

SOUPS

SOUP OF THE DAY \$5 Cup \$7 Bowl

FRENCH ONION SOUP \$8

The Classic Bistro Recipe with a Crusty Cheese Gratin

APPETIZERS

SHRIMP CEVICHE \$14

Served with Plantain Chips

MEDITERRANEAN PLATTER \$13

Hummus, Shores Tabbouleh, Israeli Couscous, Dolmas and Greek Olives

Served with Toasted Pita Points.

TUNA TARTARE \$14

Ponzu, Wonton Bites, Seaweed Salad, Mandarin Orange

SHRIMP AND VEGETABLE TEMPURA \$13

Served with Lemon Grass Dip

CRAB CAKES \$14

Chipotle Remoulade, Fried Rice Noodles

FRIED CALAMARI \$13

Lightly Fried, Served with Marinara and Cajun Aioli

MUSSELS FRA DIAVOLO \$14

In a Spicy Tomato Broth, Served with Grilled Ciabatta

BEEF TENDERLOIN TIPS \$13

Served in a Bourbon Mushroom Sauce and Garlic Toast

CHARCUTERIE PLATTER \$16

Chefs' selection of Charcuterie, Cheeses, Olives, Roasted Peppers, Grilled Ciabatta Crostini

SHORT RIB SLIDERS \$15

Topped with Sautéed Onions and Horseradish Sauce, on Pretzel Bun

Served with Homemade Chips

SALADS

SHORES BURRATA \$13

Tomatoes, Basil, Balsamic Reduction and Olive Oil

CAESAR SALAD \$12

Classic Caesar Salad with House Made Crouton and Shaved Parmesan

SHORES GARDEN SALAD \$12

Baby Greens Mix, Grape Tomatoes, Peppers, Candied Walnuts and Apples

AHI TUNA TOWER \$17

Baby Greens Mix, Asian Slaw, Tomatoes, Water Chestnuts, Mandarin Oranges

Tossed with Ginger Orange Dressing

QUINOA SALAD \$11

Tri-Color Quinoa tossed with Cranberries, Pecans and Diced Apples

Served in Radicchio Cup with Baby Mixed Greens

Add Chicken \$5 Shrimp or Salmon \$7

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTREES

CHURRASCO STEAK \$26

Grilled to Perfection, Served with Chimichurri, Garlic Mashed Potatoes and Seasonal Vegetables

FILET MIGNON \$32

Topped with Maytag Bleu Cheese. Served with Garlic Mashed Potatoes and Seasonal Vegetables

BONELESS SHORT RIB \$24

Braised Short Rib. Served with Creamy Polenta and Seasonal Vegetables

THE FAR-OUT BURGER \$16

Short Rib and Brisket Burger with Chipotle Dressing, your Choice of Cheese Topped with Fried Onion Strings on a Brioche Bun
Served with Homemade Chips

BONELESS CENTER CUT STUFFED PORK CHOP \$21

Spinach, Pine Nuts and Manchego Cheese
Served with Mashed Potatoes

LAMB SHANK PROVENCALE \$24

Served with Creamy Polenta and Seasonal Vegetables

LINGUINI WITH MUSSELS AND CLAMS \$22

PEI Mussels and Little Neck Clams. White Wine Sauce

DORADO FILET AL CURRY \$25

Pan Roasted Filet of Mahi Mahi, Served on a Bed of Curry Sauce
Topped with Tempura Vegetables

HONEY-SOY ROASTED SALMON \$24

Ginger Infused Salmon Over Asian Slaw, Drizzled with a Soy Honey Ginger Sauce

BEER BATTERED FISH AND CHIPS \$19

Homemade Chips, Tartar sauce and Malt Vinegar

CHICKEN MADEIRA \$19

Madeira Wine and Wild Mushroom Sauce. Served with Mashed Potatoes and Seasonal Vegetables

CHICKEN PAILLARD \$18

Pan Seared Chicken Breast, Topped with Arugula. Lemon Vinaigrette Dressing

DESSERT \$7

FRUTTI DI BOSCO TART

APPLE CRUMB CAKE

BLACK AND WHITE CHOCOLATE MOUSSE CAKE

TIRAMISU

NEW YORK RICOTTA CHEESECAKE

For your convenience an 18% gratuity will be added to your check. This gratuity is voluntary and may be increased, reduced or deleted to reflect the quality of service that you have received.

WINES BY THE GLASS

White

CHARDONNAY, Beringer \$8
CHARDONNAY, Lapostolle \$9
CHARDONNAY, Chateau St. Jean \$12
PINOT GRIGIO, Beringer \$8
PINOT GRIGIO, Ruffino \$9
PINOT GRIGIO, Santa Margherita \$14
SAUVIGNON BLANC, Lapostolle \$8
SAUVIGNON BLANC, Brancott \$10
ROSE, Listel \$8
MOSCATO, Jacob's Creek \$8

Red

CABERNET SAUVIGNON, Beringer \$8
CABERNET SAUVIGNON, Avalon \$9.00
CABERNET SAUVIGNON, Greg Norman \$11
CABERNET SAUVIGNON, Franciscan, Napa \$14
MERLOT, Beringer \$8
MERLOT, Lapostolle \$9.00
PINOT NOIR, Trinity Oak \$8.00
SHIRAZ, Jacobs Creek Reserve \$11
MALBEC, Antigal Uno \$11

DRAFT BEER

Goose Island IPA
Sandbar Sunday Wheat Ale
Michelob Ultra Light
Michelob Amber Bock
Shock Top Belgian White
Stella Artois Lager

BOTTLED BEER

Bud - Bud Light
Michelob Ultra
O' Doul's
Miller Lite
Coors Light
Yuengling
Sam Adams Boston Lager
Heineken - Heineken Light
Amstel Light
Peroni
Corona - Corona Light
Guinness Extra Stout - Guinness Draught
Angry Orchard Hard Cider
Dogfish Head 60 Min IPA
Lagunitas IPA
Founders Porter
Funky Buddha Floridian Hefewizen
La Rubia Blonde Ale