

YACHT CLUB

LUNCH

SNACKS

Seven Layer Hummus | 13

Tomato-basil jam, golden raisins,
Kalamata olives, feta cheese, avocado,
Toasted pine nuts with sesame crackers

Waterfront Crab & Lobster Cobb | 19

Romaine lettuce, hearts of palm, egg,
baby tomato relish, blue cheese, avocado,
crispy prosciutto, lemon-pepper vinaigrette

Smoked Salmon Bruschetta | 18

Baguette crostini, pastrami smoked salmon,
whipped boursin cheese, capers,
pickled red onion, paddlefish caviar & dill

Nikki Salad | 12

Grilled marinated chicken, cilantro, carrots, honey-lime
vinaigrette, thai-peanut dressing & crispy tortilla strips

EGG CLASSICS

Rise n' Shine | 13

Two eggs any style, breakfast potatoes,
roasted tomato, asparagus,
choice of bacon or sausage links

You Call It Omelet | 14

Ham, spinach, tomato, bacon, mushroom,
cheddar cheese, peppers, onions, asparagus,
breakfast potatoes, roasted tomato

Crushed Avocado Toast | 12

Spring onions, sriracha, two poached eggs, sliced
heirloom tomato, shaved radish, chia seeds

CRAFTED SANDWICHES

All sandwiches served with truffle-parmesan fries or seasonal fruit cup.

*GLUTEN-FREE BREAD AVAILABLE ON REQUEST

Italian Dip | 17

Shaved prime rib, sundried tomato pesto,
provolone, roasted garlic & onion jus,
toasted hoagie roll

Butcher Block Turkey | 14

Roasted turkey breast, Applewood-smoked bacon,
cheddar cheese, chipotle aioli, focaccia bread

Classic BLT "A" | 12

Applewood-smoked bacon, green leaf lettuce,
beefsteak tomatoes, basil pesto aioli,
sliced avocado, wheat berry bread

Yacht Club Kobe Burger | 16

Applewood-smoked bacon, cheddar, green leaf lettuce,
tomato, red onion, brioche bun

Chicken Salad Sliders | 15

Texas pecans, celery, red onion, grapes,
poppy seed, lettuce, tomato, brioche buns

YC Patty Melt | 16

Kobe beef patties, cheddar & Swiss cheese,
caramelized onions, rye bread,
house made bread n' butter pickles

Half & Half Special | 12

Today's half sandwich and cup of fresh
creamy tomato basil soup

MIXOLOGY OFFERINGS

Sunrise Mimosa | 10

Your choice of juice:

Orange, Cranberry, Ruby Red Grapefruit or Pineapple

Bayside Bellini | 11

Skyy Vodka, Orange Juice, Peach Puree, Champagne

Tropical Sunset Sangria | 11

Red Wine, Prickly Pear Juice, Strawberry Puree,
Orange Juice, Club Soda

Signature Bloody Mary | 12

House-made Bloody Mary Mix, Effen Vodka,
Bacon, Celery, Lime

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. July 26, 2018



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

***Chicken Fried Oyster Rockefeller | 15**
Three jumbo Texas oysters, creamy spinach boursin,
charred lemon aioli and micro greens

***Sesame Crusted Big Eye Tuna | 19**
Roasted beets, truffle soy-yuzu vinaigrette,
chiles, micro cilantro, puffed shrimp crackers

***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 Ravioli | 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

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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**

***Bone-In Pork Chop 10oz | 33**

***Applewood Bacon Wrapped Filet 8oz | 40**

***NY Strip 10oz | 38**

***Petite Filet 6oz | 34**

9oz. Coldwater Lobster Tail | 35

Day Boat Fresh Catch | MP

Aged Beef Ribeye Tomahawk for Two | 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
Parmesan Yukon smashed potatoes, edamame succotash, peach-bourbon glaze, bbq onion jam

A LA CARTE SOUTHERN SIDES | 7



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

Loaded Yukon smashed potato

Baked potato

Garlic Sautéed Baby Spinach

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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Dessert Menu

Brown Butter Chocolate Ganache Decadence Demisphere \$14
with a Liquid Banana Brulee Center
Served with Raspberry Sorbet



Spring Harvest Hill County Peach & Berry Cobbler \$14
Served Warm with Vanilla Bean Ice Cream



Mile High Key Lime Pie \$14
Tropical Forest Fruit and White Chocolate Chantilly



Texas Style Caramelized Pecan Crusted Red Velvet \$14
Cream Cheese Icing and Pineapple



Horseshoe Bay Pirate Sundae \$10
Served with Caramel, Warm Brownie and Hot Fudge

MENU PREPARED BY

Resort Pastry Chef Joey Norombaba & Pastry Team

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