



St. Charles Yacht Club

MEZZE

Pastrami Flat Bread–Remoulade, Onion, Pastrami, Swiss and Monterey..\$18

Punjabi Beach Bread - Serrano, Onion, Three Cheeses, Butter Curry Dipping Sauce...\$11

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

Calamari– Flash Fried, Peppadew Peppers, Andouille, Creole Sauce..\$16

QUICK BITES

Super Swedish Meatballs.. Veal and Beef Meatballs, Fresh Porcini, Whipped Butter Mash Potatoes....\$22

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

Chicken Pica–Braised Chicken Thigh, Onion, Bell Pepper, Habanero, Mushroom & Tamarind Atop Potato and Rice....\$18

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

Steak Salad* - Beets, Chevre, Spring Mix, Blood Orange, Red Onion, Tarragon- Dijon Vinaigrette...\$22

ENTREES

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

Butcher Block*

14oz Prime Grade Ribeye...\$45

8oz Black Angus Filet..\$40

Fresh Vegetable and Garlic Mash

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

Veal Chop

Chopped Prosciutto, Onion, Marsala Sauce, Fresh Vegetable, Garlic Mash...\$50

Scottish Salmon– Charred Tomato Coulis, Saffron Rice & Peas..\$28

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

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

Fins Up– Flash Fried Halibut Cheek, Sweet Thai Chili Butter, Bok Choy...\$28

Chef Di Cuisine/Pastry Chef
Juan Carlos

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