



St. 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*

Thin Crust Pizza

Pastrami Flat Bread- Remoulade, Onion, Pastrami, Swiss and Monterey...\$16

Mushroom Flat Bread- Cremini, Shitake, 4 Cheese Blend with Parmesan Fondue...\$16

Prosciutto Flat Bread- Prosciutto, Sauteed Onion, 4 Cheese Blend, Arugula Salad...\$16

Greens

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

Fall Splendor Salad- Field Greens, Poached Pear, Beet, Shaved Fennel, Marcona Almond, Chevre, Poppyseed Vinaigrette...\$12

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



S. Charles Yacht Club

A La Carte

Chicken Picatta– Lightly Floured Chicken Breast,
Lemon Caper Sauce, Whipped Potatoes,
Fresh Vegetable...\$24

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, Avocado...\$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

Mezzo Giorno– Home Made Sausage, Penne
Ricotta Salata, Tomato, Peas, Touch of
Cream...\$24

LanRoc Pork Chop– Balsamic Barbeque,
Caramelized Onions, Potato Puree....\$34

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

Enchiladas– Ancho Braised Chicken, White Cheddar
in Corn Tortilla, Gringo Mole, Mexican Basmati...\$20

Butcher Block

Served with Fresh Vegetable and Garlic Mashed Potatoes

14oz Prime Grade Ribeye...\$48

8oz Black Angus Filet...\$46

5oz Petit Choice Filet...\$38

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

Simple Fish

Served with Fresh Vegetables, Veggie Cous-Cous

Fresh Catch...\$ Market

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

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NOTE: SIMPLE FISH CHANGES AT LEAST ONCE DAILY

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