

MIAMI SHORES COUNTRY CLUB

Brunch (served all day)

BREAKFAST WRAP 13
eggs scrambled and wrapped in a warm tortilla with choice of bacon, sausage, onions and peppers, and your choice of cheese

THREE EGG OMELET 18
choice of tomatoes, bacon, sausage, onions, spinach and choice of cheese served with a side of potatoes O’Brien *substitute Egg Whites 2*

CLASSIC SMOKED SALMON PLATTER 18
Scottish salmon served with capers, red onion, hard boil egg, lemon wedge and cream cheese

EGGS YOUR WAY 16
(3) eggs any way served with potatoes O’Brien

BREAKFAST SIDES 3
bacon sausage bagel
white, rye or multigrain toast

Kids 10

for all guests 12 & under and served with french fries

HOT DOG
GRILLED CHEESE
CHICKEN TENDERS
CHEESEBURGER SLIDERS

The Back Nine 9

PARMESAN TRUFFLE FRIES
SWEET POTATO FRIES
ONION RINGS
ZUCCHINI FRIES
SAUTEED SPINACH
CRUNCHY VEGGIE SLAW
QUINOA
HOUSE SALAD
GLAZED BRUSSEL SPROUTS

SPLIT PLATE CHARGE OF \$3

The Front Nine

FRENCH ONION SOUP 10
classic bistro recipe with a crusty cheese gratin

BEER BATTERED FRIED MUSHROOMS 11
tossed in an IPA beer batter then fried until golden brown, served with a spicy ranch dipping sauce

CHICKEN WINGS (6PC) 14
garlic & herb marinated, served with barbecue, bleu cheese and buffalo sauce

HOLE-IN-ONE BANG BANG SHRIMP 16
tender shrimp tossed in an IPA beer batter, fried until golden brown and tossed in a sweet & spicy aioli

FRIED CALAMARI 15
lightly fried, tender calamari served with housemade marinara sauce and a cajun aioli

CHEESE QUESADILLA 11
blend of Mexican cheeses, caramelized onion and peppers, served with fresh salsa, guacamole and sour cream add chicken 5, shrimp 6, steak 7

BAVARIAN PRETZEL 8
served with dijon mustard and IPA beer cheese dip

CHICKEN FINGERS & FRIES 14
classic fried chicken tenders served with french fries

Healthy Fair

add or substitute to any salad: chicken 5, shrimp 6, steak 7, mahi 7, ahi tuna 7 or salmon 8

CLASSIC CAESAR 12
crunchy romaine hearts tossed in a creamy caesar dressing, topped with parmesan and croutons

SPRING FRESH 13
spinach, red kale chard frisee and strawberries tossed in raspberry vinaigrette topped with goat cheese crumble

TRADITIONAL COBB 16
romaine hearts, bacon, roasted chicken, tomatoes, olives, avocado, eggs and gorgonzola cheese crumbles with your choice of dressings

RIPE TOMATO BURRATA 16
delicate mozzarella shell with a rich creamy center served on a bed of locally grown vine ripe tomatoes, drizzled with balsamic vinaigrette and imported olive oil

AHI TUNA TOWER 18
seared rare ahi tuna over a crispy blend of romaine lettuce and napa cabbage with fresh tomatoes, pickled ginger and mandarin oranges, topped with friend wonton strips and served with sesame ginger dressing

FRESH SEASONAL FRUIT PLATE 13
fresh sliced assortment of seasonal locally grown fruit

All prices are tax and gratuity inclusive. For you convenience an 18% gratuity will be added to your check. The gratuity is voluntary and may be increased or reduced to reflect the quality of service that you received.

Handhelds

*served with chips substitute fries 2,
salad 2, onion rings 3*

VILLAGE HANGOVER BURGER 18

8oz angus steak burger topped with fried egg, applewood smoked bacon, onion rings and pepper jack cheese on a brioche bun with garlic aioli

THE M1 SMASH BURGER 17

two 4oz burger patties topped with housemade bacon jam, onion rings and cheddar cheese on a brioche bun

BISCAYNE BEEF SLIDERS 15

three mini angus beef patties grilled and topped with caramelized onions and smoked cheddar cheese

THE SHORES DOG 11

jumbo Hebrew National hot dog with your choice of toppings: bacon, cheese, onions, relish and sauerkraut

CLASSIC PHILLY 20

sliced beef or marinated chicken sauteed with onions on a hoagie with your choice of cheese

ITALIAN CAPRESE CHICKEN PANINI 17

grilled marinated chicken with tomatoes, mozzarella and house made pesto sauce on a ciabatta roll

MS VILLAGE CLUB 17

smoked turkey breast, layered with bacon, avocado, lettuce and tomato with choice of rye, wheat or white

CHICKEN SALAD SANDWICH 15

grilled chicken breast tossed with onions, celery and a creamy savoy mayo with choice of rye, wheat or white

TUNA SALAD SANDWICH 16

solid white albacore tuna tossed in creamy savoy mayo with onions and celery with choice of rye, wheat or white

REUBEN SANDWICH 16

slow cooked corn beef, melted swiss cheese, sauerkraut and thousand island dressing served on griddled rye

THE LAST HOLE 10

KEY LIME PIE

NEW YORK CHEESECAKE

DOUBLE LAYER CHOCOLATE CAKE

ICE CREAM *vanilla, chocolate or strawberry*
toppings: rainbow sprinkles, whip cream, chocolate syrup

Off the Grill

CHURRASCO STEAK 27

8oz steak served with potatoes O'Brien and our house made chimichurri sauce

GRILLED MAHI MAHI 21

6oz grilled mahi served on a bed of spring lettuce and quinoa

GRILLED SALMON 22

6oz grilled Atlantic salmon served on a bed of spring lettuce and quinoa

Beverages

FOUNTAIN DRINKS, COFFEE, TEA 5

ESPRESSO 6

CAPPUCCINO 7

Dinner (Fridays after 6pm)

GRILLED SHRIMP AND MANGO SALAD 20

fresh mango and avocado topped with grilled shrimp served with a sweet chili ginger vinaigrette

EGGPLANT PARMESAN 22

lightly breaded and fried eggplant layered with ricotta and mozzarella and topped with home made marinara

SHRIMP SCAMPI 27

tender Florida shrimp sauteed in garlic white wine sauce served on a bed of fresh linguine

ENGLISH STYLE FISH & CHIPS 28

IPA beer battered and fried until golden brown, served with potato wedges, tartar sauce and malt vinegar

CHICKEN MARSALA 28

sauteed with garlic & herbs finished with wild mushrooms in a rich marsala demi-glace, served with creamy garlic Yukon mashed potatoes and seasonal vegetables

GRILLED ATLANTIC SALMON 30

served with sauteed spinach and creamy garlic Yukon mashed potatoes with lemon garlic dill sauce

NEW YORK STRIP 36

prime 8oz NY strip served with potato fondant and seasonal vegetables with an herb demi-glace

LAMB CHOPS 38

Dijon herb crusted New Zealand lamb served with sauteed spinach, Yukon mashed potatoes and mint au jus



Keep up
with all the
latest news
and updates

KINDLY NO SUBSTITUTIONS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.