

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 | 47

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

ROASTED GARLIC WHIPPED POTATO | 9

chive

FINGERLING POTATOES | 9

bacon onion glaze

BRUSSELS SPROUTS | 9

smoked lardons, apple slaw, mustard vinaigrette

ROASTED BROCCOLINI | 9

lemon, garlic chips, calabrese peppers, pine nuts