



S. 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

4 Cheese Tortellini–Homemade Pasta,
Toasted Garlic, Diced Tomato, Basil...\$17

Berkshire Pork Chop–Balsamic BBQ,
Sauteed Onion, Garlic Mash Potatoes...\$20

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 Oregon

Scottish Salmon*–Maple-Siracha Marinated Salmon,
Crispy Brussels, Truffle Honey, Soft Polenta...\$28

Chef Di Cuisine
Juan Carlos

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