



SHUGRUE'S

RESTAURANT & BAR

Appetizers

From \$10 - \$14

Shrimp Cocktail

Four Jumbo prawns with cocktail sauce & lemon

Black & Blue Ahi

Blackened Ahi served rare with shruzu, pickled ginger & wasabi

Cajun Cream Shrimp

Medium gulf shrimp sauteed in cream & cajun spices served with rustic toast

Hot Artichoke & Crab Dip

A Shugrue's favorite served with pita chips

Maryland Crab Cakes

Maryland lump crab cakes pan seared served with a red remoulade & fresh lemon

Shugrue's Flatbread

Havarti cheese & portabella mushrooms on freshly grilled flat bread served with olive tomato tempañade

Shrimp Saganaki

Blackened shrimp served on beer battered Kasseri cheese laced with Sambuca sauce

Oysters On Half Shell

Half dozen gulf oysters served with cocktail sauce & lemon

Oysters Rockefeller

Six Gulf Oysters topped with seasoned spinach, garlic breadcrumbs & baked

Spicy Chicken Fingers

Chicken tenders in our famous seasoned breading topped with Louisiana hot sauce

Soups & Salads

From \$3 - \$8

Half salads available with Entrée Add \$4

Soup Du Jour

Chefs creation always delicious
Cup

House

Mixed greens with shrimp, hearts of palm, cucumber & grape tomato with our homestyle Ranch or herb vinaigrette

Caesar

Hearts of romaine tossed with fresh grated parmesan, croutons & traditional Caesar dressing

Spinach

Sonoma bacon, mushrooms, egg, tomato & hot bacon dressing

French Onion Soup

Served au gratin with baguette & Gruyere cheese

Spring Green

Baby greens topped with Saga Blue cheese, caramelized walnuts, cranberries & Balsamic italian

Tomato Mozzarella

Fresh mozzarella, vine ripened tomato & Bermuda onions served with baby greens, extra virgin olive oil & Balsamic glaze

Chicken

From \$17 - \$18

Choice of one side dish

Caprese

Parmesan crusted chicken breast topped with fresh mozzarella, vine ripened tomatoes & prociutto in a Marsala wine sauce.

Monico

Boneless breast of chicken sauteed with shrimp, artichoke, mushroom, tomato & white wine

Chipotle

Boneless chicken breast sauteed with roasted garlic, sherry & chorizo in a chipotle cream sauce

Tarragon

Boneless chicken breast seasoned in a delicate breading with a hint of tarragon and topped with a fresh mushroom sauce

The staff at Shugrue's would like to thank you for your patronage.
Split plate charge \$5.00 • 18% gratuity may be added for parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood or shellfish
may increase the risk of food bourne illness



1425 McCulloch Blvd N Lake Havasu City
928-453-1400

Steak Temperatures

Black-N-Blue Charred Outside Raw Center
Rare Very Red Cool Center

Medium Rare Red Warm Center
Medium Pink Warm Center

Medium Well Slightly Pink
Well Cooked Through

Steaks

From \$21 - \$32

Choice Of One Side Dish & Sauce Per Entree

House Cut

12oz. New York

Top Sirloin

12oz.

Teriyaki

Marinated With Sweet Soy

Rib Eye

The Most Marbled Of All Beef

Filet Mignon

The Tenderest Cut Of Beef

Petite Filet

Smaller But Equally Tender

Surf And Turf

Match Your Favorite Steak With Our Australian Cold Water Lobster Tail, Alaskan King Crab Legs Or Jumbo Prawns

Filet & Lobster

Market Price

Steak Of The Week

Ask Your Server About Our Featured Prime Cut Of The Week

Prime Rib

Available Friday - Sunday
 Slow Roasted Prime Rib
 12oz Cut Served With Au Jus And Creamy Horseradish

Featuring Sterling Silver Premium Beef • Special Reserve Pork • Finest Poultry & Fish Available

Chef's Selections

From \$21 - \$32

Tournedos Oscar

Medallions Of Beef Tenderloin Served On Toast Point With Grilled Shrimp, Lump Crab, Fresh Asparagus & Bearnaise Sauce

Pork Loin Chop

Pretzel Crusted Special Reserve Double Pork Loin Chop Topped With Orange Mustard Sauce, Balsamic Glaze & Sweet Potato Fries
 Simply Broiled Or Cajun Style

Bombay Chicken

Charbroiled Chicken Breast Topped With Three Jumbo Shrimp In A Spicy Indian Sauce Served With Steamed Jasmine Rice & Mango Chutney

Garlic Crusted Halibut

Baked Alaskan Halibut In A Dijon Garlic Crust With Sea Scallops & Tomato Concasse Served With Grilled Asparagus

Ruby Red Ahi

Blackened Or Sesame Seared Slice Rare Served With Steamed Jasmine Rice, Grilled Bok Choy & Lemon Soy Butter

Rack Of Lamb

New Zealand Rack Of Lamb Roasted In A Garlic Crust With Mint Bordelaise Served With A Bouquetier Of Vegetables

Seafood

From \$19 - \$21

Choice Of One Side Dish Per Entree

Ahi, Salmon Or Halibut

Select One Served Broiled, Blackened Or Lemon Pepper Diced With Lemon Butter

Alaskan King Crab Leg's

Served With Drawn Butter
 Market Price

Lobster Tail

A Tender Cold Water Tail Served With Drawn Butter
 Market Price

Twin Tails

Market Price

Shrimp Scampi

Five Jumbo Prawns Sautéed In Garlic, Herbs & Butter

Shrimp Tempura

Five Beer Battered Jumbo Prawns, Flash Fried Served With Cocktail & Shruzu

Blue Crab Prawns

Four Jumbo Shrimp Stuffed With Lump Crab, Spinach & Fresh Mozzarella & Garlic & Butter

Side Dishes

Stuffed Potato

Wild Rice

Sauteed Mushrooms

Baked Potato

Grilled Asparagus

Creamed Baby Spinach

Sweet Potato Fries

Broccoli Hollandaise

Macaroni-N-Cheese

Sauces

Béarnaise • Peppercorn • Shitaki Cashew • Bordelaise • Cajun Cream • Bleu Cheese Topping

Lighter Fare Menu Available Upon Request

"Come Taste The Wonders Of Shugrue's."