



The Shoals



Beginnings

SOUP OF THE DAY \$5.5

FRESH STEAMED MUSSELS \$9.95

with thyme, garlic, & lemon finished with white wine & butter

SEARED FRESH AHI \$10

with seaweed salad, sesame-ginger dressing

PAN SEARED SCALLOPS \$11.25

with lobster nage risotto

WHOLE STEAMED ARTICHOKE \$9.5

served hot or chilled with a saffron aoli & drawn butter

GOAT CHEESE AND ROASTED PEARS \$9

wrapped in fillo dough over baby mixed greens in a light passion fruit vinaigrette.



Salads

SHOALS CAESAR SALAD \$8.5

tossed to order with garlic Parmesan crouton & fresh shaved Parmesan

SPINACH AND FRISEE SALAD \$9

with mixed pears and apples, candied walnuts, and maytag blue cheese in a sherry vinaigrette

ENDIVE & MIXED GREENS \$9.5

candied walnuts, beets, fennel, tomatoes, & Gorgonzola cheese with honey-balsamic vinaigrette.

Entrees

STUFFED CHICKEN BREAST \$19

spaghetti squash, ginger sauce with garlic-red wine reduction.

PESTO FETTUCCINE \$18.5

house smoked chicken breast and fresh roma tomato — substitute prawns \$25

GRILLED RIBEYE STEAK \$28

with baby artichoke, mixed veggies, fingerling potatoes and red wine reduction

FRESH FISH OF THE DAY Market Price

SICILIAN STYLE GRILLED AUSTRALIAN RACK OF LAMB \$28

served with minted-couscous & a port wine sauce

GRILLED WILD SALMON \$28

served with tomatoes and artichokes in a lemon dill sauce with pesto mashed potatoes

SHOALS CIOPPINO \$29.95

our combination of fresh fish, clams, mussel, scallops & shrimp in a spicy tomato stew

CHAR GRILLED PORK LOIN CHOP \$25

blue cheese mashed potatoes, sautéed spinach, apple & sweet onion compote, red wine reduction

SEARED PEPPER CRUSTED AHI TUNA \$24

with four pepper blend & finished with lemon, sage & white wine, jasmine rice & baby vegetables

PORCINI MUSHROOM RISOTTO \$19

with baby veggies and herb butter

