



Appetizers

ALMOND TREE HOUSE SALAD	\$14
<i>Crunchy almonds, romaine, kale and smoked bacon in a creamy anchovy dressing</i>	
CHICKEN LIVER PARFAIT	\$18
<i>Crunchy sour dough and grape chutney</i>	
FRIED GREEN TOMATOES	\$14
<i>Crispy buttermilk fried with chipotle aioli</i>	
PULLED BRAISED SHORT RIB	\$20
<i>Slow cooked beef short rib biscuits with house pickle</i>	
SMOKEY JOES WINGS	\$16
<i>House seasoned and smoked chicken wings with Alabama dip</i>	
SHRIMP MAC ‘N’ CHEESE	\$22
<i>Creamy elbow mac, bubbling with a three-cheese crust</i>	
BAKED CAMENBERT	\$26
<i>Ideal for 2 people sharing, crunchy sour dough and house chutney</i>	
SEAFOOD CHOWDER	\$14
<i>Native creamy chowder ‘New Provo Style’</i>	
GRATIN ‘NORMANDE’	\$14
<i>French onion oxtail soup with swiss glazed crouton</i>	

Entrée Skillet Dishes

OLD BAY SEASONED SHRIMPS	\$36
<i>Served on creamy grits and arugula</i>	
MAMAS FRIED CHICKEN	\$30
<i>Buttermilk fried chicken, biscuit, grilled jalapeno and house hot sauce</i>	
DAILY CATCH	\$42
<i>Fried or grilled native whole fish caper butter herb sauce</i>	
‘STACK N RACK’ BABY BACK BBQ RIBS	\$34
<i>Sticky and messy served with biscuit, Rasta rings and house slaw</i>	
‘MK’S CHICKEN POT PIE	\$36
<i>Homemade creamy chicken and vegetable pot pie with short crust pastry</i>	
SMOKED TEXAN BEEF SHORT RIBS	\$46
<i>Smoked and slow braised served with creamed mash, jus and chimichurri</i>	
10OZ ANGUS FLANK STEAK	\$38
<i>Marinated, seasoned and flame grilled with chimichurri</i>	
‘SPAG BOL’	\$28
<i>Spaghetti bolognaise with freshly shaved aged parmesan cheese</i>	

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



Entrée Skillet Dishes

GNOCCHI	\$16
<i>Blue cheese, truffle cream sauce, toasted pine nuts and sundried tomato</i>	
ALMOND TREE BURGER	\$18
<i>Our signature 8oz beef patty with braised short rib, cheese and Rasta rings</i>	

Sides

MAC ‘N’ CHEESE	\$12
<i>Creamy elbow mac, bubbling with a three-cheese crust</i>	
JOHN DOE FRIES	\$8
<i>French fries with garlic anchovy dip</i>	
HARICOT VERT	\$8
<i>Sauté French beans with garlic butter</i>	
MAMA’S OKRA	\$8
<i>Corn meal fried okra with spicy tomato sauce</i>	
CORN	\$8
<i>Garlic butter herb grilled, toasted with parmesan and pankó</i>	
MASH	\$8
<i>Creamy, dreamy, buttery mashed potato</i>	

Wood Fired Pizza

(All pizza are 8"-10" hand made to order)

TRADITIONAL MARGHERITA	\$16
<i>Italian tomato, mozzarella and fresh basil leaf</i>	
LONG BAY HAWAIIAN	\$18
<i>Italian tomato, Jerk chicken, pineapple and mushrooms</i>	
CLASSIC PEPPERONI	\$18
<i>Italian tomato, mozzarella and pepperoni. Add jalapeños if you like it HOT!</i>	
SHORE CLUBS LOBSTER ITALIA	\$20
<i>Italian tomato, aubergine, calabrese sausage, parmesan, basil and mozzarella (in season)</i>	
MEATY	\$20
<i>Italian tomato, bacon, pepperoni, ham, pork sausage and mozzarella</i>	
WOOD CALEBRESE	\$22
<i>Italian tomato, sausage, jalapeños, pesto, peppers, buffalo mozzarella and rocket leaves</i>	
FUNGI	\$20
<i>Portobello mushrooms, infused truffle oil and Parmesan</i>	
FIorentina	\$18
<i>Italian tomato, spinach, free range egg, mozzarella, garlic and black olives (Unliced)</i>	
SOFIA	\$18
<i>Italian tomato, Buffalo mozzarella, basil (Chefs Choice)</i>	

Almond Tree Eye Candy

SKILLET TART TARTAIN	\$14	MISSIISSIPPI MUD CAKE	\$14
<i>Caramelized spiced Granny Smith apples with a short crust base with elderflower ice cream</i>		<i>Chocolate lovers favorite with Tahitian vanilla ice cream</i>	
COCONUT MERINGUE CREAM PIE	\$14	BANANA FOSTER	\$14
<i>Coconut pastry cream with dulce de leche sauce and toasted meringue</i>		<i>Classic caramelized bananas in Bambarra rum with caramel and crème brûlée ice cream</i>	