



## *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

### **LIGHTER BITES**

**Not Your Mommas Lasagna** –4 cheese  
Lasagna with Pancetta- Tomato Cream  
Sauce...\$22

**Chicken Caprese** – Blackened Chicken, Fresh  
Mozzarella, Tomato, Basil, Balsamic Reduction,  
Field Greens...\$16

**Fish and Chips**– Fresh Cod, Beer Battered,  
Flash Fried, French Fries, Tartar...\$19

**Salmon Berry Salad\*** -Grilled Salmon, Mixed Ber-  
ries, 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

**Pork Schnitzel**-Apple Chutney, Mustard Cream  
Sauce, Mash Potatoes...\$26

**Butcher Block\***–

14oz Prime Grade Ribeye...\$45

8oz Choice Tenderloin...\$42

12oz Prime NY Strip...\$41

Fresh Vegetable and Garlic Mash

Choice of Sauce: Bearnaise, Bordelaise, Au Poivre

**Angel Hair with Clams**– Wagyu- Jalapeno Sausage,  
Roasted Red Pepper, Garlic, Veloute ...\$25

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

**NOTE: SIMPLE FISH CHANGES AT LEAST ONCE DAILY**

**Scottish Salmon\*** –Served Atop Vegetable Cous-Cous  
with Saffron Cream...\$28

Chef Di Cuisine  
Juan Carlos

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