



## *St. Charles Yacht Club*

### DINNER MENU

#### MEZZE

**Grilled Calamari** – Cherry Peppers, Bourbon-Honey Drizzle, Marinara...\$14

**Jumbo Shrimp Cocktail** – Served with Cocktail Sauce, Lemon...\$16

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

**Mussels** - served with Marinara Sauce...\$13

#### SALADS

**Salmon Berry Salad** – Spring Mix,  
Assorted Berries, Banana Chips, Citrus  
Honey Vinaigrette...\$19

**Ahi Tuna Niçoise** – Green Beans, Potatoes, Tomato,  
Olive, Hard Boiled Egg...\$22

**Antipasto** -Salami, Ham, Olives, Banana Peppers,  
Tomato, Oregano Dressing...\$14

#### HANDHELDS

**Eighteen Dollar Grilled Cheese** –Double  
Decker with Cheddar, American. Provolone,  
Havarti, Bacon and a touch of Honey, Toasted  
with Truffle Butter

**Traditional Burger** – LTO, Brioche, Fries...\$16

**Magic Meatloaf** - Mashed Potato, Gravy, White  
Bread, and Big Ol' Onion Rings...\$17

#### ENTREES

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

**Penne Ala Vodka**– Blush Sauce, Vodka, Prosciutto,  
Peas...\$25

**Lumina Lamb**-New Zealand's Finest Lamb Rack,  
Marinated with Smoked Paprika and Wine, served  
with Potato Gratin...\$45

**Not Yo Mamas Ropa Vieja**– Slow Roasted Skirt  
Steak with Bell Peppers and Onions Over Yellow Rice  
and Plantains...\$25

**Demkota Tenderloin**– Béarnaise, Roasted Fingerling-  
Brussel Hash...\$42

**Crab Cakes**– Béarnaise, Fresh Vegetable, Roasted  
Garlic Mashed Potato...\$33

**Simple Fish** – Fresh Catch of Day, Steamed Veggies,  
Quinoa,, Tzatziki...\$ Market

**Scottish Salmon** – Orrzo with Pesto and Tomato,  
Red Pepper Gastrique..\$29

**Shrimp Tiki Masala**-Great Rendition of the Original.  
Served over Basmati...\$32