

# HANDCRAFTED BEVERAGES

## COCKTAILS

### ORANGE CRUSH \$11

stoli o vodka, fresh orange, triple sec, lemon lime soda

\*make it a skinny

### GRAPEFRUIT CRUSH \$11

stoli crushed ruby red vodka, fresh grapefruit juice, triple sec, lemon lime soda

\*make it a skinny

### TRANSFUSION \$11

tito's vodka, grape juice, ginger ale

### ESPRESSO MARTINI \$13

stoli vanilla vodka, fresh espresso, kahlua

### SMOKED MANHATTAN \$14

makers mark bourbon, vermouth, bitters, maraschino cherry

### THE OLD FASHIONED \$14

makers mark bourbon, simple syrup, orange bitters, orange peel, maraschino cherry

### SPICY MARG \$13

ocho reposado tequila, jalapeno, lime, triple sec, simple

### KENTUCKY MULE \$13

elijah craig bourbon, ginger beer, lime

### AZALEA \$11

gray whale gin, pineapple, fresh lemon, grenadine

### FRENCH 75 \$12

tanqueray gin, prosecco, lemon juice, simple

## COCKTAILS

### NEGRONI \$11

beefeater gin, campari, sweet vermouth

### PALOMA \$12

ocho tequila, fresh grapefruit, fresh lime, salt

### APEROL SPRITZ \$11

aperol, prosecco, seltzer

### LIMONCELLO SPRITZ \$11

limoncello, prosecco, club

### BIRDIE BLOODY \$15

ketel citron vodka, tsc bloody mary mix, celery, lemon, lime, olive

### WHITE RUSSIAN \$12

tito's vodka, kahlua, milk

## MOCKTAILS

### HONEY BEE \$10

rosemary honey, fresh lemon, club

### BLUEBERRY NOJITO \$10

blueberries, blueberry syrup, fresh lime, fresh mint, club

### CHERRY CREAM SODA \$11

black cherry, vanilla, simple, club

### STRAWBERRY LEMONADE \$10

strawberries, basil, simple, fresh lemon

# WINE

## **CABERNET SAUVIGNON**

Backhouse Cabernet \$8G  
Benziger Cabernet Sauvignon \$10G / \$30B  
Iron & Sand \$13G / \$39B  
Shafer Napa Valley Cabernet \$120B  
Caymus \$140B  
Caymus 40<sup>th</sup> Anniversary \$140B

## **MERLOT**

Backhouse Merlot \$8G

## **PINOT NOIR**

Backhouse Pinot Noir \$8G  
Imagery Pinot Noir \$10G / \$30B  
Joel Gott Pinot Noir \$15G / \$45B  
West Pole Pinot Noir \$54

## **BLEND**

Joel Gott Palisades Red \$9G / \$27B

## **ITALIAN RED**

Colimoro Montepulciano \$8G / \$24B  
San Polo Toscana Rubio \$9G / \$27B

## **ROSÉ**

AIX Rosé \$12G / \$36B

## **SPARKLING**

La Marca Prosecco \$8G / \$24B  
Avisi Prosecco Split \$12B  
Nicolas Blanc de Blancs \$65B  
Moet & Chandon Imperial Brut \$110B  
Veuve Clicquot Brut Yellow Label \$125B

## **CHARDONNAY**

Backhouse Chardonnay \$8G  
Raeburn Chardonnay \$11G / \$33B  
Benziger Running Wild Chardonnay \$11G / \$33B

## **PINOT GRIGIO**

Alverdi Pinot Grigio \$8G / \$24B  
Mezzacorona Pinot Grigio \$8G  
Santa Margherita Pinot Grigio \$15G / \$45B

## **SAUVIGNON BLANC**

La Porte Blanche Sauvignon Blanc \$8  
13 Celsius Sauvignon Blanc \$10G / \$30  
Mason Cellars Sauvignon Blanc \$10G / \$30B

# DINNER

## STARTERS

### Shrimp Sambuca\* \$15

five sauteed jumbo shrimp, garlic butter  
crostini, sambuca cream sauce

### Sesame Tuna\* \$22

seared tuna, seaweed salad, eel sauce, wasabi

### Steamed Clams\* \$16

dozen, garlic, butter, crostini

### Oysters Rockefeller \$16

five delaware salts, spinach, cream cheese, herbed crumb

### Clams Casino \$11

five middle necks, long hots, pork roll, herbed crumb

### Deviled Eggs\* \$15

two caviar, two bacon

### Tempura Fried Calamari \$12

lightly battered, pickled onions, pickled peppers,  
ginger aioli, bang bang sauce

### Classic Caesar \$14

petite red romaine petals, locatelli, croutons, creamy garlic  
caesar dressing

### Rose Apple Salad\* \$18

mixed greens, sliced hidden rose apples, red onion, cherry  
tomatoes, candied walnuts, craisins, white balsamic  
vinaigrette

### Mixed Berry Salad\* \$16

mixed greens, assorted berries, mandarin oranges, red  
onion, candied walnuts, goat cheese, raspberry vinaigrette

### Mediterranean Salad\* \$15

mixed greens, feta cheese, stuffed grape  
leaves, kalamata olives, red onion, cherry tomatoes,  
cucumbers, house vinaigrette

### Short Rib French Onion \$12 bowl

### Soup Of The Day \$6 cup | \$8 bowl

## ENTREES

### Filet Crème Brûlée\* \$54

blue cheese, balsamic, mashed potatoes,  
roasted asparagus  
pairs well with iron & sand cabernet sauvignon

### Ribeye\* \$50

prime 14oz bone in ribeye, black garlic truffle  
compound butter, fingerling potatoes, brussels sprouts  
pairs well with benziger cabernet sauvignon

### Pork Chop \$38

iberian duroc pork chop, apple brandy glaze, herbed  
sweet potato mashed, roasted carrots  
pairs well with imagery estate pinot noir

### Champagne Chicken \$26

stuffed chicken (sundried tomatoes, artichoke hearts,  
portobello mushrooms, fontina cheese), pappardelle,  
champagne cream sauce  
pairs well with benziger running wild chardonnay

### Short Rib\* \$32

bourbon braised short rib, risotto, roasted carrots,  
beef jus  
pairs well with san polo toscana rubio

### Duck L'Orange\* \$45

deep fried half duck, herbed sweet potato mashed,  
roasted carrots, orange glaze  
pairs well with joel gott pinot noir

### Crab Cakes \$36

twin 3oz crab cakes, roasted fingerlings,  
mixed greens, old bay aioli  
pairs well with raeburn chardonnay

### Honey Hoisin Salmon\* \$30

8oz jail island salmon, citrus slaw, crispy rice noodles,  
carrot purée, risotto  
pairs well with maison saint aix rosé

### Seafood Stuffed Shells \$38

shrimp, jumbo lump crab meat, lobster, spinach &  
sundried tomato cream sauce  
pairs well with mezzacorona pinot grigio

### Roasted Purple Cauliflower\* \$22

roasted fingerlings, roasted brussels sprouts,  
roasted red pepper coulis  
pairs well with 13 celsius sauvignon blanc

CHEF CYREE HAYWARD  
THE SHORE CLUB