



St. Charles Yacht Club

MEZZE

Punjabi Beach Bread- Serrano, Onion, Three Cheeses, Butter-Curry Dipping Sauce...\$12

Hamachi Jalapeño- Japanese Yellowtail Sashimi with Ponzu, Jalapeños...\$16*

Voodoo Shrimp- Tempura Fried Shrimp, Yum-Yum, Cracked Peppercorn...\$14*

Jumbo Shrimp Cocktail- Cocktail Sauce, Lemon...\$16*

Morel Ravioli- EVOO, Parmesan, Fresh Herbs...\$14

Thin Crust Pizza

Our Best Flatbread- Brie, Fig, Mozzarella, Sundried Cherries, Arugula...\$16

Mushroom Flat Bread- Cremini, Shitake, Mozzarella, Cheese Fondue...\$16

Flat Bread Provencal- Parmesan Fondue, Cured Tomato, Goat Cheese, Olive, Grilled Chicken...\$16

Greens

Cobb Salad- Grilled Chicken, Bacon, Tomato, Avocado, Hard Boiled Egg, Bleu Cheese, Bleu Cheese Dressing...\$17

Crunchy Salad- Fried Chicken, Cashew, Onion, Lettuce, Tomato, Catalina Dressing..\$16

Beets Me-Roasted Beets, Goat Cheese, Orange Segments, Dijon-Tarragon Dressing..\$11

Salmon Berry Salad- Grilled Salmon, Mixed Berries, Banana Chips, Citrus Vinaigrette...\$22*

Karens Salad- Grilled Tenderloin atop Farro, Romaine, Sundried Cherries, Feta, Red Onion, Herbs and Citrus Vinaigrette...\$25*

Waldorf Chicken Salad- Mixed Greens with Pickled Onions, Tomato, Citrus Vinaigrette, Toast Pointes...\$15

Chef Di Cuisine Juan Carlos

Executive Chef Justin Fleming

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



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A La Carte

LanRoc Pork Chop– Balsamic Barbeque, Caramelized Onions, Whipped Potato...\$26

Pork Schnitzel– Dijon Sauce, Fresh Vegetable, Whipped Potato..\$24

Mushroom Pasta– House-Made Pasta, Cremini, Shitake, Champagne Chive Cream...\$24

Pasta Bolognese–Fresh Pappardelle, Traditional Meat Ragu...\$19

Tuna Poke– Edamame, Cucumber, Scallion, Avocado, Watermelon Radish, Soy Ginger, White Rice...\$24*

Tuna Stack– Ahi Tuna, Avocado, Mango, Seaweed Salad, Sweet Soy, Yum-Yum, Shrimp Chips...\$24*

ENTREES

Served With Choice of Soup, House, Caesar, or Wedge Salad

Prawns Spiedini– Bacon Wrapped Jumbo Shrimp, Tomato-Parmesan Sauce with Spinach and Angel Hair Pasta...\$36

Fried Scallops–Flash Fried Scallops, French Fries, Remoulade... \$38

Scottish Salmon– Blood Orange Beurre Blanc, Wild Rice, Fresh Vegetable...\$29

Ropa Vieja–Braised Skirt Steak and Bell Peppers, Yellow Rice...\$24

Butcher Block

Served with Fresh Vegetable and Whipped Potato

14oz Prime Grade Ribeye...\$48

5oz Black Angus Filet...\$32

6oz Petit Wagyu Filet...\$38

10oz Black Angus Filet...\$49

Simple Fish

Choice of Sauce: Bordelaise, Au Poivre, Bearnaise, Demi or Blue Cheese Demi,

Served with Fresh Vegetables, Cous-Cous

Fresh Catch...\$ Market

Choice of Sauce: Bearnaise, Piccata, Vera Cruz, Tzatziki

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