



Entrée Skillet Dishes

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

Sides

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

Daily Features

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

V Vegetarian GF Gluten Free N Contains Nuts

Almond Tree Eye Candy

SKILLET TART TARTAIN	\$14
<i>Caramelized spiced Granny Smith apples with a short crust pastry base with elderflower ice cream</i>	
COCONUT MERINGUE CREAM PIE	\$14
<i>Coconut pastry cream with dulce de leche sauce and toasted meringue</i>	

Wood Fired Pizza

All pizzas are 10” and hand made to order.

TRADITIONAL MARGHERITA	\$16
<i>Italian tomato, mozzarella and fresh basil leaf</i> V	
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 CLUB SEAFOOD ITALIA	\$20
<i>Italian tomato, aubergine, calabrese sausage, parmesan, basil and mozzarella</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> V	
FLORENTINA	\$18
<i>Italian tomato, spinach, free range egg, mozzarella, garlic and black olives (served unsliced)</i> V	
SOFIA	\$18
<i>Italian tomato, fresh Buffalo mozzarella, garden basil leaf - Chef's Favorite!</i> V	

MISSISSIPPI MUD CAKE	\$14
<i>Chocolate lovers favorite with Tahitian vanilla ice cream</i>	
BANANA FOSTER	\$14
<i>Classic caramelized bananas in Bambarra rum with caramel and crème brûlée ice cream</i>	