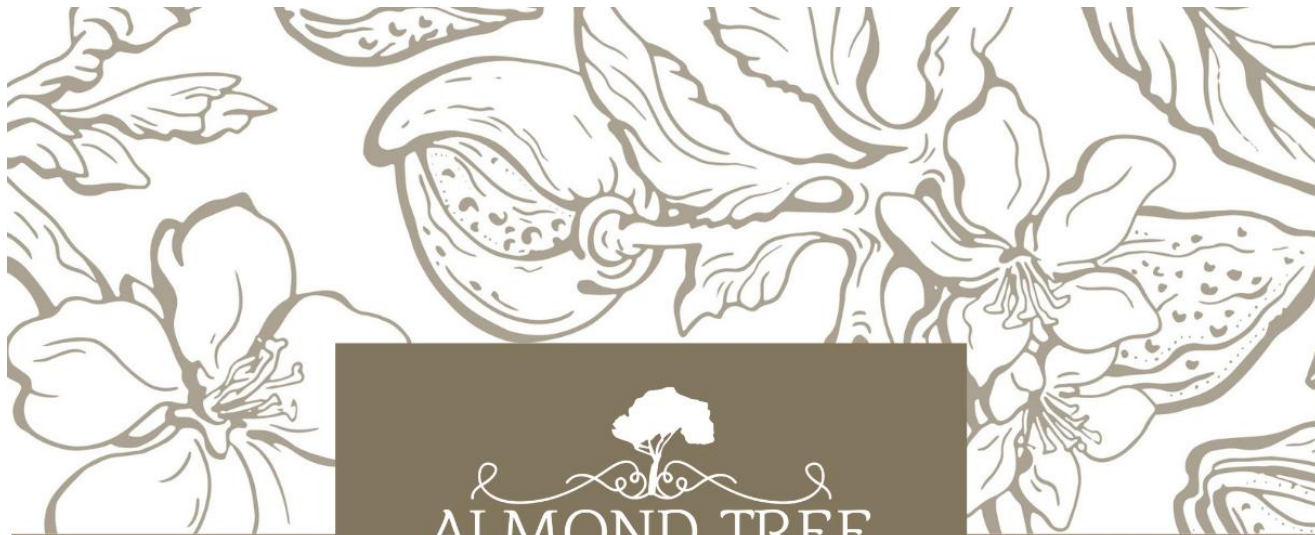




Starters

ALMOND TREE HOUSE SALAD	\$14
<i>Crunchy almonds, romaine, kale and smoked bacon in a creamy anchovy dressing</i>  	
LETTUCE WEDGE	\$16
<i>Avocado, tomatoes, bacon with blue cheese crumble 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 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	\$24
<i>Buttermilk fried chicken, biscuit, grilled jalapeno and house hot sauce</i>	
DAILY CATCH	\$42
<i>Fried or grilled native fish in 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>	
MISS K'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> 	
10 OZ 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 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

GNOCCHI	\$26
Blue cheese, truffle cream sauce, toasted pine nuts and sundried tomato  	
ALMOND TREE BURGER	\$18
Our signature 8oz beef patty with braised short rib, cheddar cheese and Rasta rings	

Sides

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

Daily Features

Ask your server about today's featured entrees and desserts.

 Vegetarian  Gluten Free  Contains Nuts

Almond Tree Eye Candy

SKILLET TART TARTAIN	\$14
Caramelized spiced Granny Smith apples with a short crust pastry base with elderflower ice cream	
COCONUT MERINGUE CREAM PIE	\$14
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	\$16
Italian tomato, mozzarella and fresh basil leaf 	
LONG BAY HAWAIIAN	\$18
Italian tomato, Jerk chicken, pineapple and mushrooms	
CLASSIC PEPPERONI	\$18
Italian tomato, mozzarella and pepperoni. Add jalapeños if you like it HOT!	
SHORE CLUB SEAFOOD ITALIA	\$20
Italian tomato, aubergine, calabrese sausage, parmesan, basil and mozzarella	
MEATY	\$20
Italian tomato, bacon, pepperoni, ham, pork sausage and mozzarella	
WOOD CALEBRESE	\$22
Italian tomato, sausage, jalapeños, pesto, peppers, buffalo mozzarella and rocket leaves	
FUNGI	\$20
Portobello mushrooms, infused truffle oil and Parmesan 	
FLORENTINA	\$18
Italian tomato, spinach, free range egg, mozzarella, garlic and black olives (served unsliced) 	
SOFIA	\$18
Italian tomato, fresh Buffalo mozzarella, garden basil leaf - Chefs Favorite! 	