



## Entrée Skillet Dishes

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|---|-------------|
| <b>MAMAS FRIED CHICKEN</b>  | <b>\$29</b> |
| <i>Buttermilk fried chicken, biscuit, grilled jalapeno and house hot sauce</i>                          |             |
| <b>'STACK N RACK' BABY BACK BBQ RIBS</b>  | <b>\$44</b> |
| <i>Sticky and messy served with biscuit, Rasta rings and house slaw</i>                                 |             |
| <b>SMOKED TEXAN BEEF SHORT RIBS</b>   | <b>\$54</b> |
| <i>Smoked and slow braised served with creamed mash, jus and chimichurri</i>                            |             |
| <b>CHEESY BAKED BEEF LASAGNE</b>  | <b>\$44</b> |
| <i>with layers of pasta, 3 cheese, herbs and tomato sauce</i>   |             |
| <b>SEAFOOD FETTUCCINI</b>   | <b>\$46</b> |
| <i>Mixed seafood, shrimp scallop and black mussels in a rich cream and aged parmesan sauce</i>          |             |
| <b>DAILY CATCH</b>  | <b>\$48</b> |
| <i>Blackened grilled fish in caper herb sauce</i>   |             |
| <b>SKILLET BAKED SHEPARD'S PIE</b>  | <b>\$42</b> |
| <i>Traditional lamb and vegetable stew topped with creamy potato puree</i>                              |             |
| <b>STEAK FRITES</b>   | <b>\$52</b> |
| <i>Grilled 12 oz strip steak with green peppercorn sauce and French fries</i>                           |             |
| <b>BUTTERNUT SQUASH RAVIOLI</b>   | <b>\$39</b> |
| <i>Butternut squash puree, basil pesto, aged parmesan and parsnip chips</i>                             |             |
| <b>FISH N CHIPS</b>   | <b>\$42</b> |
| <i>Crunchy beer battered strawberry grouper with truffle potato wedges, tartar sauce and mushy peas</i> |             |
| <b>ALMOND TREE BURGER</b>   | <b>\$26</b> |
| <i>Our signature 8oz beef patty with braised short rib, cheddar cheese and Rasta rings</i>              |             |

## Sides

|   |             |
|---|-------------|
| <b>MAC 'N' CHEESE</b>        | <b>\$20</b> |
| <i>Creamy elbow mac, bubbling with a three-cheese crust</i>   |             |
| <b>JOHN DOE FRIES</b>   | <b>\$12</b> |
| <i>French fries with garlic anchovy dip</i>   |             |
| <b>MASH</b>                    | <b>\$12</b> |
| <i>Creamy, dreamy, buttery mashed potato</i>  |             |
| <b>BAKED CORN RIBS</b>     | <b>\$12</b> |
| <i>finished with garlic butter and spices</i>   |             |
| <b>CAULIFLOWER CHEESE</b>  | <b>\$12</b> |
| <i>Baked cauliflower with three cheese cream sauce</i>  |             |
| <b>STUFFED MUSHROOM</b>    | <b>\$12</b> |
| <i>Aged blue cheese, breadcrumbs and fresh parsley</i>  |             |

## Almond Tree Eye Candy

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



## Starters

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**ALMOND TREE HOUSE SALAD** **\$22**

*Crunchy almonds, romaine, kale and smoked bacon in a creamy anchovy dressing*  

**LETTUCE WEDGE** **\$18**

*Avocado, tomatoes, bacon with blue cheese crumble dressing*

**BURRATA MOZZARELLA** **\$25**

*with vine ripened tomatoes, basil pesto and black olive tapenade*  

**PULLED BRAISED SHORT RIB** **\$22**

*Slow cooked beef short rib biscuits with house pickle*

**SMOKEY JOES WINGS** **\$18**

*House seasoned and smoked chicken wings with Alabama dip* 

**SHRIMP MAC 'N' CHEESE** **\$28**

*Creamy elbow mac, bubbling with a three-cheese crust*

**BAKED CAMEMBERT** **\$32**

*Ideal for 2 people sharing, crunchy sour dough and house chutney*

**SEAFOOD CHOWDER** **\$22**

*Native creamy chowder 'New Provo Style'*

**CRISPY LOADED POTATO SKINS** **\$20**

*Generously filled with smoked bacon, mature cheddar and a herb truffle sour cream*

**TUNA CARPACCIO** **\$28**

*Thinly sliced Ahi tuna with shaved fennel and dill salad, citrus dressing*

 Vegetarian

 Gluten Free

 Contains Nuts



## Wood Fired Pizza

All pizzas are 10" and hand made to order.

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

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.

Creative Comfort Food  
with a Shore Club Twist