



## *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

**Boujee Flatbread**– Wild Mushroom, Brie, Chevre, Caramelized Onion,...\$16

**Not Boujee Flatbread**– Grilled Chicken, 4 Cheese Blend, Green Onion, Barbecue Sauce...\$16

### **LIGHTER BITES**

**Famous Meatloaf**–Rich Gravy, Fried Onion Spirals, Garlic Whipped Mash Potatoes...\$21

**Waldorf Chicken Melt** – Provolone, Swiss, Rye Bread, Fries...\$15

**Kung Pao** –Beef, Broccoli, Pao Sauce, Peanut, Jasmine..\$18

**Mussels Fra Diabolo**– Fresh Pasta, Spicy Red Sauce....\$22

**Salmon Berry Salad\*** -Grilled Salmon, Mixed Berries, Banana Chips, Citrus Vinaigrette...\$22

**Steak Salad\*** -Field Greens, Candied Pecans, Bleu Cheese, Balsamic Vinaigrette, Fried Onion Spirals ...\$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

**Short Rib**– Braised with Red Wine and Caraway, Celery Root Puree, Miso Glazed Carrots....\$39

#### **Butcher Block\***

14oz Prime Grade Ribeye...\$45

8oz Choice Tenderloin...\$43

Kerobuta Pork Chop...\$38

Prime Grade NY Strip..\$39

Fresh Vegetable and Garlic Mash

**Choice of Sauce:** Veal Demi, Bordelaise, Au Poivre

**Shrimp Puebla**-Grilled Shrimp, Chorizo-Cheese Johnny Cakes, Salsa Vera Cruz ...\$26

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

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

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

**Scottish Salmon Provencal**–Sauteed Mussels, Tomato-Herb Sauce, Saffron Rice...\$28

Chef Di Cuisine  
Juan Carlos

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