



## *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\*

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

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

**Jumbo Shrimp Cocktail-** 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

**December Salad-** Field Greens, Roasted Beet, Shaved Fennel, Marcona Almond, Onion, 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,  
Shitake, Champagne Chive Cream, ...\$22

**Mussels Fra Diavolo**– Fresh Mussels, Spicy Red  
Pepper Tomato Sauce, Angel Hair Pasta...\$20

**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

**Stroganoff**–Braised Short Rib, Cremini, Sour  
Cream-Demi, Pappardelle....\$29

**LanRoc Pork Chop**– Balsamic Barbeque,  
Caramelized Onions, Mash Potato....\$32

**Crab Cakes**-Prepared Maryland Style,  
VegetableCous- Cous, Mustard Sauce...\$34.00

**Salmon Oscar**– Scottish Salmon, Crab Cake,  
Hollandaise, Asparagus, Whipped Potato.....\$46

**Enchiladas**– Ancho Braised Chicken, White Cheddar  
in Corn Tortilla, Guajillo Sauce, Mexican Rice...\$24

### **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

**5oz Petit Choice Filet Oscar**...\$54

**Choice of Sauce:** Veal Demi, Bordelaise, Au Poivre, Bearnaise, Hollandaise

### **Simple Fish**

Served with Fresh Vegetables, Veggie Cous-Cous

**Fresh Catch**...\$ Market...Sub Salmon...\$28

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

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

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