

# 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

*fettucine, spinach, parmesan, basil*

SPINACH + BASIL FETTUCINE | 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*

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. 7/14/22