



Entrée Skillet Dishes

MAMAS FRIED CHICKEN	\$29
<i>Buttermilk fried chicken, biscuit, grilled jalapeno and house hot sauce</i>	
‘STACK N RACK’ BABY BACK BBQ RIBS	\$40
<i>Sticky and messy served with biscuit, Rasta rings and house slaw</i>	
SMOKED TEXAN BEEF SHORT RIBS	\$48
<i>Smoked and slow braised served with creamed mash, jus and chimichurri</i>	
CHEESY BAKED BEEF LASAGNE	\$42
<i>with layers of pasta, 3 cheese, herbs and tomato sauce</i>	
SEAFOOD FETTUCCHINI	\$40
<i>Mixed seafood, shrimp scallop and black mussels in a rich cream and aged parmesan sauce</i>	
DAILY CATCH	\$40
<i>Blackened grilled fish in caper herb sauce</i>	
SKILLET BAKED SHEPARDS PIE	\$40
<i>Traditional lamb and vegetable stew topped with creamy potato puree</i>	
STEAK FRITES	\$52
<i>Grilled 12 oz strip steak with green peppercorn sauce and French fries</i>	
BUTTERNUT SQUASH RAVIOLI	\$36
<i>Butternut squash puree, basil pesto, aged parmesan and parsnip chips</i>	
FISH N CHIPS	\$38
<i>Crunchy beer battered strawberry grouper with truffle potato wedges, tartar sauce and mushy peas</i>	
ALMOND TREE BURGER	\$22
<i>Our signature 8oz beef patty with braised short rib, cheddar cheese and Rasta rings</i>	

Sides

MAC ‘N’ CHEESE 	\$16
<i>Creamy elbow mac, bubbling with a three-cheese crust</i>	
JOHN DOE FRIES	\$10
<i>French fries with garlic anchovy dip</i>	
MASH 	\$10
<i>Creamy, dreamy, buttery mashed potato</i>	
BAKED CORN RIBS 	\$10
<i>finished with garlic butter and spices</i>	
CAULIFLOWER CHEESE 	\$10
<i>Baked cauliflower with three cheese cream sauce</i>	
STUFFED MUSHROOM 	\$12
<i>Aged blue cheese, breadcrumbs and fresh parsley</i>	

Almond Tree Eye Candy

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



Vegetarian



Gluten Free



Contains Nuts



Starters

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



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Wood Fired Pizza

All pizzas are 10" and hand made to order.

TRADITIONAL MARGHERITA \$25

Italian tomato, mozzarella and fresh basil leaf

LONG BAY HAWAIIAN \$26

Italian tomato, Jerk chicken, pineapple and mushrooms ♡

CLASSIC PEPPERONI \$26

Italian tomato, mozzarella and pepperoni. Add jalapeños if you like it HOT!

SHORE CLUB LOBSTER ITALIA \$34

Italian tomato, aubergine, calabrese sausage, parmesan, basil and mozzarella

MEATY \$28

Italian tomato, bacon, pepperoni, ham, pork sausage and mozzarella

WOOD CALEBRESE \$26

Italian tomato, sausage, jalapeños, pesto, peppers, Buffalo mozzarella and rocket leaves

FUNGI \$34

Portobello mushrooms, white sauce with fresh truffle and parmesan ♡

SOFIA \$28

Italian tomato, fresh Buffalo mozzarella, garden basil leaf - Chef's Favorite! ♡

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