



THE SHORE CLUB

## STARTERS

### Appetizers

ARTISANAL BREAD 4  
whipped brown butter

SALMON TARTARE 16  
dill mustard sauce, lumpfish caviar,  
fennel oil, potato chips

STEAK TARTARE 21  
cornichon, parmesan, mustard aioli

FRESH RAW OYSTERS 4EA  
selection of market oysters

JUMBO SHRIMP COCKTAIL 21  
horseradish cocktail sauce

SALMON CRUDO 16  
granny smith apple, shallot, grapefruit

FRIED CALAMARI 17  
cucumber yogurt dip

CRAB CAKE 21  
horseradish dill mayonnaise

### Salads / Soups

CAESAR SALAD 15  
classic garlic, anchovy dressing

PICKLED BEET SALAD 14  
arugula, frisée, walnuts, whipped  
goat cheese, maple vinaigrette

CHOPPED SALAD 13  
halloumi, green beans,  
honey dijon vinaigrette

HOUSE BURRATA SALAD 17  
seasonal accompaniments

SOUP OF THE DAY mp

LOBSTER BISQUE 18  
atlantic lobster, brandy, cream

**Add-ons** *chicken breast, lobster, salmon, shrimp*

## MAINS

### Sandwiches / Burgers

*available with choice of Fries, Tossed Salad, Caesar Salad or Seasonal Roasted Vegetables*

SOUP & SANDWICH 24  
chef's weekly creation

PRIME RIB SANDWICH 25  
arugula, horseradish aioli

BEEF BURGER 24  
cheddar, bacon, caramelized onion

CHICKEN CLUB SANDWICH 21  
bacon, tomato, herbed mayonnaise

NEW YORK STEAK SANDWICH 36  
tomato bruschetta, feta, balsamic

FISH TACOS 20  
pickled jalapeño, coleslaw

### Salads

COBB SALAD 19  
bacon, avocado, blue cheese, egg

WITH CHICKEN 24 WITH LOBSTER 33

TUNA NICOISE SALAD 23  
egg, potato, anchovy

NEW YORK STEAK SALAD 28  
honey-dijon vinaigrette

### Entrée

SEASONAL VEGETABLE RISOTTO 20  
chef's creation

FRIED CHICKEN #14 26  
chicken gravy

ROASTED ATLANTIC SALMON 34  
warm pear, squash relish

MUSHROOM CARBONARA 21  
spinach, truffled egg yolk, parmesan

CITRUS GRILLED SHRIMP 24  
prosciutto, asparagus,  
charred-tomato relish

WALLEYE SHORE 23  
bacon-potato hash

CHICKEN MILANESE 23  
arugula, frisée, caper-lemon dressing

FISH AND CHIPS 23  
beer battered, tartar sauce

LASAGNA 24  
bolognese, ricotta, mozzarella

### Grill

NEW YORK STRIPLOIN 8oz 36 / 10oz 40  
FILET MIGNON 7oz 47 / 12oz 56

BONE-IN RIB STEAK 18oz 45 / 24oz 60  
60-DAY DRY-AGED BONE-IN RIBEYE 20oz 95

*all steaks can be English cut for sharing*

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