# MIAMI SHORES COUNTRY CLUB

## Brunch (served all day)

**BREAKFAST WRAP 14**
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 boiled egg and lemon wedge

**EGGS YOUR WAY 16**
three 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**
**MINI CORN DOGS**

## The Back Nine 9

**PARMESAN TRUFFLE FRIES**
**SWEET POTATO FRIES**
**SEASONAL FRUIT BOWL**
**MEXICAN STREET CORN**
**ONION RINGS**
**QUINOA**
**HOUSE SALAD**
**CRUNCHY VEGGIE SLAW**
**FRIED ZUCCHINI FRIES**

## The Front Nine

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

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

**BANG BANG SHRIMP 17**
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 15**
classic fried chicken tenders served with french fries

**FRIED PICKLES 8**
served with zesty ranch

**MINI CORN DOGS 17**
all beef corn dogs served with spicy mustard and chips

**MOZZARELLA STICKS 12**
fried until golden brown and served with house made marinara

**SALMON RANGOON 16**
crispy golden wontons loaded with a rich savory salmon filling served with a zesty sesame sweet chili aioli sauce

## Birdie Bites

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

**CLASSIC CAESAR 13**
crunchy romaine hearts tossed in a creamy caesar dressing, topped with parmesan cheese and croutons

**VILLAGE GREEK SALAD 14**
tomatoes, cucumbers, red onions and Kalamata olives topped with feta cheese drizzled with Greek extra virgin olive oil, oregano and fresh lemon juice

**TRADITIONAL COBB 17**
romaine hearts, bacon, roasted chicken, tomatoes, olives, avocado, eggs and gorgonzola cheese crumbles with your choice of dressings

**RIPE TOMATO BURRATA 17**
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 19**
seared rare ahi tuna over a crispy blend of romaine lettuce and napa cabbage with fresh tomatoes, pickled ginger and mandarin oranges, topped with fried wonton strips and served with sesame ginger dressing

**GREEK PARFAIT 13**
thick Greek yogurt with fresh berries and crunchy granola with wildflower honey

**SPLIT PLATE CHARGE OF $3**

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*

**JUICY LUCY BURGER 19**
two 4oz mouthwatering burgers stuffed with American cheese topped with caramelized onions, lettuce and tomato on a buttery brioche bun

**THE M1 SMASH BURGER 18**
two 4oz burger patties topped with housemade bacon jam, onion rings and cheddar cheese on a brioche bun

**CRISPY MAHI MAHI TACOS 15**
golden fried flaky mahi nesting in warm tortillas layered with a tangy cabbage and red onion slaw, smokey flame roasted Mexican corn finished with house made apple tartar sauce

**THE SHORES DOG 12**
Hebrew National hot dog withchoice of toppings: bacon, cheese, onions, relish and sauerkraut

**CLASSIC PHILLY 21**
sliced beef sauteed with onions on a hoagie with your choice of cheese

**ITALIAN CAPRESE CHICKEN PANINI 18**
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

**CARROT CAKE**
**NEW YORK CHEESECAKE**
**DOUBLE LAYER CHOCOLATE CAKE**
**ICE CREAM** *vanilla, chocolate or strawberry*
toppings: rainbow sprinkles, whipped cream, chocolate syrup

# Off the Grill

**CHURRASCO STEAK 28**
8oz steak served with potatoes O'Brien and our house made chimichurri sauce

**GRILLED MAHI MAHI 22**
6oz grilled mahi served on a bed of spring lettuce and quinoa

**GRILLED SALMON 23**
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)

**AVOCADO CRAB STACK 32**
layers of jumbo lump crab meat, avocado and cucumbers served on a bed of spring mix drizzled with citrus vinaigrette

**CHICKEN PARMESAN 29**
tender chicken breast breaded and lightly fried topped with fresh mozzarella and marinara sauce served on a bed of spaghetti

**EGGPLANT PARMESAN 23**
lightly breaded and fried eggplant layered with ricotta and mozzarella, topped with home made marinara

**PAN SEARED SHRIMP 27**
sautéed in garlic and white wine then tossed in a house made rich silky tomato cream sauce served over spaghetti

**ENGLISH STYLE FISH & CHIPS 29**
IPA beer battered and fried until golden brown, served with potato wedges, tartar sauce and malt vinegar

**GRILLED ATLANTIC SALMON 31**
served with sauteed spinach and creamy garlic Yukon mashed potatoes with lemon garlic dill sauce

**MEDITERRANEAN LAMB CHOPS 39**
New Zealand lamb marinated in fresh oregano, garlic, Greek olive oil and fresh lemon juice roasted to perfection served with roasted fingerling potatoes and sauté spinach

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