



## *St. Charles Yacht Club*

### **MEZZE**

**Crispy Brussel Sprouts-** Raspberry- Bacon Jam, Shallot...\$6

**Punjabi Beach Bread-** Serrano, Onion, Three Cheeses, Butter-Curry Dipping Sauce...\$11

**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\*

### **Thin Crust Pizza**

**Carbonara Flat Bread-** Parmesan, Pancetta, Shallot, Egg, Peas...\$16

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

**Prosciutto Flat Bread-** Prosciutto, Sauteed Onion, Mozzarella, Sauce, Arugula Salad...\$16

### **Greens**

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

**Toasted Goat -** Roasted Beets, Field Greens, Marcona Almond, Pan Seared Chevre Cheese, Tarragon Dijon Dressing...\$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, Mango, Citrus Vinaigrette, Toast Pointes...\$15

*Chef Di Cuisine Juan Carlos*

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



## *S. Charles Yacht Club*

### **A La Carte**

**Chicken Saltimbocca**– Provolone and Prosciutto Stuffed Chicken Breast, Marsala –Sage Sauce, Fresh Vegetable, Whipped Potato...\$24

**Mushroom Pasta**– House-Made Pasta, Cremini, Shitake, Champagne Chive Cream, ...\$22

**Pork Tonkatsu**–Japanese Curry Sauce, White Rice, Cucumber Salad...\$22

**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\*

**Traditional Burger**- Fries and LTO...\$16\*

### **ENTREES**

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

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

**Cajun Salmon**– Scottish Salmon, Cheesy Grits, Andouille, Onion, Bell Pepper. Cajun Sauce...\$28

**Crab Cakes**-Maryland Style, Cous- Cous, Mustard Sauce, Fresh Vegetable...\$34.00

**Crab Stuffed Shrimp**– Ancho Crema, Mexican Street Corn...\$29

### **Butcher Block**

Served with Fresh Vegetable and Whipped Potato

**14oz Prime Grade Ribeye**...\$48

**8oz Black Angus Filet**...\$46

**5oz Petit Choice Filet**...\$38

**6oz Mashima Wagyu Filet**...\$62

**Choice of Sauce:** Bordelaise, Au Poivre, Hollandaise, Blue Cheese Demi, Demi **Add Foie Gras**-\$15

### **Simple Fish**

Served with Fresh Vegetables, Cous-Cous

**Fresh Catch**...\$ Market

Sub Salmon...\$28

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

**NOTE: SIMPLE FISH MAY CHANGE AT LEAST ONCE DAILY**

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