ShaverTradingPost.com

41760 Tollhouse Rd, Shaver Lake, CA 93664

Start your night off right at the Trading Post Bar. Great service, full selection of spirits, featured California wines and brews on tap.



Lemon Drop Kamikaze

Fresh lemon Tito's splash of sweet and sour & splash of lemon lime shaken

Old Fashion

Bourbon over, splash of bitters & lemon twist

Mountain Mint Mojito

Fresh mint, lime, rum, and soda water

Shaver Moon

Blue Moon Beer, splash of Orange Juice & shot of Peach Schnapps



Tobin James, Paso Robles	glass / bottle
Chardonnay "Radiance"	\$8 / \$30
Cabernet Sauvignon "Notorious"	\$8 / \$31
Syrah "Rock and Roll"	\$8 / \$31
Merlot "Made in the Shade"	\$8 / \$31
Zinfandel "Ballistic"	\$8 / \$32
Petite Syrah "Black Magic"	\$9 / \$37
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Ask about our Tobin James Specials

Clo Du Bois, Sonoma	
Cabernet Sauvignon	\$9 / \$31
Chardonnay	\$8 / \$29
Pinot Noir	\$9 / \$31
Merlot	\$9 / \$31

Still Waters Vineyards, Paso Robles

Chardonnay	\$9 / \$36
Sauvignon Blanc	\$9 / \$36
Cabernet Sauvignon	\$9 / \$36
Merlot	\$9 / \$36
Syrah	/ \$36

Windward, Paso Robles

Windward Pinot Bottle \$76 / bottle

Champagne & Sparkling Wines

Tobin Dream Weaver Bottle \$20 / bottle Moet & Chandon Bottle \$68 / bottle

Trading Post House Wines

Chardonnay – White Zinfandel – Cabernet Sauvignon Carafe – \$17 Half Carafe – \$11 Glass – \$6



Imported & Premium Beer

Guinness, Negra Modelo, Sierra Nevada, Sam Adams, Bass, New Castle,

Dos Equis, Dos Equis Amber, Heineken, Pacifico, Corona, Corona Light,

Blue Moon, Fat Tire, Stella Artois, Rolling Rock

Domestic Beer \$4

Budweiser, Budweiser Light, Budweiser Light Lime, Coors, Coors Light, Miller Genuine Draft, Michelob Ultra

\$6 Draft

"Ask what's on tap!"

You haven't had mountain cuisine until you've been to the Trading Post – delicious full-course meals prepared with the finest meats and fresh veggies.

Filet Mignon \$40

A tender 8 oz. filet broiled to perfection, topped with sautéed mushrooms

\$36** Rib Eye Steak

Juicy 16 oz. portion. Charbroiled and perfectly seasoned

New York Steak \$32

A beautiful 12 oz. steak topped with sautéed mushrooms

Barbecued Ribs \$28

A mountain of juicy barbecued pork ribs in our homemade sauce

Half Rack of Lamb \$28, full rack \$36

Charbroiled with garlic potato mash & homemade mint sauce when in season

\$38** Prime Rib

A more than generous portion of juicy beef served with horseradish and au jus

Prime Rib available on Friday and Saturday.

Come early!

Not responsible for steaks cooked over "medium"



Spinach and Cheese Ravioli \$24

Sautéed in butter & served with homemade alfredo or marinara sauce with parmigiano reggiano



Pantry Salad \$16**

Crisp greens, artichoke hearts, kalamata olives, garbanzo &kidney beans, walnuts, onions, & tomatoes

Vegetarian Plate \$24

Mixed vegetables and tofu sautéed lightly and served with steamed rice – your choice of Asian, Indian or Cajun style. Comes with a garden salad

**Specialty of the House. No Substitutions. Please see reverse for soups and salads.

All dinners are served with soup or tossed green or spinach salad, vegetable, baked potato or rice pilaf, and hot fresh baked roll. Our soups are made fresh daily.



Lemon Pepper Chicken \$25

Boneless 8 oz. chicken breast charbroiled with an aromatic lemon pepper

Teriyaki Chicken \$26**

A juicy chicken breast glazed in teriyaki sauce and topped with a pineapple slice

Monterey Chicken \$28**

An 8 oz. chicken breast in cream sauce, topped with green chilies and Jack cheese



Halibuat Market Price**

Lightly breaded &flat grilled, light and tender. Served on a bed of rice w/Trading Post lemon butter

Calamari Steak \$25**

Lightly breaded &flat grilled, light and tender. Served on a bed of rice w/ Trading Post lemon butter

Stuffed Calamari \$26

Stuffed with krab and mushrooms in a white wine sauce

Filet of Sole \$25

Lightly breaded & flat-grilled light & tender, served on a bed of rice with Trading Post lemon butter

Shrimp Scampi \$26**

Trading Post style, sautéed to perfection in a luscious butter sauce

Prawns Platter \$25

Mouth watering prawns lightly battered and deep fried to golden brown with homemade cocktail sauce

Seafood Combination \$25

Prawns, scallops and filet of fish lightly breaded and deep fried





Start your evening off with a delicious appetizer. From Seafood Cocktails and the best Calamari Strips in the area to Chicken Wings or Escargot, our menu is sure to please everyone.

Toasted Ravioli \$12**

served with marinara & parmigiano reggiano

Calamari Strips \$12

grilled and topped with lemon butter

Abalone \$18

Fresh from the central coast – Grilled and topped with lemon butter

Seafood Cocktail \$14

Six jumbo shrimp served with krab cocktail sauce

Chicken Wings \$12

Ten deep-fried wings served with ranch or barbecue sauce

Halibut Bites \$18

Lightly battered and fried pieces of halibut served with tartar sauce

Escargot \$14**

Excellent. Cooked in a garlic herb sauce



Every full-course dinner comes with your choice of Garden Salad or famous Spinach Salad with secret dressing. We only use the freshest veggies and make every dressing. Our salads are sure to please.

Our signature salad dressing is our sweet and sour served on our spinach salads. All of our dressings are made fresh daily.

Spinach Salad \$7** large \$10

Add Chicken \$8

Served with soup. Fresh spinach, topped with red onions, walnuts \mathcal{E} feta cheese with our famous sweet \mathcal{E} sour dressing.

Shrimp Salad \$18

Served with soup. A healthy portion of shrimp served on top of a mountain of greens.

Garden Salad \$7

Crisp greens with tomato, black olives, cucumber and red pepper

large

\$10

Caesar Salad \$10

Add Chicken \$8

Served with soup. A tasty Caesar Salad with crisp romaine

HOMEMADE SOUP

Trading Post Soups are homemade as well ranging from Minestrone to Chicken Noodle, Cream of Brocolli or Corn, they are delicious.

Cup of Soup \$5 - Bowl of Soup \$8

Our soups are made fresh each day. Served with bread.

\$3 Charge for extra plates \$10 Charge for parties wishing to bring their own dessert

20% gratuity added for parties of six (6) or more

We accept Visa, Mastercard or Discover

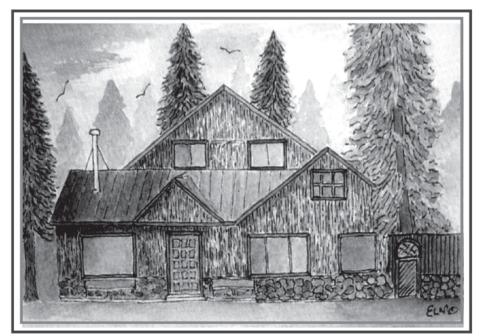
A mountain destination, a family passion. We appreciate your business and small town cooperation!

Thursday- Sunday
Dinner 5:00-9:00pm
Bar Opens 3pm

HOURS AND INFO

Special summer hours, 7-days a week Reservations Highly Recommended Call 559.841.5394

Oldest building in town, great fresh food



The Trading Post was established in 1927 by John and Velma Harshman and was the first business in Shaver Village. Initially it served as a real estate office, post office, store and diner. Today, with it's rustic

interior of a sugar pine bar and quartz fireplace, as well as the beautiful outside dining area in the relaxing garden with a beautiful waterfall, The Trading Post makes for an exquisite attraction for everyone to enjoy.

The Trading Post is a family owned and operated business. Executive Chef Steve Elming and his children, Sophia and Saylen, work hard to

make sure your dining experience is one you will truly enjoy. The Elmings are local to Shaver Lake and take pride in their community and its surrounding area as well as what

they serve you here at the dinner house.

Many are surprised to find such fine dining in a small mountain community until they learn that Steve acquired his extensive culinary training from some of the finest chefs, working alongside them on yachts while traveling the world. From this experience he brings an excellence and diversity to his menu that is hard to find even in a larger city.

Once you have eaten at The Trading Post Dinner House there is no surprise that you will want to come back again and again. The Elmings' make it their goal to make your dining experience one that you will remember and share with your friends.

Thanks for dining with us and we hope to see you again soon.

The Elming Family



The Trading Post
Present's
The Cottage
3bedroom 2bath
Rental Cabin
West Village
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