



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

Turkey Tetrizzini.. Roasted Turkey, Cheddar Mornay, Mushrooms, Penne Pasta....\$19

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

Porcini Tortelloni-Sage Butter, Peas, Shaved Manchego...\$21

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

Lamb Chop Rack-New Zealand LUMINA Lamb, Herb-Panko Crust, Potato-Brussel Hash, ...\$50

Scottish Salmon– Sauteed Spinach, Cherry Tomato, Grilled Polenta, Citrus Butter...\$28

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

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

Seafood Risotto– Clams, Mussels, Shrimp, Halibut, Fennel Broth, Diced Tomato...\$32

Chef Di Cuisine/Pastry Chef
Juan Carlos

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