



ALMOND TREE, TUESDAY, MARCH 17, 2026

APPETIZERS

IRISH GUINNESS AND CREAM MUSSELS

Mussels steamed with Irish stout-based cream, onions, garlic, parsley, served with fresh tomato and sour dough 30

SOUP

DONEGAL POTATO SOUP

Finished with cream, Irish cheddar, scallions and Leprechaun oil 22

ENTRÉE

SLOW COOKED ANGUS BEEF GUINNESS IRISH STEW

Hearty Irish Stew with Beef & Guinness Stout, served with Colcannon - green mashed potatoes with kale 52

DESSERT

BELFAST CHEESECAKE

Baileys Irish Cream and Jameson's Whiskey blended with cream and vanilla, finished with caramel and St. Patrick's "soil" crunch 20

COCKTAILS - 20 each

SHAMROCK COFFEE MARTINI

Irish Whiskey, espresso, vanilla cordial, and house-made caramel cream

IRISH GRASSHOPPER

Irish Whiskey, Crème de Menthe, White Crème de Cacao, and cream

POT OF GOLD RUSH

Irish Whiskey, homemade honey syrup, and fresh lemon juice



THE SHORE CLUB

LONG BAY BEACH

Prices are exclusive of VAT and gratuity. For reservations, call 649-339-8100 or book on-line at Open Table: www.opentable.com/r/almond-tree-long-bay-hils