

starters

five onion soup

brioche, gruyere
cup 5 | bowl 7

southwest crab and corn chowder

herb oil
cup 5 | bowl 7

wedge salad

iceberg, crispy pancetta, sliced tomatoes, onions,
bleu cheese dressing
8

yacht club house salad

mixed greens, grape tomatoes,
caramelized onions, julienne cucumbers
7

caesar salad

hearts of romaine, asiago, rosemary olive crouton
8

poached pear and beet salad

port poached pear, roasted beets,
candied walnuts, maytag bleu cheese,
mixed greens, beet vinaigrette
9

cobb salad

apple-smoked bacon, chicken, tomato,
egg, bleu cheese
12

grilled tomatoes

yellow, green, and red tomatoes, mozzarella,
micro basil, aged balsamic, field greens,
sherry vinaigrette
12

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





mains

salmon martini

sweet vermouth, vodka, tomato, onion,
fennel and olive reduction,
sauteed spinach and arugula

12

chicken panini

gruyere, sourdough, roasted peppers,
fried sweet onion, bistro fries

12

yacht 'club'

turkey, apple-smoked bacon, lettuce, tomato,
aioli, sourdough bread, fries

10

fish tacos

beer-battered fish, slaw, pico de gallo,
spicy remoulade, cilantro rice

11

beef tips

fettucini, peppers, onions, tomato,
jus-fortified cream sauce

13

yacht club burger

lettuce, tomato, onion, pickle, fries

10

free range chicken breast

ginger-cilantro jasmine rice,
pineapple-sweet chile sauce,
bok choy

15

french dip panini

prime rib, rustique sourdough,
gruyere, veal jus

12