

SOUPS, STARTERS & GREENS

Yesterday's Soup | 8
It's always better on the second day
(Soup of the day)

French Onion Soup | 8
Melted gruyere cheese, French baguette

YC House Salad | 8
Greenhouse petite lettuces, farm veggies,
puffed barley, whipped chevre,
pickled blueberries, creamy citrus dressing

Wedge Salad | 9
Iceberg wedge, blue cheese crumbles,
smoke-house bacon, pickled red onion
& heirloom tomatoes with blue cheese dressing

Caesar Salad | 10
Romaine lettuce, roasted tomatoes, herb Texas toast
croutons, parmesan cheese, white anchovy

***YC Seafood Cocktail | 18**
Chilled shrimp, citrus lobster & lump crab salad,
horseradish cream, tomato gastrique

***Lobster Crab Cake | 18**
Tartar sauce, pickled celery, cucumber & arugula salad,
tomato-malt vinegar jam

MEMBER CLASSICS

Chicken Fried Lobster | 34
Parmesan Yukon smashed potatoes, sautéed spinach,
black pepper cream gravy, drawn butter, lemon

***Steak Diane | 42**
Parmesan Yukon smashed potatoes, haricot verts,
blistered cherry tomatoes, wild mushrooms,
Dijon-horseradish demi

***Steak Oscar | 42**
10oz. NY Strip, Parmesan Yukon smashed potatoes,
sautéed asparagus, lump crab meat, béarnaise sauce

ARTISAN HAND-ROLLED PASTA

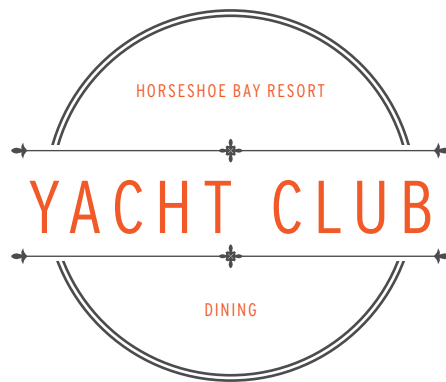
Giant Lemon Ricotta Cheese Tortellini | 30
Sautéed spinach, roasted wild mushrooms,
smoked tomato broth, crispy parmesan, basil oil

***Seafood Scampi | 35**
Scallops, Lobster & Lump Crab, shaved fennel,
Pomodoro sauce, shaved parmesan cheese

We support local farms, all-natural meat producers, ethically and sustainably fished seafood purveyors, and use organic products whenever possible

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. December 26, 2018



BUTCHER BLOCK CUTS

We proudly feature Niman Ranch Certified Angus Beef. Niman Ranch Cattle are only fed a 100% vegetarian diet without the use of antibiotics or hormones

*Cowboy Ribeye 16oz | 42

*Applewood Bacon Wrapped Filet 8oz | 40

*Petite Filet 6oz | 34

9oz. Coldwater Lobster Tail | 35

Day Boat Fresh Catch | MP

All butcher block cut entrées feature chef's starch of the day and market vegetable and YC signature steak sauce

CHEF INSPIRED CUISINE OF THE SEASON

***Herb-Lemon Salmon | 33**

Shrimp & charred green onion risotto, carrot ginger puree, dill yogurt sauce, crispy fried arugula

Roasted One-Bone Chicken | 38

Pearl barley risotto, cauliflower cream, heirloom carrots, haricot verts, winter citrus gastrique

A LA CARTE SOUTHERN SIDES | 7

Crispy Brussel sprouts, pistachios, red onions, chiles, pomegranate molasses

Baked Potato

Mac & Cheese with Fontina, gruyere, Brazos TX cheddar & bacon crumble

PLEASE ASK FOR OUR
SELECTION OF DESSERTS

“The only time to eat diet food is while you’re waiting for the steak to cook.”
-JULIA CHILD

MENU PREPARED BY
Yacht Club Executive Sous Chef Cindy Crowe & Culinary Team

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