



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