



## *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

**Burrata**– Balsamic Beads, Basil, Fresh Tomato, Crostini...\$16

**Mussels**– White Wine Garlic, Tomato and Fresh Herbs with Crostini...\$16

**Flatbread**–Portobello, Caramelized Onions, Goat Cheese, Brie, Truffle Honey, Fresh Herbs...\$17

### **LIGHTER BITES**

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

**Waldorf Chicken Salad** – Served over Mixed Greens, Mango, Pickled Onions, Citrus Vinaigrette....\$15

**Shrimp Cape Sante** –House Made Pasta with Diced Tomato, Slivered Garlic, EVOO, Fresh Basil...\$22

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

**Steak And Portobello Salad\*** -Seared Tenderloin, Balsamic Marinated Portobello, Arugula, Parmesan Crisp, Cabernet Vinaigrette ..\$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

**Venison Chops**– Balsamic-Tarragon Pan Sauce, Roasted Spaghetti Squash...\$44

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

14oz Prime Grade Ribeye...\$45

8oz Choice Tenderloin...\$43

New York Strip...\$38

Fresh Vegetable and Garlic Mash

Choice of Sauce: Veal Demi, Bordelaise, Au Poivre

**Mahi Mahi**-Middleneck Clams, Cajun Cream Sauce, Cheesy Grits...\$30

**Simple Fish\*** – Fresh Catch of Day, Steamed Veggies, Veggie Quinoa, Tzatziki...\$Market  
Choice of Sauce: Bearnaise, Piccata, Vera Cruz  
**NOTE: SIMPLE FISH CHANGES AT LEAST ONCE DAILY**

**Scottish Salmon Meuniere\*** –Black Lentils, Capers, Lemon, Fresh Herbs, Saffron Aioli...\$28

Chef Di Cuisine  
Juan Carlos

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