

# THE SHORES

DINE ON THE BEACH

## PERSONALIZED LUNCH MENU OPTIONS

### **\$31.00: 2-Course Menu**

*first and second course, or a second course and dessert option*

### **\$42.00: 3-Course Menu**

#### **FIRST COURSE:** *select two items*

**Organic Baby Kale** pomegranate + dried apricots + roasted pumpkin + honey cider vinaigrette

**Mediterranean Farro** cucumber + asparagus + fennel + feta + grilled squash + walnut sherry vinaigrette

**Crisped Brussels Sprouts** habanero sausage + molasses + candied pecans + goat cheese

**Shores Caesar** romaine + anchovy + herb focaccia croutons + parmesan + caesar dressing

#### **SECOND COURSE:** *select two items*

**Sesame Coriander Salmon** sweet potato + bok choy + shiitake + parsnip miso broth

**Almond Butterfish** fingerlings + asparagus + sunburst squash + lobster cream

**Beer Battered Baja Fish Tacos** black beans + rice, salsa fresca + guacamole + cilantro crema

**Shores Burger** smoked cheddar + charred onion + lettuce + pickles + tomato  
+ grain mustard + sea salt fries

**Mocha Stout Braised Angus Short Ribs** cheddar potatoes + broccolini + beechwood mushrooms  
+ sage

**Wild Shrimp** pappardelle pasta + tomatoes + fennel + chardonnay sauce

#### **DESSERT OPTION:** *select one item*

**Banana Split Mudd Pie** chocolate – strawberry - banana ice cream + fudge swirl  
+ marshmallow ~almond crunch

**Tres Leches Cheesecake** almonds + cinnamon buñuelos + kahlua caramel

**Hazelnut Maple Crème Brûlée** poached pear + palmier cookie + turbinado sugar

# THE SHORES

DINE ON THE BEACH

## RECEPTION – TRAY PASSED

\$6.00 per piece / 15 piece minimum

### **COLD**

**Baby Mozzarella and Cherry Tomato Skewer** herb olive oil

**Prosciutto Wrapped Asparagus** goat cheese + sourdough

**Bruschetta Pomodoro** tomato + basil + garlic + honey balsamic

**Bacon Stuffed Deviled Egg**

### **HOT**

**Scallop Wrapped in Applewood Bacon**

**Spicy Coconut Shrimp** mango coulis

**Stone Crab Cake** sun dried tomato tartar

**Grilled Chicken Satay** tropical fruit relish

**Pork Pot Stickers** firecracker sauce

## RECEPTION PLATTERS

**Minimum 15 guests**

**Wild Baja Shrimp Cocktail** \$38.00 per dozen  
cocktail sauce mignonette + horseradish + toast + lemon

**Artisan Cheeseboard** \$15.00 per person  
selection of artisan cheeses, walnuts + sun dried fruit + grapes  
crackers + crusty bread

**Grilled and Marinated Vegetable Crudités** \$11.00 per person  
asparagus + eggplant + zucchini + marinated mushrooms + pickled green beans  
arugula pesto + ancho chile aioli + green goddess

### **Sushi**

\$12.00 per roll, minimum 10 rolls per order  
served with pickled ginger + wasabi + soy

**Philadelphia Roll**

**California Roll**

**Spicy Tuna Roll**

**Shrimp Tempura Roll**

**Vegetable Roll**