



## CHILLED SEAFOOD

SELECTION OF MARKET OYSTERS 4EA

SALMON CRUDO 16  
granny smith apple, shallot, grapefruit

PEPPER-CRUSTED BIGEYE TUNA 18  
ginger, scallion, lime ponzu dip

JUMBO SHRIMP COCKTAIL 21  
horseradish cocktail sauce

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

CHILLED SEAFOOD TOWER  
lobster tail, king crab legs, jumbo cocktail prawns,  
oysters, scallop and white fish ceviche, seared tuna,  
garlic butter

SHORE SINGLE TIER | 2 PPL 80

SHORE DOUBLE TIER | 4 PPL 150

## APPETIZERS

ARTISANAL BREAD 4  
whipped brown butter

STEAK TARTARE 21  
cornichon, parmesan, mustard aioli

SMOKED PORK BELLY & SCALLOP 17  
preserved peaches, frisée

FRIED CALAMARI 17  
cucumber yogurt dip

CRAB CAKE 21  
horseradish dill mayonnaise

BEEF TENDERLOIN CARPACCIO 18  
pepper crusted, parmesan, crispy capers,  
grainy mustard-horseradish drizzle

CRISPY BISTRO SHRIMP 17  
cajun mayonnaise

## SOUP & SALADS

SOUP OF THE DAY mp

LOBSTER BISQUE 18  
atlantic lobster, brandy, cream

HOUSE BURRATA SALAD 17  
heirloom tomato carpaccio, caper basil dressing,  
smoked tomato drizzle

WEDGE SALAD 15  
blue cheese, bacon lardons, tomatoes

PICKLED BEET SALAD 14  
arugula, frisée, whipped goat cheese,  
beet vinaigrette

CAESAR SALAD 15  
classic garlic, anchovy dressing

CHOPPED SALAD 13  
halloumi, green beans, honey dijon vinaigrette

## CLASSIC STEAKS

PRIME NEW YORK STRIPLOIN 10oz 45 / 14oz 52

FILET MIGNON 7oz 47 / 12oz 56

PRIME BONE-IN RIB STEAK 18oz 52 / 24oz 71

SHORT RIB 34

60-DAY DRY-AGED RIBEYE 20oz 95

*all steaks can be French cut for sharing*

## ADD-ONS

GRILLED TIGER SHRIMP 18

FOIE GRAS 28

LOBSTER TAIL 39

SEARED SCALLOPS 26

1/2 POUND KING CRAB LEGS 42

## SAUCES

CHIMICHURRI SAUCE 4

PEPPERCORN SAUCE 4

BÉARNAISE SAUCE 4  
WITH LOBSTER OR KING CRAB 12

## SIGNATURE DISHES FROM LAND & SEA

SAUTÉED PRAWNS & SCALLOPS 44  
Pernod, herb butter

SEABASS 35  
seared branzino, portobello mushroom, kale,  
puffed rice

ROASTED ATLANTIC SALMON 34  
warm pear, squash relish

BIGEYE TUNA 40  
sesame crusted, soya-lime dip,  
pickled ginger, wasabi

BLACK COD & KING CRAB 46  
parmesan-bacon crust, tarragon beurre blanc

STUFFED RAINBOW TROUT 36  
pan fried, stuffed with crab meat, baby shrimp

ARCTIC CHAR 32  
mediterranean relish

SEAFOOD CIOPPINO 42  
white fish, scallop, mussels, prawns, cilantro-white  
wine broth

FRIED CHICKEN 31  
brined for 24 hours, served with a chicken gravy

HALF ROASTED CHICKEN 31  
stuffed chicken leg with mushroom, granny smith  
apple, brown butter sauce

DOUBLE-CUT LAMB CHOPS 48

STEAK & LOBSTER 78  
7oz filet mignon, 1/2lb Atlantic lobster tail

## FOR THE TABLE

SALT & VINEGAR SHOESTRING FRIES 9

STEAKHOUSE FRENCH FRIES 9

MASHED POTATOES 12

BAKED POTATO 10

SCALLOPED POTATOES 15

TEMPURA-BATTERED ONION RINGS 11

ROASTED BROCCOLI 12

ROASTED CAULIFLOWER 12

STEAMED ASPARAGUS 14

BRANDY FLAMBÉED MUSHROOMS 13

CREAMED CORN 12

FRIED BRUSSELS SPROUTS 12

SAUTÉED HEIRLOOM CARROTS 13

SEASONAL RISOTTO 14/28

MAC AND CHEESE 15  
WITH LOBSTER 30

Executive Chef: Steve Mitton

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