



Starters

ALMOND TREE HOUSE SALAD	\$22
<i>Crunchy almonds, romaine, kale and smoked bacon in a creamy anchovy dressing</i>  	
LETTUCE WEDGE	\$18
<i>Avocado, tomatoes, bacon with blue cheese crumble dressing</i>	
BURRATA MOZZARELLA	\$25
<i>with vine ripened tomatoes, basil pesto and black olive tapenade</i>  	
PULLED BRAISED SHORT RIB	\$22
<i>Slow cooked beef short rib biscuits with house pickle</i>	
SMOKEY JOES WINGS	\$18
<i>House seasoned and smoked chicken wings with Alabama dip</i> 	
SHRIMP MAC ‘N’ CHEESE	\$28
<i>Creamy elbow mac, bubbling with a three-cheese crust</i>	
BAKED CAMEMBERT	\$32
<i>Ideal for 2 people sharing, crunchy sour dough and house chutney</i>	
SEAFOOD CHOWDER	\$22
<i>Native creamy chowder ‘New Provo Style’</i>	
CRISPY LOADED POTATO SKINS	\$20
<i>Generously filled with smoked bacon, mature cheddar and a herb truffle sour cream</i>	
TUNA CARPACCIO	\$28
<i>Thinly sliced Ahi tuna with shaved fennel and dill salad, citrus dressing</i>	

Entrée Skillet Dishes

MAMAS FRIED CHICKEN	\$29
<i>Buttermilk fried chicken, biscuit, grilled jalapeno and house hot sauce</i>	
‘STACK N RACK’ BABY BACK BBQ RIBS	\$40
<i>Sticky and messy served with biscuit, Rasta rings and house slaw</i>	
SMOKED TEXAN BEEF SHORT RIBS	\$48
<i>Smoked and slow braised served with creamed mash, jus and chimichurri</i>	
CHEESY BAKED BEEF LASAGNE	\$42
<i>with layers of pasta, 3 cheese, herbs and tomato sauce</i>	
SEAFOOD FETTUCCINI	\$40
<i>Mixed seafood, shrimp scallop and black mussels in a rich cream and aged parmesan sauce</i>	
PORK ESCALLOP HOLSTEIN	\$38
<i>Herb breadcrumbed Niman ranch pork loin served with anchovies, Caper beurre Noisette and a fried Hens egg</i>	
SKILLET BAKED SHEPARDS PIE	\$40
<i>Traditional lamb and vegetable stew topped with creamy potato puree</i>	
STEAK FRITES	\$52
<i>Grilled 12 oz strip steak with green peppercorn sauce and French fries</i>	
BUTTERNUT SQUASH RAVIOLI	\$36
<i>Butternut squash puree, basil pesto, aged parmesan and parsnip chips</i>	

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.



Vegetarian



Gluten Free



Contains Nuts

Creative Comfort Food with a Shore Club Twist



Entrée Skillet Dishes

FISH N CHIPS	\$38
<i>Crunchy beer battered strawberry grouper with truffle potato wedges, tartar sauce and mushy peas</i>	
ALMOND TREE BURGER	\$22
<i>Our signature 8oz beef patty with braised short rib, cheddar cheese and Rasta rings</i>	

Sides

MAC ‘N’ CHEESE	\$16
<i>Creamy elbow mac, bubbling with a three-cheese crust</i> 	
JOHN DOE FRIES	\$10
<i>French fries with garlic anchovy dip</i>	
MASH	\$10
<i>Creamy, dreamy, buttery mashed potato</i> 	
BAKED CORN RIBS	\$10
<i>finished with garlic butter and spices</i>	
CAULIFLOWER CHEESE	\$10
<i>Baked cauliflower with three cheese cream sauce</i>	
STUFFED MUSHROOM	\$12
<i>Aged blue cheese, breadcrumbs and fresh parsley</i>	

Wood Fired Pizza

All pizzas are 10” and hand made to order.

TRADITIONAL MARGHERITA	\$25
<i>Italian tomato, mozzarella and fresh basil leaf</i> 	
LONG BAY HAWAIIAN	\$26
<i>Italian tomato, Jerk chicken, pineapple and mushrooms</i>	
CLASSIC PEPPERONI	\$26
<i>Italian tomato, mozzarella and pepperoni. Add jalapeños if you like it HOT!</i>	
SHORE CLUB LOBSTER ITALIA	\$34
<i>Italian tomato, aubergine, calabrese sausage, parmesan, basil and mozzarella</i>	
MEATY	\$28
<i>Italian tomato, bacon, pepperoni, ham, pork sausage and mozzarella</i>	
WOOD CALEBRESE	\$26
<i>Italian tomato, sausage, jalapeños, pesto, peppers, Buffalo mozzarella and rocket leaves</i>	
FUNGI	\$34
<i>Portobello mushrooms, white sauce with fresh truffle and parmesan</i> 	
SOFIA	\$28
<i>Italian tomato, fresh Buffalo mozzarella, garden basil leaf - Chef's Favorite!</i> 	

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Almond Tree Eye Candy

APPLE CRUMBLE	\$18	CLASSIC TIRAMISU	\$20
<i>Stewed Granny Smith Apples with a cinnamon crunch and honey drizzle ice cream</i>		<i>Served with Baileys and Kahlúa</i>	
COCONUT MERINGUE CREAM PIE	\$18	BANOFFEE PIE	\$18
<i>Coconut pastry cream with dulce de leche sauce and toasted meringue</i>		<i>Salted caramel and chocolate pie with vanilla cream</i>	