



# Shires

ROOFTOP

## to start

- PRINCE EDWARD ISLAND MUSSELS** **GFM** 18  
Roasted red peppers, chorizo, white wine, red chimichurri butter, grilled ciabatta
- FRIED GREEN TOMATOES** 15  
Herb-whipped ricotta, hot honey, applewood bacon, pickled grapes  
Add grilled shrimp +\$12
- WARM SPINACH AND ARTICHOKE DIP** **GFM** 15  
White cheddar, garlic breadcrumbs, grilled ciabatta
- BEEF WELLINGTON BITES** 17  
Braised short rib, wild mushrooms, truffle oil, spinach, whole grain mustard demi-glace
- PAN-SEARED CRAB CAKE** 17  
Rooftop rémoulade, cherry pepper relish, pea shoots
- SMOKED FILET FLATBREAD** 19  
Smoked beef tenderloin, caramelized onion, white cheddar, roasted red pepper, chipotle aioli, arugula
- VEGETARIAN FLATBREAD** **V** 14  
Grilled broccolini, roasted red pepper, sun-dried tomato, gruyere, arugula, balsamic reduction, lemon vinaigrette

## greens

Add protein: grilled chicken +\$9  
grilled shrimp +\$12, grilled salmon\* +\$17

- APPLE & CANDIED WALNUT** **GF** 16  
Goat cheese, crispy parsnips, pickled red onion, mixed baby greens, green goddess dressing
- CININNATUS CAESAR** 14  
Caesar dressing, parmesan, crouton crumbs



**Parties of eight or more, please note:**  
20% gratuity will be added to the check.  
Please understand we cannot offer separate checks.

\*ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## mains

We proudly prepare many of our dinner offerings in our imported, hardwood-fired Jospier grill, oven, and smoker. The Jospier Oven operates at 900 degrees and utilizes white oak charcoal.

### CHEF'S FEAST FOR TWO **GFM** 120

2 Jospier-grilled filet medallions,\* 4 jumbo shrimp,\* Antarctic salmon,\* grilled chicken breast, NY strip,\* Rooftop rémoulade, béarnaise, demi-glace.  
Served with 2 Caesar salads and your choice of 2 sides

- GRILLED SALMON OSCAR** **GFM** 36  
Sixty-South salmon, jumbo lump crab, béarnaise, crispy fingerling potatoes, broccolini
- GRILLED DUROC PORK CHOP** **GF** 39  
Apple and jalapeño chutney, crispy fingerling potatoes, baby arugula salad, whole grain mustard demi-glace
- 14 oz NEW YORK STRIP** **GF** 55  
Grilled broccolini, red wine demi-glace  
Add Oscar topping \$12
- 8 oz FILET MIGNON** **GF** 55  
Grilled broccolini, red wine demi-glace  
Add Oscar topping \$12
- JUMBO SHRIMP AND SCALLOPS** 42  
Parmesan polenta, chorizo, sun-dried tomato, broccolini, white wine and garlic butter
- CHICKEN ROULADE** 35  
Grilled chicken stuffed with prosciutto, white cheddar, and spinach, English pea risotto and carrot emulsion
- WILD MUSHROOM TAGLIATELLE** **V** 29  
Fresh pasta, baby spinach, truffle oil, lemon, aged parmesan
- LONGWORTH'S BURGER\*** **GFM** 20  
White cheddar, romaine, tomato, onion, seasoned french fries, Rooftop rémoulade Add bacon +\$4
- SHIRES' MAC N CHEESE** 12  
Cavatappi pasta, five cheese béchamel, garlic-parmesan breadcrumbs
- GRILLED BROCCOLINI** **GFM** 12  
Goat cheese, lemon vinaigrette, garlic breadcrumbs
- CRISPY FINGERLING POTATOES** **GF** 12  
White cheddar, bacon, chipotle aioli
- WILD MUSHROOMS AND ONIONS** **V** 12  
Baby spinach, roasted garlic
- FRENCH FRIES** 10  
Rooftop rémoulade

**GF** gluten free **GFM** gluten free modified **V** vegetarian



## high proof

- LAWLOR'S MANHATTAN** 14  
Bourbon, sweet vermouth, Luxardo Maraschino liqueur, simple, Angostura bitters
- SWAY** 14  
Vodka, pomegranate, fresh lemon, rosemary simple, soda
- OLD FASHIONED ROBERT** 15  
House infused Four Roses brown butter bourbon, maple syrup, Angostura bitters
- FALL'S EMBER** 14  
Vago Mezcal, triple sec, pomegranate juice, lime, simple
- RUBY FIZZ** 14  
Roku Gin, Campari, ginger simple, prosecco

## low proof

- GARDEN SANGRIA** 14  
House wine, brandy, triple sec, fresh fruit and juices
- POM PILOT** 14  
Roku Gin, Lo-Fi Amaro, pomegranate juice, rosemary simple, lemon, ginger beer
- BIRDS OF A FEATHER** 14  
St. Germain, blueberry-sage simple, fresh lemon

## zero proof

- VIOLET LANE** 7  
Blueberry-sage simple, tarragon simple, lemon juice, soda
- PEAR WITH ME** 7  
Pear juice, cinnamon-basil simple, lemon juice, soda

## hot & spiked

- FIRESIDE CIDER** 14  
Bourbon, apple cider, vanilla bean, cinnamon, orange
- RUM TODDY** 13  
Sailor Jerry Rum, maple syrup, lemon, cinnamon

## sparkling

- Cava, Anna de Codornui Blanc de Blancs Reserva, NV, Catalonia, SPN 12 | 44
- Prosecco, Vigneti del Sole, NV, Treviso, ITL 12 | 44

## white



- Vinho Verde, Quinta de Lixa Escudo Real '22, Minho, PORT 12 | 44
- Pinot Gris, Revel OTR, '22, Cincinnati/ WA 14 | 52
- Sauvignon Blanc, Los Vascos, '22 Valle del Colchagua, CHL 14 | 52
- Chardonnay, Gerald Talmard, '22 Burgundy, FRA 13 | 48
- Chardonnay, BonAnno, '22, Carneros, CA 14 | 52
- Riesling, von Schleinitz, '22, Mosel, GER 12 | 44

## rosé

- Sangiovese, la Spinetta, '21, Tuscany, ITL 14 | 52

## red

- Pinot Noir, the Pinot Project, '22, CA 12 | 44
- Pinot Noir, Elouan, '21, OR 13 | 48
- Tempranillo, Cune Crianza, '20 Rioja, SPN 12 | 44
- Nebbiolo, Mauro Molino, '21, Langhe, ITL 14 | 52
- Malbec, Alocredra Ano Cero La Consulta, '21, Mendoza, AR 14 | 52
- Cabernet Sauvignon, Poppy, '21 Paso Robles, CA 13 | 48
- Red Blend, Blue Rock Baby Blue '21 Sonoma, CA 18 | 68

 *For a complete list of wines by the bottle, please ask for our Wine List* 

## beer and seltzer

*Please ask about our current selections of domestic and seasonal beers on draft.*

- Seasonal Madtree, Seasonal Rhinegeist, Stella Artois, Guinness 7
- Heineken, Modelo Especial, White Claw, Heineken NA 6
- Michelob Ultra, Budweiser, Bud Light, Miller Lite, Coors Light 5