

SHORELINE

2024

**can be prepared gluten free*

STARTERS

OYSTERS

Raw 4 each | 44 dozen*

Shoreline Style

lemon cream | spinach | parmesan breadcrumbs
5 each | 55 dozen

CHARCUTERIE*

cured meats | local & specialty cheeses
dried fruits & nuts | assorted pickles
local jams | crackers & crostini 25

CHEVRE SCHMEAR

whipped goat cheese | caprese jam
prosciutto crunch | crushed praline
cherry balsamic | garlic crostini 17

WHITEFISH CAKES

trinity vegetables | local whitefish
panko breadcrumb | curry aioli
spicy chili crunch 16

BLOODY MARY SHRIMP*

large shrimp | bloody mary cocktail sauce
lemon-cilantro hummus | vegetable crudité
crostini 19

SPROUTS*

smoked pork belly | flash fried brussel sprouts
barrel aged hot sauce | gouda | garlic aioli 14

CURDS

Renards cheese curds | local ale wash
house light breading | chili garlic ketchup 10

SOUP & SALAD

Add protein to any salad

grilled or blackened chicken 8
jumbo grilled shrimp 3 ea
brown butter scallop 8 ea
andouille sausage 6
5 oz beef tenderloin 20

Dressings

ranch | IPA blue cheese
french | house caesar | bourbon hot bacon
champagne cherry vin

SOUP

whitefish chowder | soup du jour
local tomato basil bisque*
cup 5 | bowl 8

SIMPLE*

fresh greens | red onion
shredded carrot | cucumber
heirloom tomato | crouton | s 5 | l 9

HOT BACON*

fresh spinach | bacon | shaved red onion
smoked blue cheese | crushed pralines
local dried cherries | bourbon hot bacon dressing
s 8 | l 12

CAESAR*

crisp romaine | shaved red onion
parmesan | heirloom tomato
crouton | house caesar dressing
s 7 | l 12

DC CHERRY*

fresh greens | local dried cherries
heirloom tomato | shaved red onion
chevre | praline | local hot honey
champagne cherry vin | s 8 | l 14

LARGE PLATES

entrees accompanied by soup or salad & bread service
starch served where applicable

horseradish cream whipped potatoes | sweet potato hash | garlic,
parmesan, & truffle risotto | thick cut fries | loaded baked potato

CHILI GARLIC SCALLOP*

garlic & brown butter seared large scallops | lemon-caper cream
chili garlic crunch | seasonal vegetable 45

SHORELINE WHITEFISH

fresh Henriksen's whitefish | zesty remoulade or lemon caper
tartar | slaw | rye bread | seasonal vegetable 34

choice of | hand breaded & deep fried | blackened*

garlic & herb broiled* | baked with lemon-caper cream*

RIBEYE*

16 oz angus beef ribeye | bourbon demi | seasonal vegetable | birista
mkt

TENDERLOIN*

10 oz angus beef tenderloin | bourbon demi
seasonal vegetable | birista | mkt

SHRIMP BUCATINI

bucatini pasta | shallot | large shrimp | wild mushroom
lemon-caper cream sauce | prosciutto crunch | parmesan &
fresh cracked pepper 36

RUSTIC CIOPPINO

little neck clams | large shrimp | andouille sausage
fresh local whitefish | fingerling potato | DCBC Little Sister Witbier
tomato stock | fresh herbs | rustic baguette 44

BROWN BUTTER CHICKEN*

brown butter seared chicken breast | emmentaler cheese
prosciutto crunch | brown butter sauce | gremolata
seasonal vegetable 27

CHARRED CHILI LIME SALMON*

8 oz salmon fillet | chili lime marinade
cilantro crema | chicharron crumb | seasonal vegetable 36

CHICKEN PESTO CAPELLINI

capellini pasta | sundried tomato | garlic
spinach | scratch pesto | parmesan | balsamic reduction
marinated grilled chicken | fresh cracked pepper 27

MUSHROOM RISOTTO*

sauteed wild mushrooms | creamy parmesan, garlic &
truffle risotto | chive oil | shredded parmesan cheese 18

Add protein

grilled or blackened chicken 8
jumbo grilled shrimp 3 ea
brown butter scallop 8 ea
andouille sausage 6
5 oz beef tenderloin 20

SWEETS

DC CHERRY PIE

scratch crust | DC cherries | vanilla bean ice cream
cinnamon whip 9

CRÈME BRULÉE*

rich custard | bourbon & turbinado sugar brulée 8

BREAD PUDDING

rotating flavors, inquire with server for details 9

DESSERT FEATURES

rotating featured items!

Notice: Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.