

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

Lobster Quesadilla | 19

House cheese blend with chipotle and cilantro, flour tortilla griddled crispy

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

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, w/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

Sky Vodka, Orange Juice, Peach Puree, Champagne

Tropical Sunset Sangria | 11

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

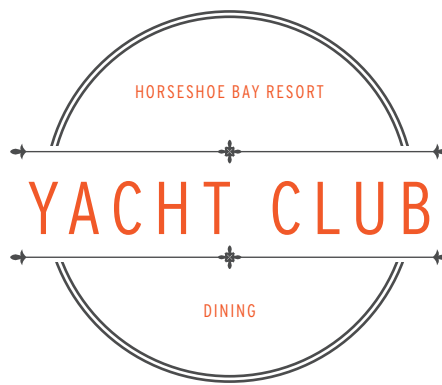
Signature Bloody Mary | 12

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. February 7, 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, smoked blue cheese mousse,
smoke-house bacon, pickled red onion
& heirloom tomatoes with green goddess 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 Tortellini | 30

Sautéed spinach, roasted wild mushrooms,
smoked tomato broth, crispy parmesan, basil oil

***Seafood Scampi | 35**

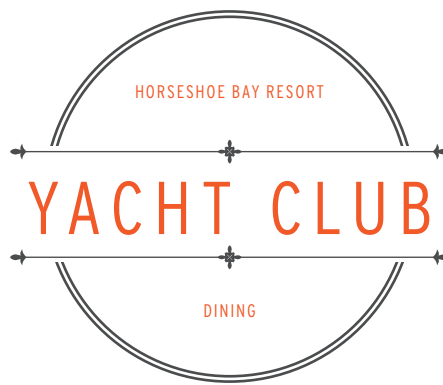
Scallops, Lobster & Lump Crab, shaved fennel,
Pomodoro sauce, shaved parmesan cheese



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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

Texas Famous Tall Chocolate Cake \$12

Dark Rich Chocolate Cake, Pecan Fudge, Dulce de Lece,
Chocolate Ganache



Rustic Apple Caramel Tart \$11

Sugar Crusted Puff Dough, Tangy Granny Smith Apples,
Vanilla Bean Ice Cream



Pineapple Crusted Coconut Crème Brulee \$10

Crunchy Toasted Caramel, Fresh Berry Salsa



Deconstructed Banana Cheesecake \$11

Sable Breton, Caramelized Banana



Horseshoe Bay Ice Cream Sundae \$9

Warm Chocolate Brownies, Pecan Praline, Trio of Ice Cream,
Chocolate Fudge

For the Kids

Jumbo Chocolate Chip Cookie \$4

MENU PREPARED BY

Resort Pastry Chef Joey Norombaba & Pastry Team

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