



APPETIZERS

ARTISANAL BREAD 5
whipped brown butter

BEEF TARTARE 22
seasoned hand-cut Canadian AAA tenderloin, crostini

SHORE CLUB BRUSCHETTA 12
house-fresh cheese, cherry tomato, garlic-chilli crisp

CALAMARI 20
flash-fried squid, cucumber yoghurt sauce

CRAB CAKE 23
green goddess sauce

BEEF TENDERLOIN CARPACCIO 23
pepper crusted, parmesan, crispy capers, grainy mustard-horseradish drizzle

CRISPY BISTRO SHRIMP 19
cajun mayonnaise

CHILLED SEAFOOD

SELECTION OF MARKET OYSTERS 4EA

PEPPER-CRUSTED BIGEYE TUNA 23
ginger, scallion, lime ponzu dip

JUMBO SHRIMP COCKTAIL 26
horseradish cocktail sauce

SALMON TARTARE 18
cucumber, dill

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 20
Atlantic lobster, brandy, cream

HOUSE BURRATA SALAD 20
seasonal accompaniments

WEDGE SALAD 17
Stilton, bacon, tomato, buttermilk ranch dressing

BEEF SALAD 16
roasted & pickled beets, green grapes, walnuts,
feta cheese, burnt orange-soy dressing

CAESAR SALAD 19
classic garlic-caper dressing, croutons,
bacon, parmesan

CHOPPED SALAD 16
halloumi, green beans, honey dijon vinaigrette

GRILL

NEW YORK STRIPLOIN 10oz 52 / 14oz 64

PORTERHOUSE STEAK 28oz 135

FILET MIGNON 7oz 57 / 12oz 78

BONE-IN RIB STEAK 18oz 62 / 24oz 74

SHORT RIB 45

SIRLOIN 8oz 42

DOUBLE-CUT LAMB CHOPS 57

ADD-ONS

GRILLED TIGER SHRIMP 26

LOBSTER TAIL 55

SEARED SCALLOPS 34

All steaks can be English cut for sharing

SAUCES

CHIMICHURRI SAUCE 5

PEPPERCORN SAUCE 5

BÉARNAISE SAUCE 5
WITH LOBSTER 13

TRUFFLE MUSTARD BUTTER 5

HOUSE HERB BUTTER 5

SIGNATURE DISHES FROM LAND & SEA

SAUTÉED PRAWNS & SCALLOPS 56
Pernod, herb butter

WILD HALIBUT 45
chilli, rosemary & garlic, salt cod croquette,
smashed peas

ROASTED ATLANTIC SALMON 36
confit leek & potatoes, parmesan, kalamata tapenade

BIGEYE TUNA 52
sesame crusted, soya-lime dip, pickled ginger, wasabi

STUFFED RAINBOW TROUT 42
pan fried, stuffed with crab meat, baby shrimp

DOVER SOLE 95
pan fried, lemon butter sauce

FRIED CHICKEN #14 34
brined for 24 hours, served with a chicken gravy

ROASTED HALF CHICKEN 33
chilli, herb, garlic, shallot pan sauce

STEAK & LOBSTER 92
8oz sirloin, Atlantic lobster tail

BRUSSELS BOWL 26
deep-fried Brussels sprouts, wild mushrooms,
farro & lentils, radish, sherry dressing,
toasted hazelnuts

MUSHROOM RAVIOLI 28
green peas, asparagus, truffle cream, parmesan

BEEF BURGER 30
cheddar, bacon, caramelized onion

FOR THE TABLE

SALT & VINEGAR FRIES 10
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 14
buttermilk brined, beer-battered

ROASTED BROCCOLI 14
pan-roasted, garlic breadcrumbs

SAUTÉED ASPARAGUS 17
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 19
WITH LOBSTER 31

BRUSSELS BOWL 14
deep-fried Brussels sprouts, wild mushrooms, farro
& lentils, radish, sherry dressing, toasted hazelnuts

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