

At the Shawnee Inn and Golf Resort, we pride ourselves on sustainability and being in harmony with the seasons. Our philosophy is to utilize as many locally sourced products at the peak of their freshness as possible, some of which are even grown right here at Shawnee Island Farm™. We hope you enjoy our interpretation of Mother Nature's bounty!

————DESSERTS —

Cookies and Cream Cake 6

Chocolate cake layered with vanilla buttercream icing and crushed oreos

Chocolate Buttercream Cake 6

Chocolate cake layered with light and fluffy chocolate buttercream icing

Carrot Cake 6

Layered carrot spice cake with walnuts and cream cheese icing

Apple Pie 4

Cinnamon spiced apples baked in a flaky pie shell

Blueberry Crumb Pie 4

sweet and tart blueberry filling topped with cinnamon streusel topping in a flaky pie crust

Vanilla Ice Cream 2

Chocolate Ice Cream 2

EXECUTIVE CHEF: RODNEY TALLADA

*Consuming raw and undercooked meat, poultry or fish can increase your risk of food bourne illnesses.













