



# BEACH CLUB

## ALL DAY MENU

### APPETIZERS

<b>OPA! TOAST</b>	<b>14</b>
<i>Grilled crostini, whipped feta cheese, olive tapenade, candied cherry tomatoes</i>	
<b>GAMBAS AL AJILLO</b>	<b>19</b>
<i>Shrimp sautéed, garlic paprika sauce, olive bread, lemon</i>	
<b>MEZZE PLATTER</b>	<b>21</b>
<i>Stuffed peppers with goat cheese, pepperoncini, artichoke, cucumber, pita, olives, hummus, baba ghanoush</i>	
<b>CALAMARES FRITTOS</b>	<b>21</b>
<i>Buttermilk marinated, flour dusted squid, espelette aioli</i>	
<b>MUSSELS AND CLAMS</b>	<b>21</b>
<i>1 lb P.E.I mussels and clams, saffron chili cream sauce, parsley, grilled crostini</i>	
<b>SAKU TUNA</b>	<b>22</b>
<i>Grilled tuna, citrus mostarda, fried artichokes, salsa verde, pine nuts</i>	
<b>CHARCUTERIE</b>	<b>27</b>
<i>Prosciutto, cured sausage, selection of Ontario cheeses, marinated vegetables, house-made pickles, olive bread</i>	
<b>OYSTERS</b>	<b>24</b>
<i>Parsley, harissa pearls, shallot 6 pcs</i>	
<b>SEAFOOD TOWER</b>	<b>M.P.</b>
<i>Poached prawns, Newfoundland lobster tail, East Coast oysters, crab, PEI mussels, clams with all the fixings</i>	

### ADD ONS

<b>GRILLED CHICKEN</b>	<b>13</b>
<b>5 SAUTÉED SHRIMP</b>	<b>16</b>
<b>SEARED SALMON</b>	<b>20</b>
<b>LOBSTER TAIL</b>	<b>M.P</b>

### SIDES

<b>DAILY VEGETABLES</b>	<b>9</b>
<b>SPICED SKINNY FRIES</b>	<b>10</b>
<b>SPICED SWEET POTATO FRIES</b>	<b>11</b>
<b>ROASTED CARROTS WITH TAHINI</b>	<b>11</b>
<b>MASHED POTATOES</b>	<b>9</b>

Menu items may contain or have come into contact with food allergens such as nuts, peanuts, dairy, and wheat. For any food allergies or dietary restrictions, please speak with your server.

### SALADS AND BOWLS

<b>HARBOUR CAESAR SALAD</b>	<b>15</b>
<i>Gem lettuce, parmigiano, crispy capers, prosciutto, herb croutons, caesar vinaigrette</i>	
<b>FATTOSH SALAD</b>	<b>15</b>
<i>Endive, gem lettuce, cucumber, candied tomatoes, pita, fried chickpeas, sumac dressing</i>	
<b>QUINOA TABBOULEH SALAD</b>	<b>18</b>
<i>Quinoa, cucumber, cherry tomatoes, edamame, pomegranate, pickled cauliflower, green hummus, falafel, parsley</i>	
<b>SALAD NIÇOISE</b>	<b>26</b>
<i>Grilled tuna, candied tomatoes, egg, olive, red and green lettuce, edamame beans, cucumber, pickled onion, milk mayo</i>	

### ENTRÉES

<b>MEDITERRANEAN FISH &amp; CHIPS</b>	<b>22</b>
<i>Crispy haddock, Za’atar spiced coleslaw, skinny fries</i>	
<b>SEAFOOD ON NOODLES</b>	<b>26</b>
<i>Mussels, shrimp, clams, house red sauce or garlic cream sauce, fettuccini noodles</i>	
<b>BOURRIDE RED SNAPPER</b>	<b>34</b>
<i>Red snapper, saffron fish broth, fennel, potatoes, aioli, sorrel, burnt focaccia</i>	
<b>FARHAT BURGER</b>	<b>24</b>
<i>Spiced lamb burger, onion sprouts, black garlic aioli, house pickle, brioche bun, skinny fries</i>	
<b>AUBERGINE</b>	<b>26</b>
<i>Sumac spiced eggplant, du puy lentils, roasted carrot, fennel, red onion, celeriac purée, green sauce</i>	
<b>CHILI FENNEL CHICKEN SUPREME</b>	<b>30</b>
<i>Celeriac purée, roasted carrot, fennel, cippolini onion, aji verde, curried jus, pickled turnip</i>	
<b>STEAK &amp; POTATO</b>	<b>45</b>
<i>10 oz striploin sous vide, whipped potatoes, spiced carrots, sumac horseradish cream</i>	
<b>ALBERTA LAMB SHANK</b>	<b>45</b>
<i>24-hour braised lamb shank, beet couscous, pickled fennel, tomatoes, chilis, curried jus</i>	
<b>HARISSA SPICED SEA BASS</b>	<b>47</b>
<i>Pan-fried sea bass, currants, puttanesca, verde sauce, burnt focaccia</i>	

Homeowners are subject to a 3% Resort Fee. Non-Homeowners are subject to a 5% Resort Fee. Homeowners receive 10% off their food order when they present their Homeowner Card.