

# YACHT CLUB

# *Early Bird Special*

YACHT CLUB MAIN DINING ROOM | TUESDAY-THURSDAY | 4PM-5PM

10% DISCOUNT OVER 20% MEMBER DISCOUNT

## SOUPS

FRENCH ONION | 11

brioche crouton, gruyere

SEASONAL SOUP | 11

chef's selection of local ingredients

## SALADS

CLASSIC CAESAR | 13

romaine hearts, herb focaccia croutons, caesar dressing

WEDGE | 13

iceberg, blue cheese, pepper bacon lardon, pickled onion, marinated tomato, blue cheese dressing

## STARTERS

CHARCUTERIE + FROMAGE | 24

local cured meats, regional cheeses, pickled fruit + vegetables, truffle pecan butter, house mustard, warm baguette, crackers

GULF SHRIMP COCKTAIL | 20

lemon, house smoked bloody mary cocktail sauce

## STEAKS AND CHOPS

Linz Heritage Angus

TENDERLOIN 6oz | 50

NY STRIP 16oz | 58

## SAUCES

HORSERADISH + BLACK PEPPER AIOLI

BLACK GARLIC BUTTER

HOLLANDAISE SAUCE

BORDELAISE SAUCE

## MEMBER FAVORITE

CHICKEN FRIED LOBSTER | 49

roasted garlic whipped potatoes, sautéed spinach, pepper gravy

## PASTAS

ROTISSERIE CHICKEN ALFREDO | 23

fettuccine, spinach, parmesan, basil

SPINACH + BASIL FETTUCCINE | 22

wild mushroom "puttanesca", parmesan, basil

## FROM THE SEA

PAN ROASTED SALMON | 38

zucchini, roasted sunchoke, romanesco, lemon puree

## ALA CARTE SIDES

LOADED BAKED POTATO | 9

sour cream, bacon, green onion, smoked cheddar bechamel, whipped butter

YUKON WHIPPED POTATO | 9

chive

FINGERLING POTATOES | 9

bacon onion glaze

BRUSSELS SPROUTS | 10

smoked lardons, apple slaw, mustard vinaigrette

ROASTED BROCCOLINI | 9

lemon, garlic chips, calabrese peppers, pine nuts