⁰
Southern Comfort	6 ⁰⁰
Belle de Brillet	8 ⁰⁰
Grand Marnier	8 ⁰⁰
Chartreuse	9 ⁰⁰

RUMS

Captain Morgan white or dark	6 ⁰⁰	
Captain Morgan spiced	6 ⁰⁰	119
Chic Choc spiced	7 ⁰⁰	139
Ron Zacapa	10 ⁰⁰	229

SCOTCHES

Johnnie Walker Red	7 ⁰⁰
Johnnie Walker Black	12 ⁰⁰
Dalmore 12 yrs	12 ⁰⁰
Lagavulin 8 yrs	14 ⁰⁰

VODKAS

Smirnoff	6 ⁰⁰	119
Smirnoff flavoured	6 ⁰⁰	119
Ketel One	7 ⁰⁰	149
Ciroc	8 ⁰⁰	169
Grey Goose	8 ⁰⁰	169

TEQUILAS

Jose Cuervo	6 ⁰⁰	
1800 Silver		139
Sombra Mezcal	9 ⁰⁰	199
Casamigos Reposado	11 ⁰⁰	229
Don Julio Blanco	11 ⁰⁰	229



FRIDAYS
& SATURDAYS
FROM 10 PM TO 1 AM

\$119

26 OZ
GIN, RUM,
VODKA

AVAILABLE MIXERS

Coca-Cola, Diet Coke, Sprite, ginger ale, tonic, soda, cranberry juice and orange juice



CLASSIC COCKTAILS

1.5 oz to 2 oz of alcohol

MOSCOW MULE

Smirnoff vodka, ginger beer and lime juice

9⁰⁰

APRICOT BRANDY SOUR

Apricot brandy, orange juice and lemon juice

10⁰⁰

AMARETTO SOUR

Disaronno amaretto, orange juice and lemon juice

10⁰⁰

MOJITO

Captain Morgan white rum, mint, lime and soda

10⁰⁰

SEX ON THE BEACH

Smirnoff vodka, Peachtree schnapps, orange juice and grenadine

10⁰⁰

LONG ISLAND ICED TEA

Smirnoff vodka, Tanqueray gin, Jose Cuervo tequila, Captain Morgan white rum, triple sec, Coca-Cola and lemon juice

11⁰⁰

APEROL SPRITZ

Aperol, Segura Viudas sparkling wine and soda

10⁰⁰

PIÑA COLADA

Captain Morgan white rum, Malibu rum, coconut syrup, pineapple juice and lime juice

10⁰⁰

COSMOPOLITAN

Smirnoff vodka, triple sec, lime juice and red cranberry juice

11⁰⁰

CLASSIC ESPRESSO MARTINI

Vodka, coffee liqueur and espresso

11⁰⁰

SHAKER ESPRESSO MARTINI

Baileys, coffee liqueur and espresso

11⁰⁰

GIN MARTINI/VODKA MARTINI

Tanqueray gin or Smirnoff vodka, white vermouth and olives or lemon zest

11⁰⁰

LYCHEE MARTINI

Smirnoff vodka, Soho, white cranberry juice and lychee

11⁰⁰

MARGARITA

Jose Cuervo tequila, triple Sec, orange juice and lime juice

11⁰⁰

GODFATHER

Busker Triple Cask whiskey, Disaronno amaretto and lemon zest

12⁰⁰

NEGRONI

Tanqueray gin, Campari and red vermouth

12⁰⁰

OLD FASHIONED

Crown Royal whisky, simple syrup and Angostura bitters

12⁰⁰

COCKTAILS

CLASSIC

COCKTAILS

PROMO

IT'S MY BIRTHDAY,
SO IT'S FREE

Valid for one meal and one dessert for tables of 8 or more on mention of the promotion. All guests must purchase a main course. Valid 2 weeks before and after the birthday. Exclusions: Flank steak, filet mignon, full baby back ribs and tartare duo 2 x 4 oz.

Conditions subject to change without notice.



MIXOLOGY



BLOODY CLASSIC

BASIL & TOMATO FLAVOUR

- Smirnoff vodka
- Clamato
- Firebarns X SHAKER
- SHAKER spice rim



BLOODY CROWN

WHISKY & PICKLE FLAVOUR

- Crown Royal whisky
- Jose Cuervo tequila
- Clamato
- Firebarns Rum & Chipotle
- SHAKER spice rim



BLOODY SHAKER

BBQ FLAVOUR

- Smirnoff vodka
- Clamato
- SHAKER BBQ sauce
- SHAKER spice rim



7TH HEAVEN

REFRESHING WITH MELON FLAVOUR

- Seventh Heaven lemon & basil gin
- Midori
- Aloe vera juice
- Sprite



60TH PARALLEL

REFRESHING WITH GRAPEFRUIT AND GINGER FLAVOUR

- Ungava gin
- Campari
- Grapefruit juice
- Ginger beer



CHIC CHOC SLING

SLIGHTLY BITTER WITH MAPLE AND LIME FLAVOUR

- Chic Choc spiced rum
- Ginger soda
- Maple syrup
- Squeezed lime



APRICOT BERRY SOUR

SWEET WITH AN APRICOT FLAVOUR

- Apricot brandy
- Smirnoff Orange vodka
- Aperol
- Bubblegum syrup
- Soda



COCO MANGO

FRESH WITH MANGO AND COCONUT FLAVOUR

- Captain Morgan spiced rum
- Malibu coconut rum
- Smirnoff Orange vodka
- Mango juice
- Coconut syrup
- Soda



COMTE DRACULA

SWEET AND FRUITY WITH WILDBERRY FLAVOUR

- Captain Morgan spiced rum
- Peachtree schnapps
- Passionfruit juice
- Grenadine

SUGAR DADDY'S
CANDY FLAVOUR



SUGAR DADDY'S

SWEET, CANDY FLAVOUR

- Smirnoff Berry Blast vodka
- Cranberry juice
- Bubblegum syrup
- Soda
- Nerds Gummy Clusters

NEW



TÉQUILIMON

SLIGHTLY BITTER, TEQUILA AND LEMON FLAVOUR

- Tequila
- Limoncello
- Aloe vera juice
- Blood orange syrup
- Soda

NEW

PROMO

COCKTAIL OF THE DAY

\$9.99

EVERYDAY
STARTING AT 11:30 AM





MASON JAR
2 OZ OF ALCOHOL 10⁹⁹ | NON-ALCOHOLIC 7⁹⁹



BIG MASON JAR
4 OZ OF ALCOHOL 18⁹⁹



HAPPY BERRY

LIGHT WITH WILDBERRY FLAVOUR

- Smirnoff Raspberry vodka
- Hibiscus syrup
- Soda



HEART BREAKER

FRESH WITH APPLE AND RASPBERRY FLAVOUR

- Smirnoff Orange vodka
- Smirnoff vodka
- Blue curaçao
- Apple juice
- Sprite



HIBISCUS

SMOOTH, FRESH AND FRUITY WITH AN HIBISCUS FLAVOUR

- Smirnoff Raspberry vodka
- Passoã
- Hibiscus syrup
- Aloe vera juice



MERRY CRANBERRY

FRESH AND FRUITY WITH CRANBERRY FLAVOUR

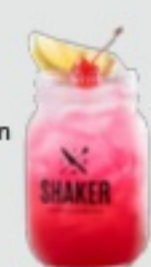
- Smirnoff Orange vodka
- Peachtree schnapps
- Passoã
- Peach tea
- Red cranberry juice



PEACH & LOVE

REFRESHING WITH PEACH FLAVOUR

- Captain Morgan spiced rum
- Peachtree schnapps
- Passionfruit syrup
- Peach tea
- Soda



PINK LEMONADE

LIGHT WITH PINK LEMONADE FLAVOUR

- Smirnoff Pink Lemonade vodka
- Grenadine
- Soda



RED BULLINI

FRESH AND ENERGIZING WITH PEACH FLAVOUR

- Smirnoff vodka
- Aperol
- Southern Comfort
- Red Bull Yellow Edition

+2⁹⁹



SHAMAN

SWEET AND FRUITY WITH LYCHEE AND WATERMELON FLAVOUR

- Smirnoff vodka
- Soho
- Sprite
- Lychee watermelon 3D skull



SUMMER CUCUMBER

REFRESHING WITH GIN AND CUCUMBER FLAVOUR

- Tanqueray gin
- Elderflower syrup
- Tonic

SANGRIAS



MASON JAR
10⁹⁹



BIG MASON JAR
18⁹⁹



PITCHER
28⁹⁹



CLASSIC RED

- Red wine
- Smirnoff orange vodka
- Peachtree schnapps
- Southern Comfort
- Sprite



LYCHEE CITRUS WHITE

- White wine
- Soho
- Southern Comfort
- White cranberry juice
- Sprite



PEACH ROSÉ

- Rosé wine
- Peachtree schnapps
- Aperol
- Peach puree
- Aloe vera juice
- Sprite



RASPBERRY ROSÉ

- Rosé wine
- Smirnoff Raspberry vodka
- Passoã
- Southern Comfort
- White cranberry juice
- Sprite

WINES & CHAMPAGNES

RED

		GLASS	BTL
FRANCE	● Cap au Sud, Languedoc-Roussillon <i>bio wine</i> 2 g/L		40
	● Laroche, Pinot Noir, Languedoc-Roussillon		41
	● J. Lebègue, Saint-Émilion, Bordeaux 2.3 g/L		51
	● E. Guigal, Vallée du Rhône		52
ITALY	● Santi Nello, Pinot Noir, Veneto	8 ⁰⁰	34
	● Corvo, Sicily		39
	● Mellini, Chianti, Tuscany <i>bio wine</i>		41
	○ Bolla, Valpolicella Classico, Veneto	8 ⁰⁰	44
	● Nipozzano, Chianti Riserva, Frescobaldi 2 g/L	11 ⁰⁰	59
	● Col D'Orcia, Rosso di Montalcino, Tuscany <i>bio wine</i>		64
	● Zenato, Ripassa Valpolicella Superiore, Veneto		69
	● Fontanafredda, Barolo, Piémont 1.3 g/L		75
● Zenato, Amarone, Veneto		105	
USA	● Beringer, Cabernet Sauvignon, California		34
	● Three Thieves, Pinot Noir, California		45
	● Bread & Butter, Cabernet Sauvignon, California		52
	● Château Ste-Michelle, Syrah, Washington		53
	● Joel Gott, Cabernet Sauvignon, California		63
	● Caymus Vineyards, Bonanza, Cabernet Sauvignon	12 ⁰⁰	65
	● La Crema, Pinot Noir, Monterey, California 2.4 g/L		74
● Treana Blend, Paso Robles, California		94	
OTHERS	● Deakin Estate, Shiraz, Australia	7 ⁰⁰	33
	● Monasterio de la Vinas, Grenache, Spain		41
	● Campo Viejo, Tempranillo, Rioja, Spain 2.1 g/L		42
	● 19 Crimes, Shiraz Grenache Mataro, Australia		51
	● Torres Celeste, Crianza, Spain 1.7 g/L		57

WHITE

FRANCE	● Les 3 Grappes Blanches, Chardonnay 1.7 g/L		37
	○ La Sablette, Muscadet, Loire Valley 1.2 g/L		45
	○ Le Pive Blanc, Languedoc <i>bio wine</i> 1.4 g/L		46
	● E. Guigal, Rhône Valley 1.4 g/L		52
USA	○ Three Thieves, Pinot Grigio, California		44
	○ Kung Fu Girl, Riesling, Washington		46
	● Bread & Butter, Chardonnay, Napa, California	10 ⁰⁰	50
	● Joel Gott, Sauvignon Blanc, California		53
	● Sea Sun, Wagner Family, Chardonnay, California 1.4 g/L		57
OTHERS	● Deakin Estate, Chardonnay, Australia	7 ⁰⁰	33
	○ Santa Julia, Chenin Blanc, Argentina 2.4 g/L	8 ⁰⁰	36
	○ Jacob's Creek, Moscato, Australia <i>dessert wine</i>		39
	○ El Coto, Verdejo Rioja, Spain 1.2 g/L		41
	○ Folonari, Pinot Grigio, Italy		42
	● Le Bonheur, Chardonnay, South Africa 1.5 g/L		44
	● Villa Maria, Sauvignon, New Zealand	10 ⁰⁰	49
	○ Santa Margherita, Pinot Grigio, Italy 1.5 g/L	10 ⁰⁰	50
○ Boroli, Chardonnay, Italy <i>private import</i>		84	

ROSÉ

○ Primelli, Pinot Grigio, Italy 1.2 g/L	7 ⁰⁰	33
○ Jacobs Creek, Moscato, Australia <i>dessert wine</i>		39
○ S. de la Sablette, Provence, France 1.8 g/L		46

SPARKLING WINE

Segura Viudas Reserva, Cava Brut, Spain	8 ⁰⁰	39
Luc Belaire Bleu sec, France		73
Luc Belaire Gold, France		73
Luc Belaire Rare rosé, France		75

CHAMPAGNES

Moët & Chandon Impérial		145
Veuve Clicquot		160
Moët & Chandon Ice Impérial		170
Moët & Chandon Rosé Impérial		175
Veuve Clicquot Rich		180
Moët & Chandon Impérial (Magnum)		285
Veuve Clicquot (Magnum)		295
Dom Pérignon		495



DELICATE
AND LIGHT

FRUITY
AND LIGHT

FRUITY
AND SWEET

FRUITY AND
MEDIUM-
BODIED

AROMATIC
AND SWEET

FRUITY AND
VIBRANT

AROMATIC
AND MELLOW

AROMATIC
AND ROBUST

PROMO

WEDNESDAYS
& SUNDAYS

STARTING AT 11:30 AM

AT COST

WINE
& CHAMPAGNE

TUESDAYS

STARTING AT 4 PM

\$5

GLASS OF WINE,
SPIRITS OR
BEER PINTS

On selected products.

APPETIZERS

TARTARES 2oz

Tartare appetizers are served with croutons.

ASIAN BEEF 11⁹⁹

Cashews nuts, fried wonton, soy sauce, sesame oil, shiitake mushroom mayonnaise

ITALIAN BEEF 11⁹⁹

Prosciutto, pine nuts, candied tomatoes, basil and parmesan shavings

ROYAL BEEF 11⁹⁹

Classic tartar sauce with candied tomatoes and parmesan shavings

NEW STEAKHOUSE BEEF 11⁹⁹

Peppercorn mayonnaise, green onions, lardons, steak spice, garnished with hickory sticks

TWO SALMONS 11⁹⁹

Salmon and smoked salmon, classic tartar sauce and pickled ginger

LEMON DILL SALMON 11⁹⁹

Capers, shallots and chives

STRAWBERRY SALMON 11⁹⁹

Strawberries, yogurt, lime and chives

SALMON AND GREEK YOGURT 11⁹⁹

Cucumber, lemon and fresh herbs

SHRIMP AND AVOCADO 10⁹⁹

Homemade guacamole, pineapple, onions, cilantro and SHAKER's signature mayonnaise

SHRIMP AND LOBSTER 12⁹⁹

Homemade guacamole and SHAKER's signature mayonnaise

COLD

CAESAR SALAD 12⁹⁹

Romaine lettuce, garlic croutons, bacon bits, parmesan shavings and vinegar house dressing

NEW SMOKED SALMON 12⁹⁹

Traditional Indigenous smoked salmon, honey-lemon oil, capers, scallops and dill

Served with apple-arugula salad and pine nuts

TUNA TATAKI 12⁹⁹

Chinese five-spice red tuna
Served with sesame mayonnaise and crunchy Asian-style salad

BEET CARPACCIO AND GOAT CHEESE 14⁹⁹

Caramelized pecans, baby spinach, arugula, goat cheese dressing, balsamic dressing and grilled goat cheese crouton

WARM

NEW THAI SOUP 10⁹⁹

Coconut broth, rice noodles, vegetables and peanuts

ONION RINGS 12⁹⁹

Beer batter
Served with honey

LOCAL CHEESE FONDUE 12⁹⁹

Arugula and apple-onion confit

NEW WAGYU BEEF FRIED DUMPLINGS 12⁹⁹

Served with sweet chili sauce

2 LOBSTER POGOS 12⁹⁹

Served with side salad and SHAKER's signature mayonnaise

FRIED CALAMARI 14⁹⁹

Served with SHAKER's signature mayonnaise

BAKED BRIE 18⁹⁹

To share

Pecan crust, maple cranberry and green apple compote and arugula

NACHOS 12⁹⁹

Homemade guacamole, bacon bit sour cream, salsa, banana peppers and Kalamata olives

SMALL

12⁹⁹

LARGE

20⁹⁹

GROUND BEEF 16⁹⁹

NACHOS
Beef, homemade guacamole, bacon bit sour cream, salsa, banana peppers and Kalamata olives

SMALL

16⁹⁹

LARGE

28⁹⁹

CHICKEN NACHOS 16⁹⁹

Chicken, homemade guacamole, bacon bit sour cream, salsa, banana peppers and Kalamata olives

SMALL

16⁹⁹

LARGE

28⁹⁹

SMALL CHICKEN WINGS

Choice of sauce: X 6 | 11⁹⁹

homemade BBQ, X 12 | 21⁹⁹

bacon bit sour cream, RedHot Buffalo or Tao X 24 | 35⁹⁹



BAKED BRIE

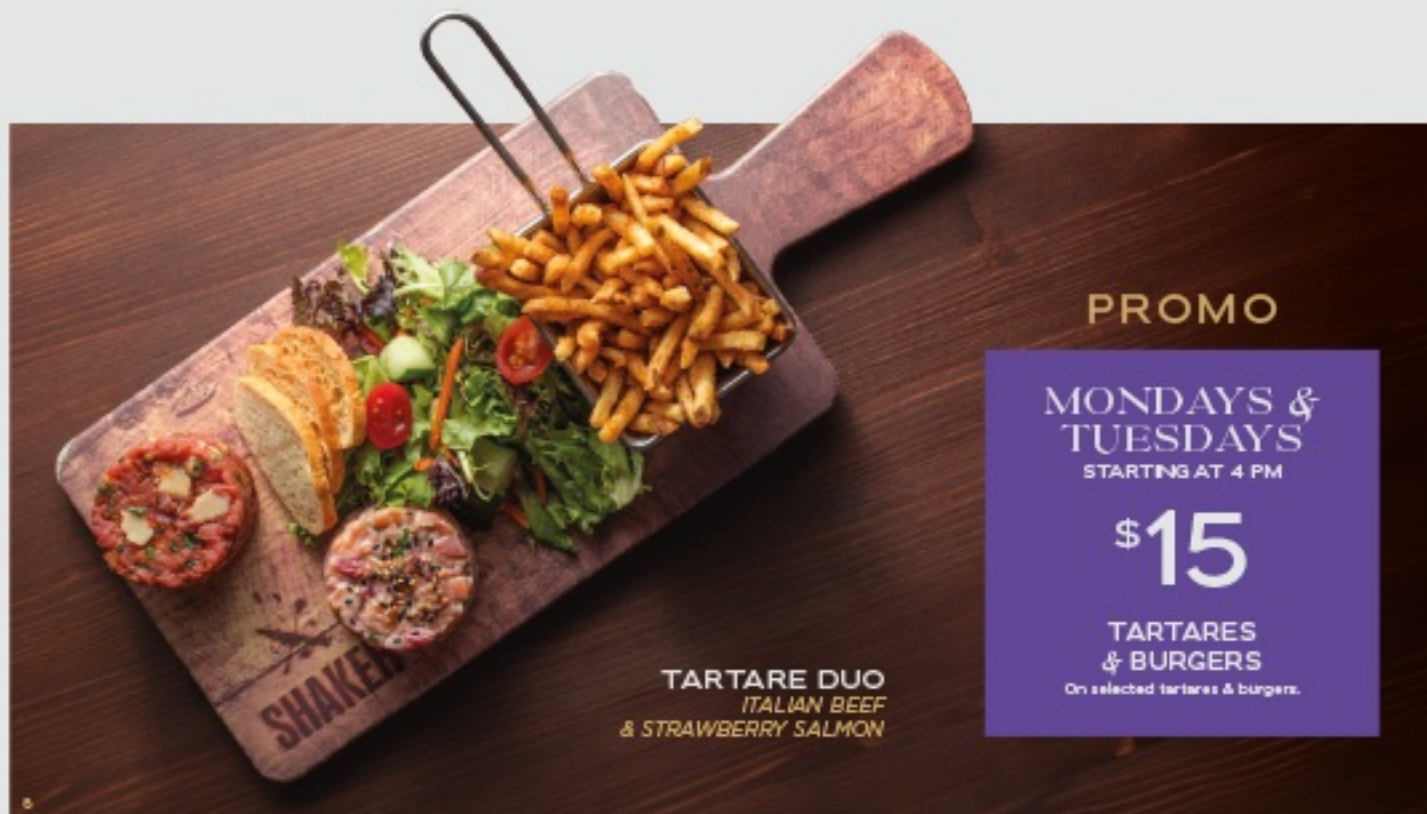
TARTARES

& POKE BOWLS

Meals are served with fries and garden salad.

Poke bowls are served with carrots, marinated red cabbage, cucumbers, edamame, corn and fried wontons with jasmine rice or rice noodles.

	MEAL	POKE		MEAL	POKE
ASIAN BEEF Cashews nuts, fried wonton, soy sauce, sesame oil, shiitake mushroom mayonnaise	4 OZ 24 ⁰⁰ 6 OZ 29 ⁰⁰	4 OZ 25 ⁰⁰ 6 OZ 30 ⁰⁰	TWO SALMONS Salmon and smoked salmon, classic tartar sauce and pickled ginger	4 OZ 24 ⁰⁰ 6 OZ 29 ⁰⁰	4 OZ 25 ⁰⁰ 6 OZ 30 ⁰⁰
ITALIAN BEEF Prosciutto, pine nuts, candied tomatoes, basil and parmesan shavings	4 OZ 24 ⁰⁰ 6 OZ 29 ⁰⁰	4 OZ 25 ⁰⁰ 6 OZ 30 ⁰⁰	LEMON DILL SALMON Capers, shallots and chives	4 OZ 24 ⁰⁰ 6 OZ 29 ⁰⁰	4 OZ 25 ⁰⁰ 6 OZ 30 ⁰⁰
ROYAL BEEF Classic tartar sauce with candied tomatoes and parmesan shavings	4 OZ 24 ⁰⁰ 6 OZ 29 ⁰⁰	4 OZ 25 ⁰⁰ 6 OZ 30 ⁰⁰	STRAWBERRY SALMON Strawberries, yogurt, lime and chives	4 OZ 24 ⁰⁰ 6 OZ 29 ⁰⁰	4 OZ 25 ⁰⁰ 6 OZ 30 ⁰⁰
NEW STEAKHOUSE BEEF Peppercorn mayonnaise, green onions, lardons, steak spice, garnished with hickory sticks	4 OZ 24 ⁰⁰ 6 OZ 29 ⁰⁰	4 OZ 25 ⁰⁰ 6 OZ 30 ⁰⁰	SALMON AND GREEK YOGURT Cucumber, lemon and fresh herbs	4 OZ 24 ⁰⁰ 6 OZ 29 ⁰⁰	4 OZ 25 ⁰⁰ 6 OZ 30 ⁰⁰
TUNA TATAKI Chinese five-spice red tuna <i>Served with sesame mayonnaise and crunchy Asian-style salad</i>	4 OZ 25 ⁰⁰ 6 OZ 31 ⁰⁰	4 OZ 26 ⁰⁰ 6 OZ 32 ⁰⁰	SHRIMP AND AVOCADO Homemade guacamole, pineapple, onions, cilantro and SHAKER's signature mayonnaise	4 OZ 23 ⁰⁰ 6 OZ 28 ⁰⁰	4 OZ 24 ⁰⁰ 6 OZ 29 ⁰⁰
TARTARE DUO Two tartares and/or tatakis of your choice	2 X 2 OZ 26 ⁰⁰ 2 X 4 OZ 35 ⁰⁰	2 X 2 OZ 27 ⁰⁰ 2 X 4 OZ 36 ⁰⁰	SHRIMP AND LOBSTER Homemade guacamole and SHAKER's signature mayonnaise	4 OZ 26 ⁰⁰ 6 OZ 31 ⁰⁰	4 OZ 27 ⁰⁰ 6 OZ 32 ⁰⁰



TARTARE DUO
ITALIAN BEEF
& STRAWBERRY SALMON

PROMO

**MONDAYS &
TUESDAYS**
STARTING AT 4 PM

\$15

**TARTARES
& BURGERS**

On selected tartares & burgers.



DOUBLE
ULTIMATE
CHEEEZE

PROMO

MONDAYS &
TUESDAYS
STARTING AT 4 PM

\$15

TARTARES
& BURGERS

On selected tartares & burgers.

BURGERS

Our burgers are served with fries and homemade mayonnaise.

Vegetarian Option available for all our burgers.

Upgrade your fries to a poutine +3⁹⁹

BLT 18⁹⁹

Sterling Silver® beef, bacon, lettuce, tomato and burger sauce

Extra cheese 1⁹⁹

FANCY 20⁹⁹

Sterling Silver® beef, Swiss cheese, onion-apple confit, lettuce, tomato and rosemary mayonnaise

TI-CROTTÉ 21⁹⁹

Sterling Silver® beef, onion rings, cheese curds, lettuce and burger sauce

ULTIMATE CHEEEZE 22⁹⁹

Sterling Silver® beef, melted Le Petit Crèmeux cheese, Canadian cheddar cheese, Swiss cheese, crispy fried onions, arugula, bacon, tomato and burger sauce

HABANERO CHICKEN 22⁹⁹

Chicken, secret house breading, bacon, lettuce, tomato and spicy habanero mayonnaise

Extra cheese 1⁹⁹

CRISPY CHICKEN 22⁹⁹

Chicken, secret house breading, bacon, lettuce, tomato and mayonnaise

Extra cheese 1⁹⁹



BIG BOSS 23⁹⁹

Two Sterling Silver® beef patties, Canadian cheddar cheese, Swiss cheese, pickles, tomato, lettuce, bacon and burger sauce

2 MEATS

NEW GROS-CROTTÉ 24⁹⁹

Two Sterling Silver® beef patties, onion rings, cheese curds, lettuce and burger sauce

2 MEATS

NEW DOUBLE ULTIMATE CHEEEZE 25⁹⁹

Two Sterling Silver® beef patties, melted Le Petit Crèmeux cheese, Canadian cheddar cheese, Swiss cheese, crispy fried onions, arugula, bacon, tomato and burger sauce

2 PATTIES

VEGGIE 21⁹⁹

Vegan patty, lettuce, tomato, pickles, red onion and vegan burger sauce

LOBSTER ROLL 20⁹⁹

Lobster meat, Sept-Îles shrimp, lettuce and SHAKER's signature mayonnaise

POUITINES

	REGULAR	LARGE		REGULAR	LARGE
CLASSIC	10 ⁰⁰	14 ⁰⁰			
SAUSAGE Classic with pieces of grilled sausage	12 ⁰⁰	16 ⁰⁰	NEW	SHRIMP & LOBSTER Gravy, lobster meat and pink shrimp and SHAKER's signature mayonnaise	18 ⁰⁰ 22 ⁰⁰
ITALIAN Homemade meat sauce garnished with green onion	13 ⁰⁰	17 ⁰⁰	NEW	BUFFALO CHICKEN Gravy, crispy chicken pieces and homemade Buffalo sauce	19 ⁰⁰ 23 ⁰⁰
STERLING SILVER® GROUND BEEF Gravy, Sterling Silver® ground beef and creamy peppercorn mayonnaise	14 ⁰⁰	18 ⁰⁰		STERLING SILVER® FLANK STEAK Gravy, Sterling Silver® flank steak and creamy peppercorn mayonnaise	25 ⁰⁰ 29 ⁰⁰

SHRIMP & LOBSTER



SALADS

CAESAR 16⁰⁰
Romaine lettuce, garlic croutons, bacon bits, parmesan shavings and house dressing

CAJUN CHICKEN 21⁰⁰
CRISPY CHICKEN 23⁰⁰

BEET CARPACCIO AND GOAT CHEESE 20⁰⁰
Caramelized pecans, baby spinach, arugula, goat cheese dressing, balsamic dressing and grilled goat cheese croutons

NEW **CRUNCHY ASIAN SALAD** 20⁰⁰
Fried Wagyu beef dumplings, baby spinach, crunchy vegetables, roasted peanuts and Asian vinaigrette on rice noodles

REPLACE FRIED DUMPLINGS WITH SALMON STEAK 26⁰⁰

CRUNCHY ASIAN SALAD



CLASSICS

BABY BACK RIBS

Homemade ribs and
BBQ sauce

*Served with fries and
a choice of side*

HALF
24⁹⁹

FULL
35⁹⁹

FISH AND CHIPS

Wild cod and secret house
breading

*Served with fries and
a small side salad*

HALF
17⁹⁹

FULL
24⁹⁹

FLANK STEAK

6 oz

Sterling Silver® beef

*Served with fries and
a choice of side*

30⁹⁹

GENERAL TAO

General Tao chicken, vege-
table and pineapple stir-fry

*Choice of jasmine rice or rice
noodles*

21⁹⁹

FILET MIGNON 6 oz

Sterling Silver® beef,
aged 21 days

*Served with fries and
a choice of side*

39⁹⁹

SPAGHETTI

Homemade bolognese sauce
and parmesan shavings

Extra gratin

Extra cheese curds

16⁹⁹

3⁹⁹

3⁹⁹

SALMON FILLET

Honey and mustard glazed
Atlantic salmon fillet with
beurre blanc

*Served with jasmine rice and a
choice of side*

26⁹⁹

CHOICE OF SIDE

Fries, jasmine rice, garden salad,
Caesar salad or vegetables

Included

Sweet potato fries

+1⁹⁹

SIDERS

• FRIES	2 ⁹⁹
• JASMINE RICE	2 ⁹⁹
• GARDEN SALAD	2 ⁹⁹
• CAESAR SALAD	3 ⁹⁹
• VEGETABLES	3 ⁹⁹
• SWEET POTATO FRIES	4 ⁹⁹
• ONION RINGS	5 ⁹⁹

FLANK
STEAK
6 oz



Our Sterling Silver® Premium Beef is certified by the Canadian Beef Grading Agency through a rigorous selection process for its colour, its texture and its marbling, guaranteeing a premium culinary experience.