

inner

APPETIZERS

BURRATA \$13 Burrata cheese with sliced tomatoes, pesto and balsamic glaze

ARANCINI \$13 deep fried Arborio rice balls with porcini mushrooms and mozzarella cheese, served with Marinara

EGGPLANT SICILIANA \$12 thinly sliced fried eggplant with marinara, fresh mozzarella, and pesto

CROSTINI \$11 Pimento cheese and bacon **CRAB CAKES** \$15 with horseradish cream

GOAT CHEESE AND POTATO CROQUETTES \$13 with Poblano corn dipping sauce

MEATBALLS \$12 with grape Jelly BBQ

FRIED BRUSSELS SPROUTS \$13 with golden raisins, pork belly, Parmesan cheese, and balsamic glaze

ENTREE

CHICKEN MARSALA \$24

with portobello mushrooms, Marsala wine, shallots, cream, parsley, and demi-glace

BAKED CHICKEN BREAST \$23

stuffed with vegetables, herbs, and ricotta cheese. served with a lemon, white wine, butter sauce.

BONELESS SHORT RIBS \$25

with plum Hoisin sauce

NY STEAK \$32 with pink and green peppercorns, brandy, cream, veal stock, garlic, shallots, and tarragon

KAHLUA PORK \$23

with pineapple teriyaki glaze, served with rice pilaf and root vegetables

FISH AND CHIPS \$19 premium Cod in vodka batter with malt vinegar and cayenne remoulade

SCAMPI BAGATTA \$25

sauteed shrimp and black mussels with white wine, parsley, shallots, cream, served on a bed of angel hair pasta

GRILLED SALMON \$24

with tarragon sherry cream

HALF RACK ST LOUIS STYLE BABY BACK RIBS \$24

served with hot honey glazed roasted root vegetables and baked potato

DESSERT

All Made In House!

FLOURLESS CHOCOLATE CAKE \$8

FRESH BERRY TART \$8

BANANA CREAM PIE \$8

CHEESECAKE OF THE DAY \$8

Add Vanilla Bean Gelato +\$2



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SALAD **Half size salads available upon request.*

CAESAR SALAD* \$10 Add Chicken +\$5 / Shrimp +\$7 / Steak +\$8

COBB SALAD* \$17

with chicken, bacon, tomato, avocado, green onion, boiled egg, crumbled blue cheese, and ranch dressing

AHI SALAD* \$18

with cucumber, tomato, avocado, artichoke hearts, red onion, Kalmata olives, sprouts, and creamy jalapeño dressing

HOUSE SIDE SALAD \$7

with spring mix, tomato, red onion and cucumber Choice of dressing

SANDWICH

Served w/ Fries or Fruit

STEAK SANDWICH \$19

on baguette with medallions of tender beef, Gouda cheese, arugula, caramelized mushrooms, charred cherry tomatoes, onion straws, and a garlic parsley aioli

CRISPY CHICKEN \$16

with melted Swiss, lettuce, tomato, onion straws, topped w/ honey mustard and bbq sauce

BLACKENED AHI \$18

with lettuce, tomato, pickled red onion, avocado, topped w/ jalapeño cream

THE SHORE SMASH BURGER \$18

with Cheddar, bacon, caramelized onions, red leaf lettuce, tomato, avocado, and thousand island

VEGGIE BURGER \$16

veggie patty topped with grilled zucchini, yellow squash, grilled tomato, roasted red peppers, portobello mushrooms, and grilled onions

MEXI-CALI

QUESADILLA ESPECIAL \$15

cheese, turkey, ham, black olives, Ortega chilies, diced tomatoes, onions, guacamole, sour cream

BAJA FISH TACOS \$16

with Pico de gallo, shredded cabbage, avocado, and jalapeño dressing

SHORT RIB TACOS \$16

with corn tortillas, Gouda, shredded lettuce, tomato, caramelized onions, avocado and jalapeño cream

FOR EVENTS AND CATERING CONTACT Chef Aron at events@shorecliffsgolf.com