

Starters

ALMOND TREE HOUSE SALAD Crunchy almonds, romaine, kale and smoked bacon in a creamy anchovy dressing 🏹 🌡	\$18
LETTUCE WEDGE Avocado, tomatoes, bacon with blue cheese crumble dressing	\$16
BURRATA MOZZARELLA with vine ripened tomatoes, basil pesto and black olive tapenade V	\$25
PULLED BRAISED SHORT RIB Slow cooked beef short rib biscuits with house pickle	\$22
SMOKEY JOES WINGS House seasoned and smoked chicken wings with Alabama dip	\$18
SHRIMP MAC 'N' CHEESE Creamy elbow mac, bubbling with a three- cheese crust	\$28
BAKED CAMEMBERT Ideal for 2 people sharing, crunchy sour dough and house chutney	\$32
SEAFOOD CHOWDER Native creamy chowder 'New Provo Style'	\$22
GRATIN 'NORMANDE' French onion soup with swiss glazed crouton	\$18

Entrée Skillet Dishes

OLD BAY SEASONED SHRIMPS Served on creamy grits and arugula <a>(4)	\$36
MAMAS FRIED CHICKEN Buttermilk fried chicken, biscuit, grilled jalapeno and house hot sauce	\$29
DAILY CATCH Fried or grilled native fish in caper butter herb sauce ()	\$44
'STACK N RACK' BABY BACK BBQ RIBS Sticky and messy served with biscuit, Rasta rings and house slaw	\$40
FISHERMAN'S PIE Salmon, mahi, shrimp and bay scallops tossed in a creamy white wine sauce topped with a potato crust	\$38
SMOKED TEXAN BEEF SHORT RIBS Smoked and slow braised served with creamed mash, jus and chimichurri 👔	\$48
12 OZ NEW YORK STRIP STEAK Marinated, seasoned and flame grilled with chimichurri	\$52
'SPAG BOL' Spaghetti bolognaise with freshly shaved aged parmesan cheese	\$35
CHEESY BAKED BEEF LASAGNE with layers of pasta, 3 cheese, herbs and tomato sauce	\$42

Kindly notify one of our service team if you have any food allergies or intolerances. 15% service charge & 12% government tax will be added to your final check.

V Vegetarian

Gluten Free

Contains Nuts

Creative Comfort Food with a Shore Club Twist



Entrée Skillet Dishes

GNOCCHI Blue cheese, truffle cream sauce, toasted pine nuts and sundried tomato V 🖇	\$32
ALMOND TREE BURGER Our signature 8oz beef patty with braised short rib, cheddar cheese and Rasta rings	\$22
Sides	
MAC 'N' CHEESE Creamy elbow mac, bubbling with a three-cheese crust $~~ \checkmark$	\$16
JOHN DOE FRIES French fries with garlic anchovy dip	\$10
HARICOT VERT Sautéed French beans with garlic butter 🏹 🚯	\$10
CORN COB Garlic butter herb grilled, toasted with parmesan and panko	\$10 /
MASH Creamy, dreamy, buttery mashed potato 🛛 🤀	\$10

Daily Features

Ask your server	[,] about today's	featured entrees	and desserts.
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Vegetarian	Gluten Free	🖇 Contains Nuts
Almond	Tree Ey	e Candy

SKILLET TARTE TATIN

Caramelized spiced Granny Smith apples with a short crust pastry base with elderflower ice cream

COCONUT MERINGUE CREAM PIE Coconut pastry cream with dulce de leche sauce and toasted meringue

Wood Fired Pizza

All pizzas are 10" and hand made to order.	
TRADITIONAL MARGHERITA Italian tomato, mozzarella and fresh basil leaf V	\$22
LONG BAY HAWAIIAN Italian tomato, Jerk chicken, pineapple and mushrooms	\$22
CLASSIC PEPPERONI Italian tomato, mozzarella and pepperoni. Add jalapeños if you like it HOT!	\$24
SHORE CLUB SHRIMP ITALIA Italian tomato, aubergine, calabrese sausage, parmesan, basil and mozzarella	\$22
MEATY Italian tomato, bacon, pepperoni, ham, pork sausage and mozzarella	\$24
WOOD CALEBRESE Italian tomato, sausage, jalapeños, pesto, peppers, Buffalo mozzarella and rocket leaves	\$24
FUNGI Portobello mushrooms, infused truffle oil and parmesan ゾ	\$22
FLORENTINA Italian tomato, spinach, free range egg, mozzarella, garlic and black olives (served unsliced) V	\$22
SOFIA Italian tomato, fresh Buffalo mozzarella, garden basil leaf - Chef's Favorite! V	\$25

\$18 ust	MISSISSIPPI MUD CAKE Chocolate lovers favorite with Tahitian vanilla ice cream	\$18
\$18	BANANA FOSTER Classic caramelized bananas in Bambarra rum with caramel and crème brûlée ice cream	\$18

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