



# THE SHORES

DINE ON THE BEACH

## Lunch Menu

### STARTER

- SMOKED ALMOND SPICED SOFTSHELL CRAB** \$10  
Truffle Potato Salad, Beech Mushrooms, Tomato Vinaigrette
- STEAMED CARLSBAD BLACK MUSSELS** \$7  
Dark Beer, Criminis, Linguiça Grilled Sourdough Bread
- ORANGE AHI TUNA POKE** \$8  
Sesame Seaweed Salads, Taro Chips, Wasabi Cream
- BLUE CRAB STUFFED CALIFORNIA AVOCADO** \$9  
Hearts of Palm, Red Bell Pepper Jam Watercrest Cream
- FOREST MUSHROOM BISQUE** \$6  
Potato Relish, Emmental, Pumpkin Seed Essence
- HEIRLOOM TOMATO-MOZARELLA SALAD** \$7  
Americano Prosciutto, Crostini, Basil Sprouts, Fallbrook Avocado Oil
- FARMSTEAD CHEESES** \$10  
Crostini, Fig Jam  
Humbolt Fog, Goat, Cypress Grove Dairy  
Point Reyes Blue, Cow, Point Reyes Dairy  
Winchester Gouda, Cow, Winchester Cheese Company  
Green Hill Brie, Cow, Sweet Grass Dairy

### SALAD

- FIVE SPICED SWORDFISH CAESAR** \$14  
Blood Oranges, Macadamia, Ciabatta Crisp Shaved Parmesan
- GRILLED HAWAIIAN WAHOO** \$15  
Butter Lettuce, Chorizo, Manchego Cheese Roasted Tomato Vinaigrette
- CHOPPED AND TOSSED COBB** \$13  
Tomato, Blue Cheese, Turkey, Egg, Bacon, Avocado
- BLACK ANGUS SKIRT STEAK** \$12  
Baby Iceberg, Gorgonzola, Red Onion Walnuts, Green Apple, Fig Balsamic
- TERIYAKI GINGER GLAZED CHICKEN** \$14  
Cashews, Crispy Noodles  
Ginger Orange Vinaigrette

### SANDWICH

- Choice of: French fries, onion rings, or fresh seasonal fruit*
- HOT PASTRAMI ON RYE** \$13  
Whole Grain Mustard, Cabbage, Swiss Cheese
- JUDGE HARELSON'S TUNA SALAD** \$10  
Boston Lettuce, Apples, Walnuts, Wheat Bread
- SLOW ROASTED TURKEY CLUB** \$12  
Bacon, Tomato, Provolone, Multigrain Bread
- BRANDT FARMS BEEF BURGER** \$10  
Grilled Onions, Bacon, Vermont Cheddar Kaiser Roll
- FIRE ROASTED CHICKEN PITA** \$12  
Tomato-Cucumber Relish, Cumin Gouda, Spicy Yogurt Dip
- GRILLED VEGETABLE WRAP** \$12  
Red Quinoa, Crumbled Tofu, Olive Spread Whole Wheat Lavash
- CRAB CAKE BLT** \$13  
Hickory Smoked Bacon, Bibb Lettuce, Avocado Taragon Mayo, Sourdough

### ENTREE

- PISTACHIO COATED NATURAL SALMON** \$14  
Wheatberries, Bok Choy, Avocado Butter Coriander Vinaigrette
- BRAISED SHORT RIB MAC AND CHEESE** \$12  
Point Reyes Blue, Caramelized Shollots Thyme Pecan Crust
- LOCAL CATCH FISH AND CHIPS** \$13  
Cramberry Celery Slaw, Ancho Aioli
- PAN ROASTED DIVER SEA SCALLOPS** \$15  
Three Grain Risotto, Brussel Sprouts Tangerine Reduction
- BAJA SHRIMP SCAMPI** \$14  
Lemon Basil Pappardelle, Asparagus  
Ginger Garlic Butter
- CHARDBROILED FLATIRON STEAK AND FRIES** \$15  
Truffled Potato Wedges, Organic Greens Béarnaise Sauce