



St. Charles Yacht Club

MEZZE

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*

Cocktail Claws- Snow Crab Sautéed with Garlic, Butter & Herbs, Grilled Crostini...\$ MKT

Thin Crust Pizza

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

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

Our Second Best Flat Bread- Candied Bacon, Ranier Cherry, Caramelized Onion, Goat Cheese..\$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

Beet Stack- Roasted Beets, Goat Cheese Mousse, Watermelon Jus, Marcona Almond..\$12

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



St. Charles Yacht Club

A La Carte

Iberico Pork Chop- Cherry Compote, Sage-Demi, Whipped Potato...\$32

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

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

Parmesan Crusted Flounder- Lemon-Caper Sauce, Whipped Potato, Sautéed Spinach...\$35

Scottish Salmon- Dijon-Herb Crust, Corn Relish, Provençal Sauce, Avocado...\$30

Chicken Braciola- Half Chicken Stuffed with Sautéed Mushrooms & Spinach with Wild Rice and Consommé...\$34

Fresh Fettuccini- Prosciutto, Cream, Parmesan, Garlic, Butter, Peas...\$18

Butcher Block

Served with Fresh Vegetable and Whipped Potato

14oz Prime Grade Ribeye...\$48

5oz Black Angus Filet...\$32

6oz Black Angus Filet...\$38

8oz Black Angus Filet...\$45

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

Simple Fish

Served with Fresh Vegetables, Veggie Orzo

Fresh Catch...\$ Market

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

Chef Di Cuisine Juan Carlos

Executive Chef Justin Fleming

*Consuming raw or undercooked