



## *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

**Boujee Flatbread** - Wild Mushroom, Brie, Chevre, Caramelized Onion...\$16

**Not Boujee Flatbread**– Grilled Chicken, 4 Cheese Blend, Green Onion, Barbecue Sauce...\$16

### **LIGHTER BITES**

**Famous Wet Burrito**– Ground Beef, Rice & Cheese Wrapped in a Jumbo Tortilla With Guajillo Sauce...\$16

**Gyro**- World Famous, With French Fries...\$15

**Short Rib Ravioli**– Braised Beef and Cheese Wrapped in Fresh Pasta, Mushrooms, Demi.-Tomato Sauce...\$24

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

**Steak Lettuce Wraps\*** -Sesame Ginger Marinated Steak, Butter Lettuce Leaf, Daikon Slaw...\$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

#### **Butcher Block\***

14oz Prime Grade Ribeye...\$45

8oz Choice Tenderloin...\$43

Kerobuta Pork Chop...\$38

Fresh Vegetable and Garlic Mash

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

**Bacon Wrapped Shrimp**- Smoked Provolone Grits, Creole Sauce...\$26

**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**–Wrapped in Swiss Chard, Served over Herb Risotto With Provencal Sauce...\$28

Chef Di Cuisine  
Juan Carlos

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