



## APPETIZERS

**ARTISANAL BREAD 5**  
whipped brown butter

**BEEF TARTARE 19**  
seasoned hand-cut Canadian AAA tenderloin, crostini

**TOMATO CHEESE TOAST 12**  
house-fresh cheese, cherry tomato, garlic-chilli crisp

**CALAMARI 18**  
flash-fried squid, cucumber yoghurt sauce

**CRAB CAKE 21**  
green goddess sauce, burnt lime

**BEEF TENDERLOIN CARPACCIO 21**  
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 21**  
ginger, scallion, lime ponzu dip

**JUMBO SHRIMP COCKTAIL 25**  
horseradish cocktail sauce

**SALMON TARTARE 16**  
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 19**  
Atlantic lobster, brandy, cream

**HOUSE BURRATA SALAD 19**  
seasonal accompaniments

**WEDGE SALAD 15**  
Stilton, bacon, tomato, buttermilk ranch dressing

**BEET SALAD 14**  
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 48 / 14oz 60**

**FILET MIGNON 7oz 53 / 12oz 74**

**BONE-IN RIB STEAK 18oz 58 / 24oz 70**

**SHORT RIB 39**

**SIRLOIN 8oz 39**

**DOUBLE-CUT LAMB CHOPS 53**

## ADD-ONS

**GRILLED TIGER SHRIMP 24**

**LOBSTER TAIL 54**

**SEARED SCALLOPS 32**

*All steaks can be English cut for sharing*

## SAUCES

**CHIMICHURRI SAUCE 4**

**PEPPERCORN SAUCE 4**

**BÉARNAISE SAUCE 4**  
WITH LOBSTER 12

**TRUFFLE MUSTARD BUTTER 4**

**HOUSE HERB BUTTER 4**

## SIGNATURE DISHES

**SAUTÉED PRAWNS & SCALLOPS 54**  
Pernod, herb butter

**WILD HALIBUT 43**  
chilli, rosemary & garlic, salt cod croquette, smashed peas

**ROASTED ATLANTIC SALMON 33**  
confit leek & potatoes, parmesan, kalamata tapenade

**BIGEYE TUNA 50**  
sesame crusted, soya-lime dip, pickled ginger, wasabi

**STUFFED RAINBOW TROUT 39**  
pan fried, stuffed with crab meat, baby shrimp

**FRIED CHICKEN #14 33**  
brined for 24 hours, served with a chicken gravy

**ROASTED HALF CHICKEN 31**  
chilli, herb, garlic, shallot pan sauce

**BEEF BURGER 30**  
cheddar, bacon, caramelized onion

**STEAK & LOBSTER 90**  
8oz sirloin, Atlantic lobster tail

**BRUSSELS BOWL 24**  
deep-fried Brussels sprouts, wild mushrooms, farro & lentils, radish, sherry dressing, toasted hazelnuts

**MUSHROOM RAVIOLI 26**  
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 12**  
buttermilk brined, beer-battered

**ROASTED BROCCOLI 12**  
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

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