



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

Fall Salad- Red Oak, Candied Walnuts, Poached Pear, Pickled Onion, Goat Cheese, Red Wine Reduction, Honey Vinaigrette...\$15

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...\$25*

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

Squash Agnolotti– House-Made Pasta Tossed with Brown Butter, Sage, Candied Bacon...\$22

Mushroom Pasta– House-Made Pasta, Cremini, Champagne Chive Cream, Spinach...\$22

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

Smoked Tri Tip– Hickory Barbeque Sauce, Pink Bean Ranchero...\$31

Scottish Salmon– Maple-Mustard Gastrique, Pear Chutney, Sweet Potato Gnocchi, Fresh Vegetable...\$28

Airline Chicken Breast– Stuffed with Prosciutto and Provolone, Sauce Mornay, Whipped Mashed Potatoes, Fresh Vegetable...\$28

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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