

#### Starters

# Entrée Skillet Dishes

ALMOND TREE HOUSE SALAD  Crunchy almonds, romaine, kale and smoked bacon in a creamy anchovy dressing	\$14	OLD BAY SEASONED SHRIMPS Served on creamy grits and arugula	\$36
LETTUCE WEDGE  Avocado, tomatoes, bacon with blue cheese crumble dressing	\$16	MAMAS FRIED CHICKEN  Buttermilk fried chicken, biscuit, grilled jalapeno and house hot sauce	\$30
CHICKEN LIVER PARFAIT  Crunchy sour dough and grape chutney	\$18	DAILY CATCH Fried or grilled native fish in caper butter	\$42
FRIED GREEN TOMATOES  Crispy buttermilk fried with chipotle aioli 🏑	\$14	herb sauce (**)  'STACK N RACK' BABY BACK BBQ RIBS	\$34
PULLED BRAISED SHORT RIB  Slow cooked beef short rib biscuits with house pickle	\$20	Sticky and messy served with biscuit, Rasta rings and house slaw	
SMOKEY JOES WINGS  House seasoned and smoked chicken wings with  Alabama dip	\$16	MISS K'S CHICKEN POT PIE  Homemade creamy chicken and vegetable pot pie with short crust pastry	\$36
SHRIMP MAC 'N' CHEESE  Creamy elbow mac, bubbling with a three- cheese crust	\$22	SMOKED TEXAN BEEF SHORT RIBS  Smoked and slow braised served with creamed mash, jus and chimichurri	\$46
BAKED CAMENBERT  Ideal for 2 people sharing, crunchy sour dough	\$26	IO OZ ANGUS FLANK STEAK	\$38
and house chutney  SEAFOOD CHOWDER	\$14	Marinated, seasoned and flame grilled with chimichurri	
Native creamy chowder 'New Provo Style'  GRATIN 'NORMANDE'  French onion soup with swiss glazed crouton	\$14	'SPAG BOL' Spaghetti bolognaise with freshly shaved aged parmesan cheese	\$28

Kindly notify one of our service team if you have any allergies or food intolerances.

15% service charge & 12% government tax will be added to your final check.









### Entrée Skillet Dishes

#### **GNOCCHI** \$26 Blue cheese, truffle cream sauce, toasted pine nuts **ALMOND TREE BURGER** \$18 Our signature 80z beef patty with braised short rib, cheddar cheese and Rasta rings

### Sides

MAC 'N' CHEESE  Creamy elbow mac, bubbling with a three-cheese crust	\$12
JOHN DOE FRIES French fries with garlic anchovy dip	\$8
HARICOT VERT  Sauté French beans with garlic butter √	\$8
MAMA'S OKRA  Corn meal fried okra with spicy tomato sauce   √	\$8
CORN COB  Garlic butter herb grilled, toasted with parmesan and panko   ✓	\$8
MASH Creamy, dreamy, buttery mashed potato	\$8

## Daily Features

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





### Wood Fired Pizza

All pizzas are 10" and hand made to order.

TRADITIONAL MARGHERITA  Italian tomato, mozzarella and fresh basil leaf 🌱	\$16
LONG BAY HAWAIIAN Italian tomato, Jerk chicken, pineapple and mushrooms	\$18
CLASSIC PEPPERONI Italian tomato, mozzarella and pepperoni. Add jalapeños if you like it HOT!	\$18
SHORE CLUBS LOBSTER ITALIA  Italian tomato, aubergine, calabrese sausage, parmesan, basil and mozzarella (in season)	\$20
MEATY Italian tomato, bacon, pepperoni, ham, pork sausage and mozzarella	\$20
WOOD CALEBRESE  Italian tomato, sausage, jalapeños, pesto, peppers, buffalo mozzarella and rocket leaves	\$22
FUNGI  Portobello mushrooms, infused truffle oil and  Parmesan   √	\$20
FLORENTINA  Italian tomato, spinach, free range egg, mozzarella, garlic and black olives (served unsliced)	\$18
SOFIA  Italian tomato, fresh Buffalo mozzarella, garden basil leaf - Chefs Favoriate! 🎷	\$18

# Almond Tree Eye Candy

SKILLET TART TARTAIN	\$14	MISSISSIPPI MUD CAKE	\$14
Caramelized spiced Granny Smith apples with a short		Chocolate lovers favorite with	
crust pastry base with elderflower ice cream		Tahitian vanilla ice cream	
COCONUT MERINGUE CREAM PIE	\$14	BANANA FOSTER	\$14
Coconut pastry cream with dulce de leche		Classic caramelized bananas in Bambarra rum	
sauce and toasted meringue		with caramel and crème brûlée ice cream	