



St. Charles Yacht Club

MEZZE

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*

Holy Crucifer- Flash Fried Cauliflower Florets, Nashville Hot Sauce, Blue Cheese Dressing

Thin Crust Pizza

Our Best Flatbread- Brie, Fig, Mozzarella Sundried Cherries, Arugula...\$16

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

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

Greens

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

Next Level Fattoush- Cucumber, Onion, Sumac Pomegranate Seed, Bibb, Appalam, Mint-Yogurt Dressing, Pomegranate Molasses...\$13

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



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A La Carte

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

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

Wet Burrito– Filled with Beef, Pinto & Monterey Jack, Topped with Ancho–Guajillo Sauce...\$18

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*

ENTREES

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

Sea Scallops– Celeriac Puree, Grapefruit-Thyme Compote, Ginger Caramel...\$42

Guazetto– Mussels, Shrimp, Fish, Scallop, & Potato in a Rich Tomato-Fennel Broth, Topped with Rouille, EVOO, Crusty Bread...\$40

Scottish Salmon– Blood-Orange Butter Sauce, Farro with Pears, Marcona Almonds...\$28

Firecracker Shrimp–Tempura Fried, Tossed with Sambal, Soy, Green Onion and Chili over Jasmine Rice...\$27

Butcher Block

Served with Fresh Vegetable and Whipped Potato

14oz Prime Grade Ribeye...\$48

8oz Black Angus Filet...\$46

6oz Petit Choice Filet...\$38

8oz Mashima Wagyu Filet...\$72

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

Simple Fish

Served with Fresh Vegetables, Cous-Cous

Fresh Catch...\$ Market

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

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