

APPETIZERS

Toasted Ravioli \$16**
served with marinara & parmigiano reggiano

Calamari Strips \$17
grilled and topped with lemon butter

Seafood Cocktail \$24
Six jumbo shrimp served with krab cocktail sauce

Chicken Wings \$18
Ten deep-fried wings served with ranch or BBQ sauce

Halibut Bites \$24
Lightly battered and fried pieces of halibut served with tartar sauce. (Seasonal)

Escargot \$22**
Excellent. Cooked in a garlic herb sauce

GARDEN FRESH

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

All of our dressings are made fresh daily.

Spinach Salad \$10 large \$16**
Fresh spinach, topped with red onions, walnuts and feta cheese with our famous sweet and sour dressing.
Add Chicken \$14
Served with soup.

Shrimp Salad \$26
Served with soup. A healthy portion of shrimp served on top of a mountain of greens.

Garden Salad \$10 large \$14
Crisp greens with tomato, black olives, cucumber and red pepper

Chicken Caesar Salad \$26
Served with soup. A tasty Caesar Salad with crisp romaine topped with charbroiled chicken.

Roasted Pine Nut Salad \$22**
Crisp greens, roasted pine nuts, cucumbers, tomatoes & crumbled blue cheese, house dressing

HOMEMADE SOUP

Ask about the soup of the day!

Cup of Soup \$8

Bowl of Soup \$12

*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!

MOUNTAIN FAVORITES

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.

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.

Filet Mignon Market Price**

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

Rib Eye Steak \$52**

A beautiful juicy 16 oz hand-cut steak, charbroiled and perfectly seasoned

New York Steak \$48

A beautiful 12 oz steak topped with buttery sautéed mushrooms

Barbecued Ribs \$42

A mountain of juicy barbecued pork ribs in our homemade sauce

Half Rack of Lamb \$44, Full Rack \$52

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

Prime Rib Market Price**

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"

POULTRY PERFECT

Lemon Pepper Chicken \$38

Boneless 8 oz chicken breast charbroiled with an aromatic lemon pepper

Teriyaki Chicken \$38**

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

Monterey Chicken \$38**

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

SEAFOOD IN THE SIERRAS

Alaskan Halibut - Market Price**

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

Calamari Steak \$37**

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

Stuffed Calamari \$38

Stuffed with krab and mushrooms in a white wine sauce

Filet of Sole \$37

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

Shrimp Scampi \$38**

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

Prawns Platter \$38

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

Seafood Combination \$38

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

VEGETARIAN DINNERS

Pine Nut Salad \$22**

Crisp greens, roasted pine nuts, cucumbers, tomatoes & crumbled blue cheese, house dressing

Vegetarian Plate \$34

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.*

A TOUCH OF ITALY

Spinach and Cheese Ravioli \$36

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

Ask Us! Sunday Pasta Special

Desserts

Ask your server about tonight's desserts!

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

COCKTAILS

Old Fashion

Bourbon over, splash of bitters & lemon twist

Shaver Lake Mule

Titos Vodka, Ginger beer, mint & lime

Shaver Moon

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

Ask for today's special!

BEER

Imported & Premium Beer \$8

Guinness, Negra Modelo, Sierra Nevada, Sam Adams, Bass, Dos Equis, Dos Equis Amber, Heineken, Pacifico, Corona, Blue Moon, Stella Artois, Rolling Rock

Domestic Beer \$7

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

Draft \$8-9

“Ask what’s on tap!”

WINE

Trading Post House Wines

Still Waters Vineyards, Paso Robles

Chardonnay	\$16 / \$52
Sauvignon Blanc	\$16 / \$52
Cabernet Sauvignon	\$18 / \$56
Merlot	\$16 / \$54
Syrah	---- / \$56

Tobin James, Paso Robles *glass / bottle*

Chardonnay “Radiance”	\$14 / \$48
Cabernet Sauvignon “Notorious”	\$14 / \$48
Syrah “Rock and Roll”	\$14 / \$48
Merlot “Made in the Shade”	\$14 / \$48
Zinfandel “Ballistic”	\$16 / \$52
Petite Syrah “Black Magic”	\$16 / \$52

Ask about our Tobin James Specials

Caynus, Napa Valley

Cabernet	<i>Special</i>
Cab Blend	<i>Special</i>

Belle Glos, Napa Valley

Pinot Bottle	<i>Special</i>
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Champagne & Sparkling Wines

Tobin Dream Weaver Bottle	\$28 / bottle
Moet & Chandon Bottle	\$89 / bottle

Our wine list changes seasonally, ask about our Wine Specials!

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.

Over the years it has been a variety of different establishments, including an arcade in the early 90s. It became the Trading Post Dinner House, started by the Garcia family, in the mid-90s and has been owned and operated by the Elming Family since 2002.

With its original rustic interior, sugar pine bar, legendary quartz fireplace and wood stove, adorned with local water colors and historic artifacts, create a authentic mountain experience. The beautiful outside dining area in the relaxing garden with a

peaceful rock waterfall, The Trading Post makes for an exquisite attraction for everyone to enjoy.

The Trading Post is a family owned and operated business. We work hard to make your dining experience one you will truly enjoy. We are locals to the Shaver Lake area for many generations and take pride in our community and its surrounding area.

Once you have eaten at The Trading Post Dinner House there is no surprise that you will want to come back again and again. Our goal is to make your dining experience one that you will remember.

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

The Trading Post crew

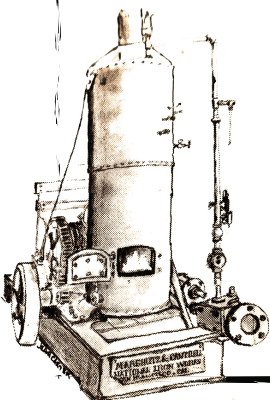
Dinner 5pm-9pm
Thursday - Sunday
Reservations Highly
Recommended

HOURS AND INFO

Open Daily
All Summer!

559-841-5394 ... 41760 Tollhouse Rd, Shaver Lake ... www.ShaverTradingPost.com

- THE SAWMILL - COOKHOUSE & SALOON



OPEN WEEKENDS

LUNCH (FRI-SUN) 11AM-3PM

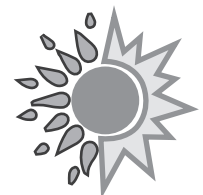
DINNER FRI & SAT) 4:30-8PM

BREAKFAST (SAT & SUN) 9AM-11AM

FAMILY DINING & LARGE PARTIES

559.841.5312 - 41203 TOLLHOUSE RD. SHAVER LAKE, CA

ROCKY HILL PARK & PUTT



**SHAVER LAKE
WATERSPORTS**

BOAT RENTALS

559.841.8222

SHAVERWATERSPORTS.COM