



ALMOND TREE  
AT THE SHORE CLUB

## Starters

### ALMOND TREE HOUSE SALAD \$16

Crunchy almonds, romaine, kale and smoked bacon in a creamy anchovy dressing  

### LETTUCE WEDGE \$16

Avocado, tomatoes, bacon with blue cheese crumble dressing

### BURRATA MOZZARELLA \$23

with vine ripened tomatoes, basil pesto and black olive tapenade  

### FRIED GREEN TOMATOES \$14

Crispy buttermilk fried with chipotle aioli 

### PULLED BRAISED SHORT RIB \$20

Slow cooked beef short rib biscuits with house pickle

### SMOKEY JOES WINGS \$16

House seasoned and smoked chicken wings with Alabama dip 

### SHRIMP MAC 'N' CHEESE \$26

Creamy elbow mac, bubbling with a three-cheese crust

### BAKED CAMEMBERT \$28

Ideal for 2 people sharing, crunchy sour dough and house chutney

### SEAFOOD CHOWDER \$20

Native creamy chowder 'New Provo Style'

### GRATIN 'NORMANDE' \$16

French onion soup with swiss glazed crouton

### ESCARGOT \$20

with garlic, herb and lemon butter on toasted sour dough bread

## Entrée Skillet Dishes

### OLD BAY SEASONED SHRIMPS \$36

Served on creamy grits and arugula 

### MAMAS FRIED CHICKEN \$29

Buttermilk fried chicken, biscuit, grilled jalapeno and house hot sauce

### DAILY CATCH \$42

Fried or grilled native fish in caper butter herb sauce 

### 'STACK N RACK' BABY BACK BBQ RIBS \$38

Sticky and messy served with biscuit, Rasta rings and house slaw

### FISHERMANS PIE \$36

Salmon, mahi, shrimp and bay scallop tossed in a creamy white wine sauce topped with a potato crust

### SMOKED TEXAN BEEF SHORT RIBS \$46

Smoked and slow braised served with creamed mash, jus and chimichurri 

### 12 OZ NEW YORK STRIP STEAK \$48

Marinated, seasoned and flame grilled with chimichurri 

### 'SPAG BOL' \$34

Spaghetti bolognaise with freshly shaved aged parmesan cheese

### CHEESY BAKED BEEF LASAGNE \$36

with layers of pasta, 3 cheese, herbs and tomato sauce

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



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## Entrée Skillet Dishes

<b>GNOCCHI</b>	<b>\$30</b>
<i>Blue cheese, truffle cream sauce, toasted pine nuts and sundried tomato</i> ✓ 🥜	
<b>ALMOND TREE BURGER</b>	<b>\$20</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> ✓	
<b>JOHN DOE FRIES</b>	<b>\$8</b>
<i>French fries with garlic anchovy dip</i>	
<b>HARICOT VERT</b>	<b>\$8</b>
<i>Sauté French beans with garlic butter</i> ✓ 🥜	
<b>CORN COB</b>	<b>\$8</b>
<i>Garlic butter herb grilled, toasted with parmesan and panko</i> ✓	
<b>MASH</b>	<b>\$8</b>
<i>Creamy, dreamy, buttery mashed potato</i> 🥜	

## Daily Features

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

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## Almond Tree Eye Candy

<b>SKILLET TART TARTAIN</b>	<b>\$16</b>
<i>Caramelized spiced Granny Smith apples with a short crust pastry base with elderflower ice cream</i>	
<b>COCONUT MERINGUE CREAM PIE</b>	<b>\$16</b>
<i>Coconut pastry cream with dulce de leche sauce and toasted meringue</i>	

## Wood Fired Pizza

All pizzas are 10" and hand made to order.

<b>TRADITIONAL MARGHERITA</b>	<b>\$20</b>
<i>Italian tomato, mozzarella and fresh basil leaf</i> ✓	
<b>LONG BAY HAWAIIAN</b>	<b>\$20</b>
<i>Italian tomato, Jerk chicken, pineapple and mushrooms</i>	
<b>CLASSIC PEPPERONI</b>	<b>\$22</b>
<i>Italian tomato, mozzarella and pepperoni. Add jalapeños if you like it HOT!</i>	
<b>SHORE CLUB SHRIMP ITALIA</b>	<b>\$20</b>
<i>Italian tomato, aubergine, calabrese sausage, parmesan, basil and mozzarella</i>	
<b>MEATY</b>	<b>\$22</b>
<i>Italian tomato, bacon, pepperoni, ham, pork sausage and mozzarella</i>	
<b>WOOD CALEBRESE</b>	<b>\$22</b>
<i>Italian tomato, sausage, jalapeños, pesto, peppers, Buffalo mozzarella and rocket leaves</i>	
<b>FUNGI</b>	<b>\$20</b>
<i>Portobello mushrooms, infused truffle oil and parmesan</i> ✓	
<b>FLORENTINA</b>	<b>\$20</b>
<i>Italian tomato, spinach, free range egg, mozzarella, garlic and black olives (served unsliced)</i> ✓	
<b>SOFIA</b>	<b>\$24</b>
<i>Italian tomato, fresh Buffalo mozzarella, garden basil leaf - Chef's Favorite!</i> ✓	