



St. Charles Yacht Club

MEZZE

Punjabi Beach Bread- Serrano, Onion, Three Cheeses, Butter-Curry Dipping Sauce...\$12

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*

Sauteed Artichoke- White Wine, Garlic, Butter, Crostini...\$14

Thin Crust Pizza

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

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

Flat Bread Provencal- Parmesan Fondue, Cured Tomato, Goat Cheese, Olive, Grilled Chicken...\$16

Greens

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

Crunchy Salad- Fried Chicken, Cashew, Onion, Lettuce, Tomato, Catalina Dressing...\$16

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, Tomato, Citrus Vinaigrette, Toast Pointes...\$15

Chef Di Cuisine Juan Carlos

Executive Chef Justin Fleming

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 Marimundo– Cured Tomato and Provolone Stuffed Chicken, Fresh Artichoke, Potato Mash...\$26

Mushroom Pasta– House-Made Pasta, Cremini, Shitake, Champagne Chive Cream...\$23

Cow Boy Stew– Braised Brisket with Beans, Corn, Tomato, Poblano and Ancho...\$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

Prawns Pepperonata– 3 Jumbo Shrimp, Bell Pepper Blend, Soft Polenta, Chimmichurri..\$39

Scottish Salmon– Julienne of Summer Squash and Potato, Tomato-Fennel Broth...\$29

Sword Fish Skewers– Teriyaki, Fresh Vegetable, Jasmine, Tropical Salsa...\$38

Wagyu Country Fried Steak–Pan Fried Ribeye, Whipped Mashed Potatoes, Au Poivre Gravy, Onion Rings...\$65

Butcher Block

Served with Fresh Vegetable and Whipped Potato

14oz Prime Grade Ribeye...\$48

8oz Black Angus Filet...\$46

6oz Petit Choice Filet...\$38

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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