

The Finest and Freshest from the Sea



WALNUT CREEK YACHT CLUB
RESTAURANT BAR SEAFOOD MARKET

**Please have your order in to us
by 12 noon 12/12**

\$70 for 4 persons
\$15 per person additional

Menu for Week

12/15-12/17

First Course

Bronx Chopped Salad

salami, red onion, pepperoncini, white beans
cucumber, mozzarella, black olives
oregano-balsamic vinaigrette

Main Course

Sopranos Casserole

penne, sweet Italian sausage, peppers, onions, red sauce, bechamel

Sides

Acme Levain Garlic Bread

butter, parmesan, herbs, spices

Broccoli Rabe & Fennel

extra virgin olive oil, pinenuts, lemon

Dessert Option

add \$25

Chocolate Hazelnut Tart

espresso caramel, chantilly cream

Instructions

For Salad

Toss iceberg and dressing in a bowl. Go easy on the dressing you can always add more.
Place the lettuce on a plate or plater.
Toss the other ingredients in some dressing, arrange on top of iceberg.

Helpful hint

Just toss everything in a bowl with dressing and serve. Go easy with dressing.

For the Main Course

Casserole – reheat in foil pan uncovered in a preheated 350 oven for about 20-30 mins, until hot and bubbly or until hot in the center. 160 degrees.
In a microwave safe container covered in a microwave.

Helpful hint

Meat thermometer is a good way to get the temperature. Or stick a table knife into the center and touch your lip. If its hot your good to go.

For the Sides

Garlic Bread - bake alongside your casserole, put in the oven for about 15 mins.
You can move to the broiler if you would like a crisper crunchy top. Keep your eye on it, it can burn amazingly fast.

Broccoli Rabe – reheat in microwave, covered 3-4 mins until hot, or covered in the oven 350 will take 15 to 20 mins. Sprinkle with lemon zest and pine nuts.

For the Dessert

Serve with a dollop of whipped cream on top.

Helpful Hint

Got any ice cream? Heat up the caramel sauce. Put a scoop of ice cream on top, pour the sauce over. Have an espresso or coffee with it.

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WALNUT CREEK YACHT CLUB
RESTAURANT BAR SEAFOOD MARKET

**Please have your order in to us
by 12 noon 12/19**

\$80 for 4 persons
\$18 per person additional

Menu for Week

12/22-12/24

First Course

Little Gem, Fennel & Carrot Salad
candied walnuts, red onion
lemon-mustard dressing

Main Course

Braised Short Ribs
guinness, mushrooms, tomato, aromatics

Sides

Grilled Broccoli
romesco, fried capers

Twice Baked Potato
cheddar cheese, horseradish

Dessert Option
add \$15

Espresso Oatmeal Spice Cake
chantilly cream

Instructions

For Salad

Coat lettuce lightly with some dressing.
Arrange the lettuce on a plate or plater.
Arrange the other ingredients on top.
Drizzle over and around with dressing.
Top candied walnuts.

Helpful hint

Make it a Chopped Salad.

Chop the lettuce, toss in dressing, keep in salad bowl or place on a platter, chop the rest of the ingredients toss in the rest of the dressing and sprinkle over the lettuce, sprinkle with walnuts
Or chop everything mix in dressing or serve dressing on the side.

For the Main Course

Braised Short Ribs – reheat in foil pan covered in a preheated 350 oven for about 20-30 mins or in a microwave safe container covered in a microwave per your microwave time. Uncovered last 10 min. Heat to 160 degrees internal temp on the meat

Helpful hint

Drink a Guinness with it!

For the Sides

Broccoli - you can just quick warm it up in a pan on medium heat or 3 or 4 minutes in the microwave. Or reheat in the oven uncovered 10 to 15 min at 350
add a bit of romesco and sprinkle with fried capers

Potato – reheat in microwave, uncovered 3-5 mins, test center to see if it's hot.
Or covered in the oven 350 will take 30 mins or so to get hot in the center.

For the Dessert

Serve warm, heat up in microwave or serve at room temperature. Best if not served cold

Helpful Hint

Got any ice cream?