



S. 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, Sautéed 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



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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, Shiitake, 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

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

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

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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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may