



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

Fried Calamari– House Made Marinara, Chipotle Aioli...\$15

White Pizza– Spinach, Shitake, Green Onion & Manchego...\$16

LIGHTER BITES

Roman Torta–Warm Pastrami, Guacamole, Swiss, White Onion on Ciabatta, with French Fries...\$16

Turkey Tetrazzini–Our Take on a Classic: Roasted Turkey & Mushrooms in a Cream Sauce over Egg Noodles...\$15

Masa Cakes–Griddled Corn Cake Topped with Slow Braised Beef, Guajillo & Chimichurri. Topped with Lettuce, Tomato & Crema...\$18

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

Steak Salad* - Beets, Chevre, Spring Mix, Blood Orange, Red Onion, Tarragon- Dijon 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

Calves Liver– Caramelized Onion and Bacon, Roasted Garlic Mash Potatoes, Red Wine....\$32

Butcher Block*

14oz Prime Grade Ribeye...\$45

8oz Black Angus Filet...\$40

Fresh Vegetable and Garlic Mash

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

Shrimp Fiorentina– Tomato-Parmesan Sauce, Spinach, White Wine, Fresh Fettuccini...\$28

Simple Fish* – Fresh Catch of Day, Steamed Veggies, Veggie Quinoa...\$Market

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

NOTE: SIMPLE FISH CHANGES AT LEAST ONCE DAILY

Scottish Salmon*–Coconut-Basil Curry, Snow Peas, Red Pepper, Coconut Rice...\$28

Chef Di Cuisine
Juan Carlos

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