



Dining Room Menu

A La Carte Appetizers

Bruschetta Trio

Traditional with tomato and basil, roasted beet with Asiago cheese and butter bean and caramelized onion with smoked turkey **8**

Samples of the Sea

Oysters, clams and shrimp served with a duo of sauces **16**

Traditional Shrimp Cocktail

Madagascar poached shrimp served with cocktail sauce **12**

Shoals Club Calamari

Fried crisp and accompanied by sweet and sour sauce **9**

Wild Mushroom Strudel

Exotic mushroom blend, creamy goat cheese and herbs, wrapped in flaky philo dough and served with sauce Robert **9**

Compositions from the Field

Shoals CZR

Crisp Romaine lettuce torn and tossed with homemade Caesar dressing and Parmesan toast points served with lemon wedge **7**

Chef's Favorite

Frisee tossed with Roquefort cheese, Anjou pears, dried cranberries and walnut vinaigrette **8**

Simply Mixed Greens

Composed of spring mixed lettuces, red onion, carrot and cucumber, crowned with Pecorino Romano cheese and Shoals Signature white balsamic vinaigrette **6**

Compositions from the Land

Ashley Farms Frenched Chicken Citrus

Finished with a Meyers rum sauce and served with whipped potatoes and seasonal roasted vegetable medley **24**

Grilled C.A.B New York Strip

Served with sautéed haricots verts, whipped potatoes and sauce au poivre **32**

Thick Cut Berkshire Pork Chop

Tamari and lemongrass glazed pork chop served atop exotic mushroom risotto and sautéed spinach fanned with Chinese-style mustard **28**

Grilled C.A.B Filet Mignon

Served with signature Gorgonzola skillet potatoes and steamed broccoli and finished with morel mushroom demi-glace **38**

Compositions From The Sea

Salmon Provencal

Norwegian salmon layered with local zucchini, yellow squash and Roma tomato served atop jasmine tabbouleh rice crowned with margarita beurre blanc **27**

Southwestern Halibut

Pan seared, topped with local wild mushroom and sweet corn relish and served with tabbouleh rice **32**

Pan Braised Local Grouper

Pan sautéed with artichokes, Greek olives, Roma tomatoes and mushrooms lightly simmered in a white wine garlic broth and served with red potatoes scented with basil and cilantro **28**

Ahi Tuna

Wasabi crusted and pan seared tuna served with a warm stir fried vegetable soba noodle salad and finished with sesame ginger vinaigrette **31**



Kids' Menu

Broiled Flounder **9**

Mac and Cheese **8**

Sautéed Shrimp with Butter **11**

The Kid's Filet Mignon **15**

Grilled Chicken **7**

Grilled Tuna **9**

Pasta Tossed with Butter or Marinara **7**

Classic Chicken Tenders **7**

Personal Pan Pizza **8**