

# starters

**five onion soup**

brioche crouton, gruyere

7

**southwest crab and corn chowder**

herb oil

7

**yacht club house salad**

mixed greens, grape tomatoes,  
caramelized onions, cucumbers

7

**caesar salad**

hearts of romaine, asiago,  
rosemary olive bread croutons

8

**wedge salad**

iceberg, crispy pancetta, tomatoes, red onions,  
bleu cheese dressing

8

**roasted beets salad**

roasted baby beets, hedgehogs, goat cheese,  
mixed greens, sherry vinaigrette

8

**roasted hill country quail**

garlic mashed potatoes, papaya relish

16



**macadamia nut-crust lamb chops**

sweet onion marmalade, tabouleh

14



**sea scallops**

carrot emulsion, fried won-tons

15



**blackened seafood fondue**

toast points, chives

16



**shrimp flautas**

macadamia nut-sweet chile sauce

15



Clark T Ellis - *Director of Yacht Club Operations*  
Susan Wolford - *Assistant Director of Yacht Club Operations*





# mains

## shrimp & scallops

linguini, vegetable medley, pine nuts,  
lobster sauce  
32

## lamb osco bucco

fennel-leek risotto, braised root vegetables  
36

## kubota pork chop

yukon gold mashed potatoes,  
cherry-smoked banana fruit chutney,  
ginger-tamarind  
31

## prawn scampi

purple potato puree, baby carrots,  
asparagus, brown butter sauce  
33

## 5 oz. filet & lobster

butter poached lobster, potato cake,  
sauteed arugula, spinach, thermidor sauce  
48

## stuffed chicken breast

goat cheese, apple-smoked bacon,  
fingerling potatoes, fried green tomatoes,  
wild mushroom jus  
28

## filet mignon

brioche, yukon mashed potatoes,  
baby vegetables, morel sauce  
39

## snapper

toasted cauliflower, cous cous,  
herb maryland lump crab,  
hazelnut cream sauce  
30

## 18 oz ny strip

yukon gold mashed potatoes,  
grilled vegetables, steak butter  
42

## chicken alfredo

grilled chicken, asiago, fettuccini,  
garlic cream sauce  
26