

# Menu

## APPETIZERS

- |   |      |   |      |
|---|------|---|------|
| <b>Whipped Ricotta</b>  | \$18 | <b>Roasted Mushroom Bruschetta</b>  | \$16 |
| whipped ricotta cheese topped with fresh picked herbs, bacon jam, blueberry balsamic reduction, prosciutto and toast points |      | fire roasted roma tomatoes, portabella mushrooms, garlic, fresh picked herbs, oil, balsamic pearls on sourdough crostini            |      |
| <b>Asian Nacho</b>  | \$22 | <b>Cocktail</b>   | \$20 |
| fried rice crisps, salmon poke, yum yum sauce, eel sauce, ragoon sauce, seaweed salad                                       |      | 4 shrimp, cocktail sauce, lemon   |      |
| <b>Signature Onion Rings</b>  | \$15 | <b>Cocktail Platter</b>   | \$50 |
| marinated, thick cut onion, hand breaded served with spicy ranch  |      | 8 shrimp, 6 oysters, lemons, cocktail sauce, orange and green peppercorn mignonette and seasoned crackerbread cocktail sauce, lemon |      |
| <b>Garlic Butter Steak Bites (GF)</b>   | \$21 | <b>Lava Rocks</b>   | \$30 |
| tenderloin tips, roasted garlic, roasted sweet peppers with beef pan ju, served with toast points                           |      | 700 degree lava rocks, prime flap steak, house steak sauce, marrow butter bone  |      |

## SOUPS & SALADS

- |   |      |  |      |
|---|------|--|------|
| <b>Soup de Jour</b>   |      | <b>For the Table</b>   |      |
| Bowl \$12 Cup \$6   |      | (salads will be prepared and served table-side)  |      |
| <b>CYC French Onion</b>   | \$10 | <b>House Salad (GF)</b>  | \$13 |
| caramelized onions, shallots, rich beef broth, crostini and provolone cheese (can be made GF)                   |      | fresh mixed greens, pepperoncini, kalamata olives, cherry tomatoes, sweet red onion, fresh mozzarella, croutons, house vinaigrette |      |
| <b>Jalapeño Corn Chowder (GF)</b>   |      | <b>Caesar Salad</b>  | \$12 |
| Bowl \$12 Cup \$6   |      | crisp romaine lettuce, house caesar dressing, parmesan cheese, buttery croutons, flaky salt, fresh cracked pepper                  |      |
| roasted corn and smokey jalapeños in a creamy broth   |      | <b>Cucumber and Tomato Salad</b>   | \$13 |
| <b>Caprese Salad</b>  | \$14 | fresh cucumbers, roma tomatoes, sweet red onion, feta cheese, italian dressing   |      |
| fresh mozzarella, fresh basil, sweet roma tomatoes, balsamic glaze, olive oil, flaky salt, fresh cracked pepper |      |  |      |
| <b>Spring Salad</b>   | \$13 |  |      |
| tender asparagus, snow peas, gem lettuce, goat cheese, thai basil, candied pecans, honey lemon vinaigrette      |      |  |      |

## DRESSINGS

Ranch, Blue Cheese, Caesar, Sweet Thai Chili Vinaigrette, 1000 Isle, French, Italian, Raspberry Vinaigrette, Balsamic Vinaigrette, Lemon Vinaigrette, Lemon Herb and Honey Jalapeño Vinaigrette

# Cherokee Yacht Club

(GF) this item is or can be made gluten free. please inform your server of any dietary restrictions.

## ENTREES

**Fettuccine Alfredo** \$31

sundried tomato and boursin stuffed chicken breast, fresh fettuccini pasta, housemade alfredo sauce and tender broccoli

**Ravioli for One** \$29

house-made truffle, herb and ricotta filled ravioli, wild mushrooms, toasted garlic, brown butter, sage and white wine

**Pork au Poivre** \$30

pepper crusted pork tenderloin prepared to order, truffle mashed potatoes, sautéed green beans and a green peppercorn cream sauce

**Flaming Medallions** \$39

beef tenderloin medallions, roasted potatoes, roasted shallot marrow butter, brulé carrots - table side flambé

**NOLA Halibut** \$40

blackened halibut, hoppin' johns, jasmine rice, and a cajun cream sauce

**Chicken Fried Strip** \$35

handcut and tenderized NY strip steak, breaded and pan fried to perfection, smothered with scratch made country gravy, served with mashed potatoes and sauteed green beans

**Salmon Florentine** \$34

pan-seared salmon, sautéed mushrooms and spinach, sundried tomatoes, angel hair pasta and a garlic cream sauce

**CYC Fried Shrimp** \$28

4 jumbo shrimp fried to perfection served with loaded truffle mashed potatoes and steamed broccoli served with house made cocktail sauce

**Catfish Dinner** \$26

2 whole catfish filets fried to perfection served with hushpuppies, french fries, jalapeño broccoli slaw and house made tartar sauce

ADD A PROTEIN TO ANY SALAD OR ENTRÉE  
SHRIMP (3) \$12 - SALMON (4OZ) \$12 - CHICKEN \$8 -  
MEDALLIONS (2) \$18 - LOBSTER TAIL TO ANY ENTRÉE FOR \$35

## FROM THE GRILL

SERVED WITH ONE SIDE

**Chop** \$42

12oz bone-in pork chop

**Filet Mignon** \$60

6oz prime hand center cut filet, lightly seasoned and seared to perfection

**New York Strip** \$85

14 oz prime strip steak, seasoned and seared to perfection

**Flintstone Filet** \$98

14oz bone-in prime beef filet, lightly seasoned and seared to perfection

**Captain's Cut** \$89

16 oz prime ribeye steak, seasoned and seared and broiled to perfection

**USDA Prime Smoked Prime Rib - Friday and Saturday Night Only**

(14 oz) Queen \$65 (24 oz) King \$85

slow roasted USDA prime rib, served with au jus, creamy horseradish sauce and one side

## ENTRÉE ENHANCEMENTS

**House Steak Sauce \$6**

**Au Poivre \$6**

**Roasted Shallow Marrow Butter \$6**

**Bernaise Sauce \$8**

**Truffle Sauce \$15**

**Oscar Style \$25**

## SIDES \$8

**Truffle Mash**

**Brussel Spouts**

**Brulé Carrots**

**Broccoli**

**Fettuccine**

**Side Salad**

**Parmesan Fries**

**Roasted Potatoes**

**Sautéed Mushrooms**

**Loaded Baked Potato**

(GF) This item is or can be made gluten-free. Please inform your server of any dietary restrictions.

(V) This item is or can be made to be vegetarian.

Consuming raw or undercooked meat, poultry, and seafood may increase the risk of food-borne illness.