

“BRUNCH ITEMS”

AMERICAN BREAKFAST

Two eggs your way, applewood smoked bacon,
and choice of toast. 18.00

STEAK AND EGGS

Churrasco steak grilled to perfection with two eggs
and choice of toast. 24.00

All of the above served with breakfast potatoes.

CLASSIC L.E.O.

Scrambled eggs with lox and onion and choice of toast. 19.00

NOVA SMOKED SALMON PLATTER

Bagel, egg, tomato, onion, capers and cream cheese. 19.00

FRENCH TOAST BACON AND EGGS

Two slices of Challah French toast, two scrambled eggs and
two strips of bacon 18.50

COCKTAILS

SHORES BLOODY MARY

Tito's Handmade Vodka, bloody mary mix 12.00

TITO'S TRANSFUSION

Tito's Handmade Vodka , grape juice and ginger ale 12.00

NORMANDY TEA

Tito's Handmade Vodka, Lemonade and Ice Tea 12.00

BEVERAGES

Soft drinks 3.75 Coffee 3.75 Tea 3.75

Cappuccino 4.00 Espresso 3.50

Consuming Raw or undercooked meats, poultry, seafood,
eggs or unpasteurized milk may increase risk of foodborne illness

18% Voluntary gratuity will be added for your convenience.
It may be increased, decreased or removed to reflect the level of
service you received.

Split plate charge 3.00

STARTERS

QUESADILLA

Applewood smoked bacon, melted Cheddar cheese,
Served with pico de gallo salsa on the side, drizzled with sour cream. 15.00*
[*with cheese only - no bacon]
with chicken 17.00 with steak 19.00 add avocado 3.00

STEAK NACHOS

Charbroiled churrasco steak on top of crispy nacho chips
with pico de gallo, avocado, jalapeno
and sour cream. 18.00 large 38.00 jumbo

MASITAS DE PUERCO

Traditional tender fried pork chunks, seasoned with garlic and citrus,
topped with onions and cilantro served with Tostones 17.00

ARTISAN PIZZA

House made dough choice of plain cheese 14.00 Margarita or peperoni 16.00

GRILLED BUFFALO WINGS

Chargrilled, tossed in buffalo or sweet chili lime sauce. 17.50

CHILI CON CARNE

Topped with Cheddar cheese and sour cream. Cup 7.00 Bowl 10.00

SALADS

NORMANDY SHORES CAESAR

Fresh romaine hearts, light caesar dressing, shaved parmesan cheese
and our signature garlic crouton. 16.00
grilled chicken 20.00, ahi tuna 22.00

AHI TUNA SALAD

Rare sesame coated Ahi Tuna, served on fresh field greens,
with Asian slaw and our own carrot ginger dressing. 21.50

GREEK SALAD

Feta cheese, pepperoncini, red onion, peppers, kalamata olives, cucumber and
tomatoes. 16.00 add chicken 5.00 or fish 8.00

THE COBB SALAD

Crisp romaine lettuce, egg, bacon, tomato, avocado, fresh roasted turkey breast,
blue cheese, choice of dressing. 18.50

DRESSINGS: Caesar, balsamic vinaigrette, thousand island,
carrot ginger, blue cheese, ranch, honey dijon mustard, house vinaigrette

SANDWICHES & WRAPS

ROAST TURKEY BREAST

Thinly sliced freshly roasted turkey with lettuce and tomato. 16.00

THE BEACH CLUB

Layers of thinly sliced turkey, applewood smoked bacon, avocado, lettuce, tomato, and chive aioli. 19.00

SRIRACHA BBQ CHICKEN SANDWICH

Breast of chicken, Vermont Cheddar, Applewood bacon, Sriracha BBQ sauce. Served with lettuce, tomatoes on a brioche bun. 18.00

BUFFALO CHICKEN WRAP

Crispy or grilled chicken tossed in buffalo sauce with lettuce, tomatoes, and blue cheese dressing. 18.00

TUNA SALAD

Solid white albacore tuna salad, lettuce and tomatoes. 16.00

CHICKEN CAESAR WRAP

Strips of grilled chicken breast, hearts of romaine, vine ripe tomatoes, and Caesar dressing. 18.00

Bread Choices

Whole Wheat, White, Rye, Kaiser Roll, Baguette,
Whole Wheat Wrap or Tomato Basil Wrap, or Gluten Free Wrap +.50

All sandwiches and wraps served
with your choice of Cole Slaw, French Fries or Chips.

Side Salad or Sweet Potato Fries
can be substituted to any Entrée or Sandwich for 1.50

Split plate charge 3.00

Executive Chef - Osmal Carrera

FROM THE GRILL

ANGUS SLIDERS

Three Wagyu patties with grain mustard aioli and Vermont cheddar. 16.00

CHURRASCO SANDWICH

Marinated churrasco steak, lettuce, tomatoes and a touch of chimichurri sauce. Served on a fresh baguette. 23.00

NORMANDY SHORES BURGER

Certified Angus beef with our own seasonings, served with lettuce, tomatoes, sweet onions, and pickle. 18.00
Blue cheese, Cheddar, Swiss, bacon, mushrooms.
Each topping 1.50

AHI TUNA SANDWICH

Rare ahi tuna sliced thin with wakame salad and wasabi cream, served on a fresh brioche bun. 19.00

CHURRASCO STEAK

Cooked to perfection served with Rice and black beans 29.00

STEAK OR FISH TACOS

Your choice steak or blackened fish topped with pico de gallo, cilantro and avocado sauce 20.00

ALL BEEF JUMBO QUARTER POUNDER HOT DOG

With choice of sauerkraut, onions, and relish. 9.00

TUNA MELT

Albacore tuna salad with Cheddar and tomato. 17.00

FISH SANDWICH

Grilled, Blackened or Crispy Fried.
Served on a brioche bun with lettuce, tomatoes and tartar sauce. 21.00

DESSERTS

NEW YORK APPLE CRUMB CAKE

Crumb cake filled with sautéed apples, butter and mixed spices topped with extra-large buttery crumbs. 9.00

BLACK AND WHITE MOUSSE CAKE

White chocolate mousse on a bed of light chocolate mousse topped with chocolate ganache. 9.00