

Menu

APPETIZERS

Fried Artichokes \$16
artichoke hearts, ground mustard aioli,
charred lemon and blistered tomatoes

Duck Egg Rolls \$27
bacon-jalapeno confit duck with purple
cabbage, mushroom, chilies, ginger,
green onion, with an orange sauce

Fried Calamari \$18
golden fried calamari rings with
remoulade and lemon aioli

Sautéed Crab Claws \$27
blue crab claws sautéed with garlic
butter and served with toasted
baguette

Crostini Trio \$18
pear and fig, tomato jam and mozzarella,
grilled peach and pork belly, all with
mascarpone base

Signature Onion Rings \$14
marinated, thick cut onion, hand breaded
served with spicy ranch

Yacht Club Shrimp Cocktail \$18
(3) jumbo shrimp served with crafted
cocktail sauce and lemon wedges.
Add Shrimp for \$6 each

SOUPS & SALADS

CYC French Onion \$9
caramelized onions, shallots, rich beef
broth, crostini and provolone cheese

Corn Chowder \$9
roasted sweet corn, jalapenos, potatoes
in a cheesy cream sauce

Gem Wedge (GF) \$14
gem lettuce, lardons, heirloom tomatoes,
roasted corn, bleu cheese and herb
dressing

Soup Du Jour \$9
ask your server about this week's seasonal
creation (with entree \$5)

Caesar Salad \$12
romaine lettuce, caesar dressing, shaved
parmesan and parmesan crisp

House Salad (GF) \$10
romaine lettuce english cucumbers, baby
heirloom tomatoes, sliced red onion, carrots,

DRESSINGS

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

Cherokee Yacht Club

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

ENTREES

Boursin Cheese Filet \$48

6 oz Filet stuffed with Boursin cheese, served with garlic mashed potatoes, and veg

Summer Salmon \$28

pan seared salmon with a honey lime glaze on a avocado and corn salad

Spinach and Tomato Ravioli \$24

Spinach and Egg Pasta stuffed with cheese and served with sautéed spinach and heirloom tomatoes and a garlic pan jus

Chicken Cordon Bleu (GF) \$28

seared and roasted chicken filled with prosciutto and gruyere cheese, pan jus sauce with wild rice and brussel sprouts

Miso Glazed Tuna \$29

with fried quinoa and bok choy

Lobster Rockefeller (GF) \$42

split lobster tail, roasted with creamed spinach and bacon, served with mashed potatoes

ADD A LOBSTER TAIL TO ANY ENTREE FOR \$35

USDA PRIME BEEF

SERVED WITH ONE SIDE AND A COMPLIMENTARY HOUSE SALAD

Premium Pork Chop \$38

(2)hand cut bone chop, glazed and grilled to perfection

USDA Prime Ribeye \$54

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

NY Strip \$38

12 oz prime strip steak, lightly seasoned and seared to perfection

USDA Prime Filet \$48/\$58

6 or 10 oz prime hand center cut filet, lightly seasoned and seared to perfection

USDA Prime Smoked Prime Rib - Friday and Saturday Night Only

(14 oz) Queen \$52 (24 oz) King \$67

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

SIDES

Honey Jalapeno Brussels
Garlic Mashed Potatoes
Sauteed Broccolini
Vegetable Du Jour

Baked Potato
Honey Glazed Carrots
Wild Rice Blend
Steak Fries

Cherokee Yacht Club

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(V) this item is or can be made to be vegetarian. Consuming raw or under cooked meat, poultry and seafood may increase the risk of food borne illness.