

# Shoals Club

## DINNER

### *A la Carte Appetizers*

#### **Fried Green Tomato Caprice**

Local green tomatoes cornmeal battered, layered with fresh mozzarella cheese and served with arugula and pine nut pesto dressing

8

#### **Oyster Florentine**

Roasted blue point oysters filled with apple smoked bacon, baby spinach and garlic

14

#### **Classic Shrimp Cocktail**

Madagascar poached shrimp served with cocktail sauce

12

#### **Chef's Calamari**

Fried crisp and accompanied by sweet and sour sauce

9

#### **Ravioli of Duck Confit**

With Fontina cheese crowned with a peach brandy glaze

14

### *From the field*

#### **Shoals Caesar**

Crisp romaine lettuce torn and tossed with classic dressing and Parmesan toast points

7

#### **Chef's Favorite**

Crisp frisee tossed with Roquefort cheese, anjou pears, dried cranberries, English cucumber and a walnut vinaigrette

8

#### **Simply Mixed Greens**

Composed of spring mixed lettuces, red onion, carrot, and cucumber, crowned with pecorino Romano cheese with Shoals signature white balsamic vinaigrette

7

## *Compositions from the land*

### **12 Hour Braised Kobe Short Ribs of Beef**

Boneless short ribs braised in red wine au jus served with carrots, celery, and onions served over horseradish whipped potatoes

**32**

### **C.A.B. Filet Mignon**

Grilled and served with signature horseradish whipped potatoes, steamed asparagus, finished with black truffle and Vidalia Onion demi-glace

**38**

### **Chicken Zest**

Citrus marinated Ashley Farms Frenched chicken finished with Meyers rum sauce, served with whipped potatoes and seasonal roasted vegetable medley

**26**

### **C.A.B. New York Strip**

Grilled, served with sautéed haricots vert and whipped potatoes, complimented with sauce au poivre

**32**

### **Domestic Rack of Lamb**

Dijon and panko crusted served with lyonnaise potatoes and mint demi-glace

**34**

## *Compositions from the sea*

### **Sun-Tanned Salmon**

Fillet of Salmon bronzed with honey, rum, mango and cracked black pepper served over shrimp and scallion paella with garlic spinach

**26**

### **Itsumo Tuna**

Coriander and sesame crusted, pan seared and accompanied with stir-fry vegetable soba noodle salad served warm, finished with blood orange saffron gastrique

**34**

### **Maine Lobster**

Braised in sweet butter atop wild mushroom and English pea risotto finished with a saffron scampi sauce

**36**

### **Charred Halibut**

Flavored with Jamaican spices, oven roasted and served over jasmine rice and Carolina shrimp etoufee'

**32**

### **Parmesan and Pecan Crusted Grouper**

Pan seared complimented with horseradish whipped potatoes, sautéed julienne of mixed vegetables and basil beurre blanc

**31**