



THE VERANDAHS

AT SHOALS CLUB

Spring 2018

Starters

Sweet Corn Custard | pickled shrimp, goat cheese, fried green tomatoes | 14

Salmon Rilette | chimichurri, house made crackers | 12

Beef Bulgogi | raw summer kimchi | 10

Tempura Lobster | mango-honey sauce | 12

Salads

Southern Cobb | chopped romaine, pecans, grilled chicken, cucumber, tomato, blue cheese, roasted onion vinaigrette | 16

Artisan | mixed greens, grilled corn, grape tomatoes, radish, queso fresco, quinoa, chickpeas, charred jalapeno yogurt dressing | 14

Vegan Kale | sweet potato & black bean relish, cucumber, corn chips, heirloom tomatoes, ginger-carrot vinaigrette | 12

Entrees

Pork Belly | brussel slaw, pickled beets, candied pistachio | 16

Shoals Crab Cake | celeriac & apple slaw, spicy remoulade | 20

Tandoori Halibut | cucumber raita | 24

Sandwiches

(served with parmesan-truffle fries & roasted garlic aioli)

***Lamb Tacos** | pistachio tzatziki, pickled red onion, lettuce, flour tortillas | 16

***Grass Fed Burger** | white cheddar cheese curds, fried onion, avocado, lettuce, tomato, challah bun | 22

Salmon BLT | Atlantic salmon, bacon aioli, green tomato chow chow, lettuce, sprouted grain bun | 18

Black Bean Burger | tabbouleh & carrot slaw, zesty ranch, challah bun | 14

Junior Menu

Ages 12 and under only

Chicken Noodle Bowl | 14

Tempura Fish & Chips | 14

Beef Skewers | 14

Items marked with "" are cooked to order or may contain raw or undercooked foods. Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions*