



APPETIZERS

- ARTISANAL BREAD 5**
whipped brown butter
- BEEF TARTARE 20**
seasoned hand-cut Canadian AAA tenderloin, crostini
- TOMATO CHEESE TOAST 12**
house-fresh cheese, cherry tomato, garlic-chilli crisp
- CALAMARI 19**
flash-fried squid, cucumber yoghurt sauce
- CRAB CAKE 22**
green goddess sauce, burnt lime
- BEEF TENDERLOIN CARPACCIO 22**
pepper crusted, parmesan, crispy capers, grainy mustard-horseradish drizzle
- CRISPY BISTRO SHRIMP 18**
cajun mayonnaise

CHILLED SEAFOOD

- SELECTION OF MARKET OYSTERS 4EA**
- PEPPER-CRUSTED BIGEYE TUNA 22**
ginger, scallion, lime ponzu dip
- JUMBO SHRIMP COCKTAIL 26**
horseradish cocktail sauce
- SALMON TARTARE 17**
cucumber, dill

CHILLED SEAFOOD TOWER

lobster tail, clams, 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 20**
Atlantic lobster, brandy, cream
- HOUSE BURRATA SALAD 19**
seasonal accompaniments
- WEDGE SALAD 16**
Stilton, bacon, tomato, buttermilk ranch dressing
- BEEF SALAD 15**
roasted & pickled beets, green grapes, walnuts, feta cheese, burnt orange-soy dressing
- CAESAR SALAD 18**
classic garlic-caper dressing, croutons, bacon, parmesan
- CHOPPED SALAD 16**
halloumi, green beans, honey dijon vinaigrette

GRILL

- NEW YORK STRIPLOIN 10oz 50 / 14oz 62**
- FILET MIGNON 7oz 55 / 12oz 76**
- BONE-IN RIB STEAK 18oz 60 / 24oz 72**
- SHORT RIB 40**
- SIRLOIN 8oz 41**
- DOUBLE-CUT LAMB CHOPS 55**

ADD-ONS

- GRILLED TIGER SHRIMP 25**
- LOBSTER TAIL 55**
- SEARED SCALLOPS 33**

SAUCES

- CHIMICHURRI SAUCE 4**
- PEPPERCORN SAUCE 4**
- BÉARNAISE SAUCE 4**
WITH LOBSTER 12
- TRUFFLE MUSTARD BUTTER 4**
- HOUSE HERB BUTTER 4**

All steaks can be English cut for sharing

SIGNATURE DISHES

- SAUTÉED PRAWNS & SCALLOPS 55**
Pernod, herb butter
- WILD HALIBUT 44**
chilli, rosemary & garlic, salt cod croquette, smashed peas
- ROASTED ATLANTIC SALMON 34**
confit leek & potatoes, parmesan, kalamata tapenade
- BIGEYE TUNA 51**
sesame crusted, soya-lime dip, pickled ginger, wasabi
- STUFFED RAINBOW TROUT 40**
pan fried, stuffed with crab meat, baby shrimp
- FRIED CHICKEN #14 33**
brined for 24 hours, served with a chicken gravy
- ROASTED HALF CHICKEN 32**
chilli, herb, garlic, shallot pan sauce
- BEEF BURGER 30**
cheddar, bacon, caramelized onion
- STEAK & LOBSTER 90**
8oz sirloin, Atlantic lobster tail
- BRUSSELS BOWL 25**
deep-fried Brussels sprouts, wild mushrooms, farro & lentils, radish, sherry dressing, toasted hazelnuts
- MUSHROOM RAVIOLI 27**
green peas, asparagus, truffle cream, parmesan

FOR THE TABLE

- SALT & VINEGAR FRIES 9**
24-hour vinegar brined shoestring PEI Burbank potatoes
- STEAKHOUSE FRENCH FRIES 9**
hand-cut PEI Burbank potatoes
- MASHED POTATOES 12**
butter-whipped PEI potatoes
- BAKED POTATO 9**
baked PEI Russet potato with choice of fixings
- TEMPURA-BATTERED ONION RINGS 13**
buttermilk brined, beer-battered
- ROASTED BROCCOLI 13**
pan-roasted, anchovy-garlic breadcrumbs
- SAUTÉED ASPARAGUS 16**
smoked lemon, garlic oil
- SAUTÉED WILD MUSHROOMS 15**
garlic, shallot confit, herb butter
- SAUTÉED MIXED GREENS 14**
spinach, Swiss chard, kale, butter, shallots
- GRILLED BEEFSTEAK TOMATOES 12**
shallot, garlic, basil, balsamic & oil
- MAC AND CHEESE 18**
WITH LOBSTER 30
- BRUSSELS BOWL 14**
deep-fried Brussels sprouts, wild mushrooms, farro & lentils, radish, sherry dressing, toasted hazelnuts

Follow us



theshoreclubca