

Starters

SOUP OF THE DAY

Cup \$4 Bowl \$6

FRENCH ONION SOUP \$7

The Classic Bistro Recipe with a Crusty Cheese Gratin

CHICKEN FINGERS \$9

Honey Mustard Dipping Sauce and French Fries

GRILLED CHICKEN WINGS \$9

Garlic & Fresh Herbs Marinade, with Chipotle BBQ, Buffalo Sauce and Bleu Cheese Dressing

CHEESE QUESADILLA \$9

Cheddar Cheese, Caramelized Onions, Peppers with side of Guacamole, Sour Cream and Fresh Salsa

Add Chicken \$3 Add Shrimp \$4

FRIED CALAMARI \$12

Lightly Fried, Served with Marinara and Cajun Aioli

CRAB CAKES \$12

Chipotle Remoulade, Fried Rice Noodles

TUNA TARTARE \$12

Ponzu Sauce, Wonton Bites, Seaweed Salad, Mandarin Orange

SHRIMP CEVICHE \$11

Served with Plantain Chips

MEDITERRANEAN PLATTER \$12

Hummus, Shores Tabbouleh, Israeli Couscous, Dolmas and Greek Olives. Served with Toasted Pita Points.

CHARCUTERIE PLATTER \$15

Chefs' selection of Charcuterie and Cheeses. Served with Olives, Roasted Peppers, Grilled Ciabatta Crostini

Salads

SHORES BURRATA \$12

Tomatoes, Basil, Balsamic Reduction and Olive Oil

CLASSIC CAESAR SALAD \$9

Crunchy Romaine Hearts tossed in our Homemade Caesar Dressing, Topped with Shaved Parmesan

QUINOA SALAD \$9

Tri-Color Quinoa tossed with Cranberries, Pecans and Diced Apples Served in Radiechio Cup with Baby Greens Mix

ORCHARD SALAD \$9

Baby Greens Mix, Diced Red Apples, Almonds and Dried Cranberries Raspberry Vinaigrette

GREEK SALAD \$10

Romaine, Tomato, Kalamata Olives, Pepperoncini, Red Onions, Cucumbers, Peppers, Feta Cheese, marinated Mushrooms, Anchovies and toasted Pita Points Homemade Aegean Dressing

SHORES TABBOULEH SALAD \$9

Cracked Wheat, Mint, Lemon Juice, Kalamata Olives, Grape Tomatoes and Baby Mixed Greens. Served with Pita Points.

TRADITIONAL COBB \$13

"The Original" - Romaine, Turkey, Bacon, Tomatoes, Olives, Avocado, Eggs and Bleu Cheese Crumbles Choice of Dressing

AHI TUNA TOWER \$14

Rare Sesame Coated Ahi Tuna, over Asian Slaw, Tomatoes, Pickled Ginger, Mandarin Orange Slices and Fried Wontons. Sesame Ginger Dressing

Add To Any Salad: Chicken \$3 Shrimp \$4 Salmon \$5

Sandwiches

GRILLED CHEESE \$9

On Thick cut Sourdough Bread. Add Bacon, Ham or Tomato \$1 each

SHORES CLUB \$12

Fresh Roasted Turkey Breast, Bacon, Avocado, Lettuce and Tomato

CHICKEN SALAD \$10

Diced Chicken Breast tossed with Cranberries, Apples, Red Onions, Celery and Mayo

TUNA SALAD \$10

Solid White Albacore Tuna, Red Onions, Celery and Mayo

SLICED TURKEY \$10

Freshly Roasted Turkey Breast, Lettuce and Tomato

 Denotes items available as 1/2 Sandwich and cup of Soup

The above items are served on Your choice of White, Whole Grain or Rye Bread

BLACKENED CHICKEN SANDWICH \$10

Lightly Dusted with Cajun Seasonings, topped with Peppers, Onions, Mushrooms and Spicy Buffalo Sauce on Toasted Kaiser Roll or Wrap

REUBEN SANDWICH \$13

Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, on grilled Rye Bread

AHI TUNA SANDWICH \$14

Rare Ahi Tuna with Asian Slaw, Wasabi Mayo and Pickled Ginger on a Toasted Kaiser Roll or Wrap

RAMON'S SOFT TACO'S

With Chipotle Sauce and sides of Salsa, Guacamole and Sour Cream
Grilled Shrimp \$13 Grilled Chicken \$10

*All sandwiches served w/choice of Fries, Coleslaw or Fruit
Sweet Potato Fries \$2*

From the Grill

CHURRASCO STEAK \$17

Chimichurri Sauce, Served with Potatoes O'Brien and Coleslaw

GRILLED SALMON \$15

Fresh Filet of Atlantic Salmon Served on the Bed of Tri-Color Quinoa Salad

CHICKEN PAILLARD \$13

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

SHORT RIB SLIDERS \$13

Pulled Short Rib Topped with Sautéed Onions and Horseradish Sauce, on Pretzel Bun

Burgers and Dogs

SLIDERS \$11

Three Mini Beef Patties Topped with Grilled Onions and American Cheese

SUPREME BURGER \$12

Half Pound Angus Beef Patty, with Cheddar Cheese, Sautéed
Mushrooms and Applewood Smoked Bacon

SHORES CHAR-GRILLED BURGER \$10

Half Pound Angus Beef Patty Choice of Cheese Add \$1

THE FAR-OUT BURGER \$12

Short Rib-Brisket Burger with Chipotle Dressing, topped with Onion Strings
on a Brioche Bun. Add Cheese \$1

"DRESS YOUR DOG" \$8

Jumbo "Hebrew National" hotdog, your choice of toppings: Chopped Onions,
Sauerkraut, Relish, Salsa, Jalapenos, Crumbled Bacon, Shredded Cheddar, Grilled
Onions or Peppers

**All Burgers, and Hot Dogs served w/choice of Fries, Coleslaw or Fruit
Sweet Potato Fries \$2*

Brunch

CLASSIC L.E.O. \$12

Three Farm Fresh Eggs, Scrambled with Smoked Salmon and Red Onions,
Served with Home Fries, Choice of White, Whole Grain or Rye Toast
for Bagel add \$1 Egg Whites add \$1

THREE EGG OMELET \$11

Choice of 3 Items; Ham, Tomatoes, Mushrooms, Peppers, Swiss or
Cheddar Cheese, Served with Home Fries
Choice of White, Whole Grain or Rye Toast, for Bagel add \$1
Egg Whites add \$1 Additional Items \$1

EGGS-ACTLY YOUR WAY \$11

Choice of White, Whole Grain or Rye Toast, Served with Home Fries
for Bagel add \$1 Egg Whites add \$1

CLASSIC SMOKED SALMON PLATTER \$14

Scottish Smoked Salmon, Capers, Red Onion, Tomatoes, Hard-Boiled Eggs,
Cream Cheese, Bagel

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

Dessert \$6

FRUTTI DI BOSCO TART

APPLE CRUMB CAKE

BLACK AND WHITE CHOCOLATE MOUSSE CAKE

TIRAMISU

NEW YORK RICOTTA CHEESECAKE

Beverages

Coffee, Hot Tea, Iced Tea, Soft Drinks \$2.75

Espresso \$3.50

Split Plate Charge \$3.00

For your convenience a 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.

Emilio Feijoo, Executive Chef

Douglas Phillips, Chef de Cuisine

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 Port

Funky Buddha Floridian Hefeweizen

La Rubia Blonde Ale