



THE
SHORE CLUB

STARTERS

Appetizers

ARTISANAL BREAD 5
whipped brown butter

FRESH RAW OYSTERS 4EA
selection of market oysters

FRIED CALAMARI 19
cucumber yogurt dip

BEEF TENDERLOIN CARPACCIO 22
pepper crusted, arugula, parmesan, crispy capers, grainy mustard-horseradish drizzle

SALMON TARTARE 17
cucumber, dill

CRAB CAKE 22
green goddess sauce, burnt lime

STEAK TARTARE 20
seasoned hand-cut Canadian AAA tenderloin, crostini

JUMBO SHRIMP COCKTAIL 26
horseradish cocktail sauce

TOMATO CHEESE TOAST 12
house-fresh cheese, cherry tomato, garlic-chilli crisp on country loaf

Salads / Soup

CAESAR SALAD 18
classic garlic-caper dressing, croutons, bacon, parmesan

CHOPPED SALAD 16
halloumi, green beans, honey dijon vinaigrette

WEDGE SALAD 16
Stilton, bacon, tomato, buttermilk ranch dressing

BEET SALAD 15
roasted & pickled beets, green grapes, walnuts, feta cheese, burnt orange-soy dressing

HOUSE BURRATA SALAD 19
seasonal accompaniments

LOBSTER BISQUE 20
Atlantic lobster, brandy, cream

Add-ons chicken breast, lobster, salmon, shrimp, steak

MAINS

Sandwiches / Burgers

available with choice of Fries, Tossed Salad, Caesar Salad or Seasonal Roasted Vegetables

BEEF BURGER 30
cheddar, bacon, caramelized onion

CHICKEN CLUB SANDWICH 23
bacon, tomato, herbed mayonnaise

NEW YORK STEAK SANDWICH 48
tomato bruschetta, feta, balsamic

ATLANTIC LOBSTER ROLL 38
lobster meat, green goddess mayo, green onions, top-cut roll

FISH TACOS 21
white fish, pickled jalapeño, coleslaw

Salad

SMOKED FISH SALAD 22
House-smoked fish, ingerling potatoes, pea shoots, arugula, horseradish

COBB SALAD 20
bacon, avocado, Stilton, egg

SIRLOIN STEAK SALAD 28
sirloin steak, tomato gratin, Stilton, pea shoots, arugula

WITH CHICKEN 25 WITH LOBSTER 40

Entrée

BRUSSELS BOWL 22
deep-fried Brussels sprouts, wild mushrooms, farro & lentils, radish, sherry dressing, toasted hazelnuts

MUSHROOM RAVIOLI 23
green peas, asparagus, truffle cream, parmesan

ROASTED HALF CHICKEN 32
chili, herb, garlic, shallot pan sauce

FRIED CHICKEN #14 26
chicken gravy

WALLEYE SHORE 25
bacon-potato hash

FISH AND CHIPS 27
beer battered, tartar sauce

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

Grill

NEW YORK STRIPLOIN 10oz 50 / 14oz 62
FILET MIGNON 7oz 55 / 12oz 76

SIRLOIN 8oz 41
BONE-IN RIB STEAK 18oz 60 / 24oz 72

all steaks can be English cut for sharing

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