



## APPETIZERS

**ARTISANAL BREAD 6**  
whipped brown butter

**STEAK TARTARE 25**  
seasoned hand-cut Canadian AAA tenderloin, crostini

**SHORE CLUB BRUSCHETTA 13**  
house-fresh cheese, cherry tomato, garlic-chilli crisp

**CALAMARI 23**  
flash-fried squid, cucumber yogurt sauce

**CRAB CAKE 25**  
green goddess sauce

**BEEF TENDERLOIN CARPACCIO 24**  
pepper crusted, parmesan, crispy capers, crostini, grainy mustard-horseradish drizzle

**CRISPY BISTRO SHRIMP 21**  
cajun mayonnaise

## CHILLED SEAFOOD

**SELECTION OF MARKET OYSTERS 4EA**

**PEPPER-CRUSTED BIGEYE TUNA 24**  
ginger, scallion, lime ponzu dip

**JUMBO SHRIMP COCKTAIL 28**  
horseradish cocktail sauce

**SALMON TARTARE 20**  
cucumber, dill, crostini

**CHILLED SEAFOOD TOWER**  
lobster tail, jumbo cocktail prawns, oysters, scallop & white fish ceviche, salmon tartare, seared tuna, garlic butter

**SHORE SINGLE TIER | 2 PPL 95**

**SHORE DOUBLE TIER | 4 PPL 180**

## SOUP & SALADS

**LOBSTER BISQUE 21**  
Atlantic lobster, brandy, cream

**HOUSE BURRATA SALAD 23**  
mixed greens, citrus, tomato, olive oil, red wine vinaigrette

**WEDGE SALAD 19**  
Stilton, bacon, tomato, buttermilk ranch dressing

**BEET SALAD 19**  
roasted beets, green grapes, walnuts, feta cheese, burnt orange-soy dressing

**CAESAR SALAD 21**  
classic garlic-caper dressing, croutons, bacon, parmesan

**CHOPPED SALAD 18**  
halloumi, green beans, honey dijon vinaigrette

## STEAKS & CHOPS

**NEW YORK STRIPLOIN 10oz 59 / 14oz 70**

**SHORT RIB 52**

**FILET MIGNON 7oz 64 / 12oz 86**

**SIRLOIN 8oz 48**

**BONE-IN RIB STEAK 18oz 70 / 24oz 85**

**DOUBLE-CUT LAMB CHOPS 60**

**PORTERHOUSE STEAK 28oz 142**

**KANSAS CITY STEAK 18oz 78**

*All steaks can be sliced for sharing*

## STEAK ADD-ONS & SAUCES

**GRILLED TIGER SHRIMP 27**

**SEARED SCALLOPS 35**

**ATLANTIC LOBSTER TAIL 56**

**BÉARNAISE SAUCE 6**

**PEPPERCORN SAUCE 6**

**HOUSE HERB BUTTER 6**

## SIGNATURE DISHES FROM LAND & SEA

**SAUTÉED PRAWNS & SCALLOPS 58**  
Pernod, herb butter

**STUFFED RAINBOW TROUT 44**  
pan fried, stuffed with crab meat, baby shrimp

**STEAK & LOBSTER 112**  
7oz filet mignon, Atlantic lobster tail

**WILD HALIBUT 49**  
garlic-chilli crisp, salt cod croquette, smashed peas

**FRIED CHICKEN #14 37**  
brined for 24 hours, served with a chicken gravy

**BRUSSELS BOWL 27**  
deep-fried Brussels sprouts, wild mushrooms, farro & lentils, radish, sherry dressing, toasted hazelnuts

**ROASTED ATLANTIC SALMON 44**  
confit leek & potatoes, parmesan, kalamata tapenade

**CHICKEN PICCATA 38**  
white wine caper sauce, charred lemon, asparagus, roasted fingerling potatoes, arugula salad

**POTATO GNOCCHI 31**  
mushrooms, green peas, asparagus, cream, parmesan

**BIGEYE TUNA 54**  
sesame crusted, soya-lime dip, pickled ginger, wasabi

**TSC BURGER 31**  
cheddar cheese, double smoked bacon, caramelized onions, house sauce, brioche bun

## FOR THE TABLE

**SALT & VINEGAR FRIES 11**  
24-hour vinegar brined shoestring  
PEI Burbank potatoes

**TEMPURA-BATTERED ONION RINGS 15**  
buttermilk brined, beer-battered

**BABY SPINACH 15**  
sautéed, creamed or steamed

**STEAKHOUSE FRENCH FRIES 10**  
hand-cut PEI Burbank potatoes

**ROASTED BROCCOLI 15**  
pan-roasted, garlic breadcrumbs

**ROASTED CARROTS 14**  
brown butter - maple glaze, fresh herbs

**MASHED POTATOES 13**  
butter-whipped PEI Burbank potatoes

**SAUTÉED ASPARAGUS 18**  
smoked lemon, garlic oil

**MAC AND CHEESE 20**  
WITH LOBSTER 31

**BAKED POTATO 10**  
baked PEI Burbank potato with choice of fixings

**SAUTÉED WILD MUSHROOMS 16**  
garlic, shallot confit, herb butter

**CRISPY BRUSSELS SPROUTS 15**  
deep-fried Brussels sprouts, wild mushrooms, farro & lentils, radish, sherry dressing, toasted hazelnuts

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