



## *S. 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\*

**Calamari-** Flash Fried, Peppadew Peppers, Andouille, Caribbean Dipping Sauce...\$16

**Mussels-** White Wine Garlic, Fresh Herbs with Crostini...\$16

**Voodoo Shrimp-** Tempura Fried Shrimp, Yum-Yum, Cracked Peppercorn...\$14\*

**Jumbo Shrimp Cocktail-** Served with Cocktail Sauce, Lemon...\$16\*

### **Flatbreads**

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

**Mushroom Flat Bread-** Cremini, Shitake, 4 Cheese Blend with Parmesan Fondue...\$18

**Prosciutto Flat Bread-** Prosciutto, Sauteed Onion, 4 Cheese Blend, Arugula Salad...\$18

### **Greens**

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

**Harbor Wedge-** Iceberg Wedge, Candied Bacon, Bleu Cheese, Tomato, Balsamic Glaze, French Dressing, Grilled Shrimp...\$20\*

**Caprese-** Fresh Mozzarella, Tomato, Basil, Balsamic Reduction, Field Greens...\$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...\$24\*

**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**

**Spinach Agnolotti**– House-Made Pasta Tossed with Basil, Fresh Mozzarella, Diced Tomato, Spinach...\$22

**Mushroom Pasta**– House-Made Pasta, Cremini, Champagne Chive Cream...\$21

**Mussels Fra Diavolo**– Fresh Mussels, Spicy Red Pepper Tomato Sauce, Angel Hair Pasta...\$22

**Poke**- Ahi Tuna, Edamame, Cucumber, Farro, Seaweed Salad, Shaved Carrot, Soy Ginger, Yum Yum...\$24\*

**Tuna Stack**– Ahi Tuna, Avocado, Mango, Seaweed Salad, Sweet Soy, Yum-Yum, Shrimp Chips...\$22\*

**Traditional Burger**- Fries and LTO...\$16\*

### **ENTREES**

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

**Shrimp Fiorentina**- Tomato-Parmesan Sauce, Spinach, White Wine, Fresh Fettuccini...\$28

**Nashville Mac**– Nashville Hot Chicken Served over Manchego Mac and Cheese...\$25

**Scottish Salmon**- Chive Butter Sauce, Garlic Mashed Potatoes, Fresh Vegetable...\$28

**Roman Purses**– Pasta Stuffed with Smoked Chicken, Cheese, Herbs, Topped with Romesco, Candied Bacon and Toasted Almonds...\$26

### **Butcher Block**

Served With Fresh Vegetable and Garlic Mashed Potatoes

**14oz Prime Grade Ribeye**...\$47

**8oz Black Angus Filet**...\$45

**Choice of Sauce:** Veal Demi, Bordelaise, Au Poivre, Bearnaise, Café de Paris Butter

### **Simple Fish**

Fresh Catch of Day, Steamed Veggies, Veggie Cous-Cous

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

\$Market\*

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

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