



St Charles Yacht Club

MEZZE

Escargot-Casino Butter, Toast Points...\$14

Sauteed Artichoke Heart- Fresh Herbs, Garlic, Lemon, Butter, Crostini...\$14

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

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

Elevated Poutine– Fries, Crisp Pork Belly, Manchego Cheese and Bordelaise Sauce...\$12

SMALLER PLATES

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

Tacos Birria–Shredded Steak, Queso, Cilantro Pesto, Pico, Broth For Dipping...\$18

Shrimp & Chilled Noodle– Vermicelli, Romaine, Sesame, Ginger, Edamame, Peanut, Mandarin Orange....\$18

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

Cheddar Beef Melt– Shaved Prime Rib, Cheddar, Horsey Sauce, Caramelized Onions, Toasted White Bread, Fries...\$17

ENTREES

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

Ropa Vieja– Slow Cooked Skirt Steak, Bell Peppers and Onions with Saffron Rice...\$24

Filet Mignon*– Gorgonzola Demi, Whipped Potato, Fresh Vegetable...\$43

Prime Ribeye*–Adobo Onions, House Gravy, Whipped Mash...\$42

Crusted Grouper- Herb-Panko Crust, Tarragon-Dijon Sauce, Sauteed Spinach....\$34

Scottish Salmon*–Tomato Concasse, Fresh Herbs, Black Lentils..\$30

Simple Fish – Fresh Catch of Day, Steamed Veggies, Veggie Cous-Cous, Tzatziki...\$Market*
NOTE: SIMPLE FISH CHANGES AT LEAST ONCE DAILY

Sous Chef/ Chef Di Cuisine
Juan Carlos

Sous Chef/ Pastry Chef
Jaysharee Fager

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