

TASTE THE WONDERS....

For over 20 years Shugrue's restaurant continues to elevate fine dining in a casual atmosphere as the most exciting, distinctive and friendly restaurant destination in Lake Havasu City. From our family to yours we would like to thank you for choosing Shugrue's Restaurant & Bar.



APPETIZERS

SHUGRUE'S FLAT BREAD	\$10 ⁹⁵	SPICY CHICKEN FINGERS	\$10 ⁹⁵
Havarti cheese and portabella mushrooms on freshly grilled flat bread served with olive tomato tempañade.		Chicken tenders in our famous seasoned breading topped with Louisiana hot sauce.	
SHRIMP COCKTAIL	\$11 ⁹⁵	BLACK & BLUE AHI TUNA	\$14 ⁹⁵
Four jumbo prawns with cocktail sauce and lemon.		Blackened Ahi served rare with shruzu, pickled ginger and wasabi.	
SHRIMP TEMPURA	\$12 ⁹⁵	CAJUN CREAM SHRIMP	\$12 ⁹⁵
Four beer battered jumbo prawns, flash fried served with cocktail and shruzu.		Medium gulf shrimp Sautéed in cream and Cajun spices served with rustic toast.	
MARYLAND CRAB CAKES	\$12 ⁹⁵	ARTICHOKE CRAB DIP	\$10 ⁹⁵
Maryland lump crab cakes pan seared served with a red remoulade and fresh lemon.		A Shugrue's favorite served with pita or tortilla chips.	
SHRIMP SAGANAKI	\$14 ⁹⁵	OYSTERS ON HALF SHELL	\$12 ⁹⁵
Blackened shrimp served on Kasseri cheese laced with Sambuca sauce.		Half dozen Gulf Coast oysters served with cocktail sauce and lemon. <i>-Bakers dozen</i>	Add \$24 ⁹⁵
ESCARGOT	\$14 ⁹⁵	OYSTERS ROCKEFELLER	\$14 ⁹⁵
Large Helix snails Sautéed in garlic butter and white wine served in mushroom cap.		Six Gulf oysters topped with seasoned spinach, garlic bread crumbs and baked. <i>-Bakers dozen</i>	Add \$26 ⁹⁵
		LOLLY POP BEEF SKEWERS	\$12 ⁹⁵
		Tender Sterling fillet in a sweet soy marinade with mushrooms, onions, bell peppers and red chile glaze.	

SOUPS & SALADS

Half salads available with Entree Add \$3

DERBY COBB SALAD	\$7 ⁹⁵	SPINACH	\$7 ⁹⁵
Bacon, avocado, bleu cheese, egg, spring onion and tossed with your choice of dressing.		Sonoma bacon, mushrooms, egg, tomato and hot bacon dressing.	
- <i>With grilled chicken</i>	Add \$4	FRENCH ONION SOUP	\$5 ⁹⁵
- <i>With salmon</i>	Add \$6	Served Au gratin with baguette and Gruyere cheese.	
SOUP DU JOUR	\$4 ⁹⁵	SPRING GREEN	\$6 ⁹⁵
Chefs creation always delicious.	Cup \$2 ⁹⁵	Baby greens topped with Saga blue cheese, caramelized walnuts, cranberries and Balsamic Italian.	
HOUSE	\$6 ⁹⁵	TOMATO MOZZARELLA	\$7 ⁹⁵
Mixed green with shrimp, hearts of palm, cucumber and grape tomato with our home style Ranch dressing or herb vinaigrette.		Fresh mozzarella, vine ripened tomato and Bermuda onions served with baby greens, extra virgin olive oil and Balsamic glaze.	
CAESAR	\$7 ⁹⁵		
Hearts of romaine tossed with fresh grated Parmesan, croutons and traditional Caesar dressing.			

Consuming raw or under cooked meats, poultry, seafood or shellfish may increase the risk of food borne illness.

TEMPERATURE

- BLACK-N-BLUE-Charred outside cold center
- RARE - Very red cool center
- MEDIUM RARE - Red warm center
- MEDIUM - Pink warm center
- MEDIUM WELL - Slightly pink
- WELL - Cooked through

SAUCES

- BÉARNAISE
- PEPPERCORN
- BORDELAISE
- CAJUN CREAM
- BLEU CHEESE TOPPING

STEAKS

Served with soup or garden salad and your choice of steamed vegetable, baked potato, stuffed potato, wild or jasmine rice.

BABY TOP SIRLOIN - 8 oz.	\$17 ⁹⁵
TOP SIRLOIN - 12 oz.	\$21 ⁹⁵
TERIYAKI TOP -12 oz. Marinated with sweet soy.	\$21 ⁹⁵
HOUSE CUT 12 oz. New York	\$25 ⁹⁵
RIB EYE The most marbled of all beef.	\$26 ⁹⁵
PRIME TOP SIRLOIN 12 oz. prime baseball cut.	\$26 ⁹⁵

FILET MIGNON The most tender cut of beef.	\$31 ⁹⁵
PETITE FILET Smaller but equally tender.	\$23 ⁹⁵
PRIME RIB Slow roasted prime rib 12 oz. Cut served with Au Jus and creamy horseradish.	\$24 ⁹⁵
SURF & TURF Match your favorite steak with our cold water lobster tail, Alaskan king crab legs or jumbo prawns.	Market Price
FILET & LOBSTER Filet Mignon and cold water lobster tail.	Market Price

CHEF'S SELECTIONS

Served with cup of soup or garden salad and your choice of steamed vegetable, baked potato, stuffed potato, wild or jasmine rice.

TOURNEDOS OSCAR Medallions of beef tenderloin served on toast points with grilled shrimp, lump crab, fresh asparagus and Béarnaise sauce.	\$28 ⁹⁵
5 STAR PEPPER STEAK 12 oz. New York, seasoned in a Five Star Peppercorn blend, topped with Jack Daniel's sauce and crispy fried onions.	\$27 ⁹⁵
PORK LOIN CHOP Two pretzel crusted Special Reserve pork loin chops topped with orange mustard sauce and Balsamic glaze. Simply broiled or Cajun style.	\$23 ⁹⁵ \$21 ⁹⁵
BOMBAY CHICKEN Charbroiled chicken breast topped with three jumbo shrimp in a spicy Indian sauce and mango chutney.	\$22 ⁹⁵

GARLIC CRUSTED HALIBUT Baked Alaskan halibut in a Dijon garlic crust with sea scallops and tomato concasse.	\$24 ⁹⁵
RUBY RED AHI Blackened or sesame seared sliced rare and served with lemon soy butter and pickled ginger.	\$24 ⁹⁵
CALVES LIVER Grilled calves liver topped with bacon, onions, mushrooms and Balsamic demi-glaze.	\$18 ⁹⁵
RACK OF LAMB New Zealand rack of lamb roasted in a garlic crust with mint Bordelaise.	\$31 ⁹⁵

SIDE DISHES

STUFFED POTATO	\$3 ⁹⁵	MACARONI-N-CHEESE	\$5 ⁹⁵
BAKED POTATO	\$3 ⁹⁵	ASPARAGUS	\$5 ⁹⁵
JASMINE RICE	\$3 ⁹⁵	SAUTÉED MUSHROOMS	\$5 ⁹⁵
WILD RICE	\$3 ⁹⁵	CREAMED BABY SPINACH	\$5 ⁹⁵
STEAMED VEGETABLES	\$3 ⁹⁵	SWEET POTATO FRIES	\$5 ⁹⁵

PLEASE FEEL FREE TO ASK YOUR SERVER FOR OUR AWARD WINNING WHITE OR RED WINE TO COMPLEMENT YOUR DINING EXPERIENCE.

SEAFOOD

Served with soup or garden salad and your choice of steamed vegetable, baked potato, stuffed potato, wild or jasmine rice.

SHRIMP SCAMPI Five jumbo shrimp Sautéed with garlic herbs and butter.	\$19 ⁹⁵
TEMPURA Five beer battered jumbo prawns, flash fried served with cocktail and shruzu.	\$19 ⁹⁵
SALMON OR HALIBUT Select one: served broiled, blackened or lemon pepper laced with lemon butter.	\$21 ⁹⁵
ALASKAN KING CRAB LEGS Served with drawn butter.	Market Price

BLUE CRAB PRAWNS Four jumbo shrimp stuffed with lump crab, spinach and fresh mozzarella with garlic butter.	\$21 ⁹⁵
SEAFOOD PLATTER A combination of Atlantic salmon, tempura shrimp and scampi style shrimp.	\$26 ⁹⁵
LOBSTER TAIL A tender cold water tail served with drawn butter.	Market Price
TWIN TAILS	Market Price

CHICKEN

Served with soup or garded salad and your choice of steamed vegetable, baked potato, stuffed potato, wild or jasmine rice.

CAPRESE Parmesan crusted chicken breast topped with fresh mozzarella, vine ripened tomatoes and prosciutto in a Marsala wine sauce.	\$17 ⁹⁵
MONICO Boneless breast of chicken Sautéed with shrimp, artichokes, mushrooms, tomatoes and white wine.	\$18 ⁹⁵

CHIPOTLE Boneless chicken breast Sautéed with roasted garlic, sherry and Chorizo in a Chipotle cream sauce.	\$17 ⁹⁵
TARRAGON Boneless chicken breast seasoned in a delicate breading with a hint of tarragon and topped with a fresh mushroom sauce.	\$18 ⁹⁵

PASTA

Served with a garden salad and garlic bread.

CHICKEN LINGUINE Broiled chicken breast served over linguine with spinach and mushrooms in Alfredo sauce.	\$14 ⁹⁵
SHRIMP LINGUINE Sautéed Gulf shrimp served over linguine with spinach and mushrooms in an Alfredo sauce.	\$15 ⁹⁵
LINGUINE DELMARE Ahi, Halibut, Salmon and Shrimp Sautéed with julienne vegetables in a dill cream sauce over linguine.	\$15 ⁹⁵

LINGUINE PRIMA VERA Broccoli, vine ripened tomatoes, mushrooms, julienne vegetables and bell peppers in a spicy marinara sauce.	\$12 ⁹⁵
- With Chicken	Add \$2
- With Shrimp	Add \$4
EGGPLANT PARMESAN WITH GARLIC LINGUINE - With chicken	\$12 ⁹⁵ Add \$2
Italian breaded eggplant topped with marinara, ricotta, provolone, and Parmesan cheeses.	

EVER TO HELP PAIR ONE OF
RED WINE SELECTIONS TO
IENCE .



BEERS

DOMESTIC BEERS \$3

Budweiser
Bud Light
Bud Light Lime
Coors
Coors Light
Michelob Ultra
Michelob Ultra Amber
MGD
MGD 64
Miller Light
Blue Moon
Fat Tire
Rolling Rock
Sierra Nevada
O'Douls - NA

IMPORT BEERS \$3⁵⁰

Amstel Light
Becks
Corona
Corona Light
Guinness \$5⁵⁰
Heineken
Heineken Light
New Castle \$6
Pacifico
Peroni
Samuel Adams
Stella

DRAFT BEERS \$2⁵⁰

Budweiser
Bud Light
Miller Lite

MICRO BREWS \$4

Barley Brothers Seasonal
Jenna-Grace Hefeweizen

SPECIALTY MARTINIS

Banana Split Martini

Strawberry Vodka, Cream de Banana, White Cream de Cocoa, Strawberry Puree and Cream

\$9⁵⁰

Cantaloupe Martini

Vodka, Watermelon Liquor, Fresh Orange and Lime Juice

\$9⁵⁰

Champagne Martini

Vodka, Champagne and Raspberry Puree

\$9⁵⁰

Chi Chi Tini

Vodka and Pina Colada Mix

\$9⁵⁰



Fountain of Youth Martini

Blueberry Vodka, Pama and Champagne

\$9⁵⁰

Grape Tini

Vodka, Champagne and White Grape Juice

\$9⁵⁰

Pomegranate Royale Martini

Vodka, Pama, Champagne and Fresh Lime

\$9⁵⁰

Raspberry D'jin Martini

Vodka, X-Rated Fusion Liquor, Raspberry Puree and Fresh Lime

\$9⁵⁰

Sweet Tea Tini

Sweet Tea Vodka, Fresh Brewed iced Tea and Lemoncello

\$9⁵⁰

WINE BY THE GLASS

HOUSE WINE

CK MONDAVI - Chardonnay, Cabernet Sauvignon, Merlot, R.M. Woodbridge White Zinfandel
Glass \$5.00 - 1/2 Carafe` \$12.00 - Carafe` \$21.00

CHAMPAGNE & SPARKLING WINES

Codorniu Cava Brut, Spain
Martini & Rossi Prosecco, Italy

SPLIT
\$5
\$7

WHITE WINE

• CHARDONNAY

Kendall-Jackson "Vintner's Reserve", California
Estancia "Pinnacles", Monterey
Meridian, Santa Barbara
Clos Du Bois, Sonoma

GLASS
\$6⁵⁰
\$6
\$6
\$8

• SAUVIGNON BLANC

Clos Du Bois, Sonoma Valley
Kenwood, Sonoma

\$6⁵⁰
\$6⁵⁰

• PINOT GRIGIO

Folonari, Italy
Clos Du Bois, Sonoma Valley
Santa Margherita, Italy

\$6⁵⁰
\$6⁵⁰
\$9⁵⁰

• OTHER WHITES

Fetzer, Gewurztraminer "Echo Ridge", Mendocino
Chateau St. Michelle, Riesling, Washington
Bonny Doon Pacific Rim, Dry Riesling, Washington

\$5⁷⁵
\$5⁷⁵
\$5⁵⁰

BLUSH WINE

Beringer, White Zinfandel, California
Beringer, White Merlot, California

\$5⁷⁵
\$5⁷⁵

RED WINE

• PINOT NOIR

Wyndham Estate Bin 333, Australia
Clos Du Bois, Sonoma
Kenwood, Russian River

GLASS
\$6
\$9
\$8

• MERLOT

Clos Du Bois, Alexander Valley
Murphy-Goode, Alexander Valley
Kendall-Jackson "Vintners Reserve", California
Ironstone, California

\$8⁵⁰
\$9
\$8⁵⁰
\$7⁵⁰

• SYRAH/SHIRAZ

Ironstone, Shiraz, California
Yellow Tail Reserve, Shiraz, Australia
Kendall-Jackson "Vintners Reserve", Syrah, California

\$7⁵⁰
\$7
\$8⁵⁰

• ZINFANDEL

Rancho Zabaco "Dancing Bull", Sonoma

\$8

• CABERNET SAUVIGNON

Kendall-Jackson "Vintners Reserve", California
Clos Du Bois Reserve, Alexander Valley
Sebastiani, Sonoma

\$7⁵⁰
\$8
\$7⁵⁰

• OTHER REDS

Spellbound, Petit Syrah, California
Greg Norman Estates, Cabernet-Merlot, Australia

\$7⁵⁰
\$8⁵⁰

BAR FARE

THOMMY BURGER	\$8 ⁹⁵
1/2 lb. All beef patty with lettuce, tomato and pickle. Served with french fries or onion rings. Cheese, bacon or mushrooms add 1.00	
- <i>Garden Patty</i>	Add \$1
- <i>Chicken Breast</i>	Add \$1
BAJA TACOS	\$8 ⁹⁵
Served over flour tortillas with lettuce, tomato, avocado, cheese and sprouts.	
- <i>Crispy fried fish fillet</i>	\$8 ⁹⁵
- <i>Crispy fried Gulf Shrimp</i>	Add \$1
- <i>Blackened Ahi Tuna</i>	Add \$4
POTATO SKINS	\$8 ⁹⁵
Loaded with bacon, tomatoes, onions, mushrooms, Jack & cheddar cheese.	
CHICKEN FINGER PLATTER	\$12 ⁹⁵
Spicy chicken fingers served with french fries and garden salad.	
BAR STEAK	\$11 ⁹⁵
Your choice of prime rib, chicken or top sirloin cut into bite size pieces and served with sautéed mushroom and onions.	
VEGETABLE SKEWERS	\$8 ⁹⁵
Skewered seasonal vegetables Tempura style or Italian Breaed with dipping sauce.	

ALL AMERICAN SLIDER	\$8 ⁹⁵
Two all beef patties with grilled onions, white American and cheddar cheeses served on grilled corn kaiser bun - Served with french fries.	
CHICKEN PORTABELLINI	\$10 ⁹⁵
Grilled chicken breast served with marinated portabello mushrooms crispy fried onions and Havarti cheese on a whole wheat bun with pesto mayonaise lettuce, tomato and pickle. - Served with french fries, onion rings or garden salad.	
VEGGIE BURGER	\$9 ⁹⁵
A garden patty with avocado, tomato, cucumbers, sprouts, portabella mushrooms, lettuce and cheddar served on a whole wheat bun with Dijon. - Served with french fries, onion rings or garden salad.	
LAVOSH	\$13 ⁹⁵
Extra large crisp Armenian cracker bread with melted Harvarti cheese and any four of the following: tomatoes, mushrooms, green peppers, bacon, ham, black olives, artichoke hearts or jalapenos.	
FISH-N-CHIPS	\$11 ⁹⁵
- Served with french fries, coleslaw and Tartar sauce.	
NEW YORK STEAK SANDWICH	\$13 ⁹⁵
New York steak served open faced on Texas toast and topped with crispy fried onions.	

LIGHTER FARE ENTREES

Served with your choice of steamed vegetable, baked potato, stuffed potato, wild or jasmine rice. Add a salad or soup of the day for \$2⁰⁰

COCONUT MANGO TILAPIA	\$11 ⁹⁵
Baked and served with fresh fruit salsa.	
SEAFOOD AU GRATIN*	\$12 ⁹⁵
Ahi, halibut, salmon and shrimp in a dill cream sauce. Topped with bacon, cheese and chives. Served with wild rice and garlic toast. (*No choice of side)	
BAKED SALMON DIJONAISE	\$12 ⁹⁵
Baked Salmon in a garlic dijon crust and lemon butter sauce.	
TROUT ALMONDINE	\$11 ⁹⁵
Rainbow trout grilled or blackened, and topped with a lemon butter sauce and toasted almonds.	
SHRIMP & LINGUINE*	\$12 ⁹⁵
Sautéed Gulf shrimp served over linguine with spinach and mushrooms in an Alfredo sauce. (*No choice of side)	
CALVES LIVER	\$12 ⁹⁵
Grilled calves liver topped with bacon, onions, mushrooms and Balsamic demi-glaze.	
LONDON BROIL	\$12 ⁹⁵
Marinated flat iron steak broiled, sliced and topped with a mushroom sauce.	

PORK CHOP	\$12 ⁹⁵
Charbroiled thick and juicy and garnished with apple sauce.	
SLOW ROASTED PRIME RIB	\$13 ⁹⁵
7 oz. English cut served with Au Jus and creamy horseradish.	
CHICKEN LINGUINE*	\$11 ⁹⁵
Broiled chicken breast, linguine, spinach and mushrooms in Alfredo sauce. (*No choice of side)	
CHICKEN CAPRESE	\$12 ⁹⁵
Parmesan crusted chicken topped with mozzarella, tomatoes, prosciutto and mushrooms in a Marsala wine sauce.	
CHICKEN TARRAGON	\$12 ⁹⁵
Boneless chicken breast topped with a mushroom sauce.	
BBQ CHICKEN	\$11 ⁹⁵
Boneless chicken breast in our homemade BBQ sauce and served with crispy fried onions.	

COME TASTE THE WONDERS....