



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

GRAVLAX 16
cured salmon, cucumber, dill, rye crackers

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

BEEF SALAD 14
roasted & pickled beets, green grapes, walnuts,
baked cheese, burnt orange-soy dressing

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

CHOPPED SALAD 16
halloumi, green beans, honey dijon vinaigrette

GRILL

NEW YORK STRIPLOIN 10oz 44 / 14oz 54

FILET MIGNON 7oz 51 / 12oz 72

BONE-IN RIB STEAK 18oz 49 / 24oz 63

SHORT RIB 39

SIRLOIN 8oz 39

DOUBLE-CUT LAMB CHOPS 48

ADD-ONS

GRILLED TIGER SHRIMP 24

LOBSTER TAIL 52

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 FROM LAND & SEA

SAUTÉED PRAWNS & SCALLOPS 49
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 46
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

LOBSTER COBB SALAD 35
bacon, avocado, blue cheese, egg

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

HAND-ROLLED GNOCCHI 28
steamed mussels, smoked white fish,
white wine tomato sauce

FOR THE TABLE

SALT & VINEGAR SHOESTRING FRIES 9 **TEMPURA-BATTERED ONION RINGS 11**
24-hour vinegar brined PEI Burbank potatoes
buttermilk brined, beer-battered

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

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,
& lentils, radish, sherry dressing, toasted hazelnuts

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