



## Starters

<b>ALMOND TREE HOUSE SALAD</b>	<b>\$18</b>
<i>Crunchy almonds, romaine, kale and smoked bacon in a creamy anchovy dressing</i>  	
<b>LETTUCE WEDGE</b>	<b>\$16</b>
<i>Avocado, tomatoes, bacon with blue cheese crumble dressing</i>	
<b>BURRATA MOZZARELLA</b>	<b>\$25</b>
<i>with vine ripened tomatoes, basil pesto and black olive tapenade</i>  	
<b>PULLED BRAISED SHORT RIB</b>	<b>\$22</b>
<i>Slow cooked beef short rib biscuits with house pickle</i>	
<b>SMOKEY JOES WINGS</b>	<b>\$18</b>
<i>House seasoned and smoked chicken wings with Alabama dip</i> 	
<b>SHRIMP MAC ‘N’ CHEESE</b>	<b>\$28</b>
<i>Creamy elbow mac, bubbling with a three-cheese crust</i>	
<b>BAKED CAMEMBERT</b>	<b>\$32</b>
<i>Ideal for 2 people sharing, crunchy sour dough and house chutney</i>	
<b>SEAFOOD CHOWDER</b>	<b>\$22</b>
<i>Native creamy chowder ‘New Provo Style’</i>	
<b>GRATIN ‘NORMANDE’</b>	<b>\$18</b>
<i>French onion soup with swiss glazed crouton</i>	

## Entrée Skillet Dishes

<b>OLD BAY SEASONED SHRIMPS</b>	<b>\$36</b>
<i>Served on creamy grits and arugula</i> 	
<b>MAMAS FRIED CHICKEN</b>	<b>\$29</b>
<i>Buttermilk fried chicken, biscuit, grilled jalapeno and house hot sauce</i>	
<b>DAILY CATCH</b>	<b>\$44</b>
<i>Fried or grilled native fish in caper butter herb sauce</i> 	
<b>‘STACK N RACK’ BABY BACK BBQ RIBS</b>	<b>\$40</b>
<i>Sticky and messy served with biscuit, Rasta rings and house slaw</i>	
<b>FISHERMANS PIE</b>	<b>\$38</b>
<i>Salmon , mahi, shrimp and bay scallop tossed in a creamy white wine sauce topped with a potato crust</i>	
<b>SMOKED TEXAN BEEF SHORT RIBS</b>	<b>\$48</b>
<i>Smoked and slow braised served with creamed mash, jus and chimichurri</i> 	
<b>12 OZ NEW YORK STRIP STEAK</b>	<b>\$52</b>
<i>Marinated, seasoned and flame grilled with chimichurri</i> 	
<b>‘SPAG BOL’</b>	<b>\$35</b>
<i>Spaghetti bolognaise with freshly shaved aged parmesan cheese</i>	
<b>CHEESY BAKED BEEF LASAGNE</b>	<b>\$42</b>
<i>with layers of pasta, 3 cheese, herbs and tomato sauce</i>	

Kindly notify one of our service team if you have any food allergies or intolerances.  
15% service charge & 12% government tax will be added to your final check.

 Vegetarian

 Gluten Free

 Contains Nuts

Creative Comfort Food with a Shore Club Twist



## Entrée Skillet Dishes

<b>GNOCCHI</b>	<b>\$32</b>
<i>Blue cheese, truffle cream sauce, toasted pine nuts and sundried tomato</i> V  N	
<b>ALMOND TREE BURGER</b>	<b>\$22</b>
<i>Our signature 8oz beef patty with braised short rib, cheddar cheese and Rasta rings</i>	

## Sides

<b>MAC ‘N’ CHEESE</b>	<b>\$16</b>
<i>Creamy elbow mac, bubbling with a three-cheese crust</i> V	
<b>JOHN DOE FRIES</b>	<b>\$10</b>
<i>French fries with garlic anchovy dip</i>	
<b>HARICOT VERT</b>	<b>\$10</b>
<i>Sauté French beans with garlic butter</i> V  GF	
<b>CORN COB</b>	
<i>Garlic butter herb grilled, toasted with parmesan and panko</i> V <b>\$10</b>	
<b>MASH</b>	
<i>Creamy, dreamy, buttery mashed potato</i> GF <b>\$10</b>	

## Daily Features

Ask your server about today's featured entrees and desserts.

V Vegetarian   GF Gluten Free   N Contains Nuts

## Almond Tree Eye Candy

<b>SKILLET TART TARTAIN</b>	<b>\$18</b>	<b>MISSISSIPPI MUD CAKE</b>	<b>\$18</b>
<i>Caramelized spiced Granny Smith apples with a short crust pastry base with elderflower ice cream</i>		<i>Chocolate lovers favorite with Tahitian vanilla ice cream</i>	
<b>COCONUT MERINGUE CREAM PIE</b>	<b>\$18</b>	<b>BANANA FOSTER</b>	<b>\$18</b>
<i>Coconut pastry cream with dulce de leche sauce and toasted meringue</i>		<i>Classic caramelized bananas in Bambarra rum with caramel and crème brûlée ice cream</i>	

## Wood Fired Pizza

All pizzas are 10” and hand made to order.

<b>TRADITIONAL MARGHERITA</b>	<b>\$22</b>
<i>Italian tomato, mozzarella and fresh basil leaf</i> V	
<b>LONG BAY HAWAIIAN</b>	<b>\$22</b>
<i>Italian tomato, Jerk chicken, pineapple and mushrooms</i>	
<b>CLASSIC PEPPERONI</b>	<b>\$24</b>
<i>Italian tomato, mozzarella and pepperoni. Add jalapeños if you like it HOT!</i>	
<b>SHORE CLUB SHRIMP ITALIA</b>	<b>\$22</b>
<i>Italian tomato, aubergine, calabrese sausage, parmesan, basil and mozzarella</i>	
<b>MEATY</b>	<b>\$24</b>
<i>Italian tomato, bacon, pepperoni, ham, pork sausage and mozzarella</i>	
<b>WOOD CALEBRESE</b>	<b>\$24</b>
<i>Italian tomato, sausage, jalapeños, pesto, peppers, Buffalo mozzarella and rocket leaves</i>	
<b>FUNGI</b>	<b>\$22</b>
<i>Portobello mushrooms, infused truffle oil and parmesan</i> V	
<b>FLORENTINA</b>	<b>\$22</b>
<i>Italian tomato, spinach, free range egg, mozzarella, garlic and black olives (served unsliced)</i> V	
<b>SOFIA</b>	<b>\$25</b>
<i>Italian tomato, fresh Buffalo mozzarella, garden basil leaf - Chef's Favorite!</i> V	