

тне **S H O R E** C L U B

\$75 MENU*

APPETIZER

CRAB LOUIE WEDGE SALAD

Iceberg, Cucumber, Tomato, King Crab, Cognac Russian Dressing \$20

Suggested Wine Pairing: Grüner Veltliner Nikolaihof 'Terrassen' 2017, Wachau, Austria 6oz \$19 9oz \$28 Bottle \$75

MAIN

SURF AND TURF

7oz AAA Canadian Tenderloin, 3 Grilled Prawns, Bearnaise, Twice Baked Potato, Asparagus \$50

Suggested Wine Pairing: Pinot Noir Stoller Family Estate 2017, Dundee Hills, US 6oz \$27 9oz \$40 Bottle \$108

DESSERT

Crème Brûlée \$14

Suggested Dessert Wine Pairing: Chateau Calvimont, Cerons 2oz \$16

*does not include suggested wine pairings