



## *St. Charles Yacht Club*

### **MEZZE**

- Hamachi Jalapeño\*** – Japanese Yellowtail Sashimi, Ponzu, Jalapeños...\$16
- Punjabi Beach Bread** - Serrano, Onion, Three Cheeses, Butter Curry Dipping Sauce...\$11
- Burrata**– Balsamic Beads, Basil, Fresh Tomato, Crostini...\$16
- Mussels**– White Wine Garlic, Tomato and Fresh Herbs with Crostini...\$16
- Mofongo**–Fried Plantain, Crisp Pork Belly, Escobeché...\$24

### **LIGHTER BITES**

- Famous Brisket**–Hickory Smoked Brisket, Five Cheese Mac and Cheese...\$20
- Waldorf Chicken Salad** – Served over Mixed Greens, Mango, Pickled Onions, Citrus Vinaigrette....\$18
- Chicken & Shrimp Fettucini**–House Made Pasta with Garlic Butter, Cream and Parmesan...\$24
- Crab Cakes**–Maryland Style Crab Cakes, Mustard Sauce, Tropical Salsa, Vegetable Quinoa..\$25
- Salmon Berry Salad\*** -Grilled Salmon, Mixed Berries, Banana Chips, Citrus Vinaigrette...\$22
- Steak And Beet Salad\*** -Seared Tenderloin, Roasted Beets, Toasted Almond, Goat Cheese, Tarragon Dijon Dressing...\$22
- Cobb Salad** – Grilled Chicken, Bacon, Tomato, Avocado, Hard Boiled Egg, Bleu Cheese Crumbles, Bleu Cheese Dressing...\$17

### **ENTREES**

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

- Prime New York Strip**–Bleu Cheese Crust, Balsamic Caramelized Shallot, Herb Roasted Potato...\$44
- Butcher Block\***–  
14oz Prime Grade Ribeye...\$45  
8oz Choice Tenderloin...\$43  
Fresh Vegetable and Garlic Mash  
Choice of Sauce: Bearnaise, Bordelaise, Au Poivre
- Crab Stuffed Lobster**—Creole Butter Sauce, Fresh Vegetables, Buttery Whipped Potato...\$46
- Simple Fish\*** – Fresh Catch of Day, Steamed Veggies, Veggie Quinoa, Tzatziki...\$Market  
**NOTE: SIMPLE FISH CHANGES AT LEAST ONCE DAILY**
- Scottish Salmon\*** –Coconut Curry, Jasmine Rice, Vegetable Stir Fry....\$28

Chef Di Cuisine  
Juan Carlos

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