

# Dinner

## SALADS

### **House Salad** <sup>(GF)</sup>

Artisanal greens, dried cranberries, candied pecans, heirloom tomatoes, cucumber, and Champagne vinaigrette.

**Petite 10 / Entrée 20**

### **Caesar Salad**

Crisp romaine lettuce, croutons, Caesar dressing, Parmesan cheese, and anchovies.

**Petite 10 / Entrée 20**

### **Yacht Club Wedge**

Iceberg lettuce, heirloom tomatoes, cucumbers, blue cheese crumbles, crispy bacon, blue cheese dressing.

**Petite 10 / Entrée 20**

### **Tuna Poke Salad** <sup>(GF)</sup>

Chopped fresh tuna, sushi rice, edamame, carrot, cucumber, avocado, and fried onions. Garnished with soy ginger drizzle.

**Petite 16 / Entrée 32**

### **Blackened Chicken Cobb Salad**

Blackened chicken, iceberg lettuce, tomatoes, cucumbers, bacon, avocado, egg, blue cheese crumbles and avocado ranch dressing. **21**

## SMALL PLATES

### **Crispy Calamari** <sup>(GF)</sup>

Crispy fried squid served with spicy remoulade. **13**

### **Blue Crab Cakes** <sup>(GF)</sup>

Frisee salad, sweetcorn relish and sweet chili aioli. **21**

### **Smoked Salmon Carpaccio** <sup>(GF option)</sup>

Thinly sliced smoked salmon, chopped egg, capers, herbed cream cheese and everything bagel chips. **20**

### **Moule Frites** <sup>(GF)</sup>

Prince Edward Island mussels, garlic butter, white wine, and cream. Served with crispy shoestring fries. **22**

**Add angel hair pasta +2**

### **Fried Green Tomatoes** <sup>(GF)</sup>

Arugula salad, onion chutney and crayfish cream. **9**

### **Shrimp and Scallop Ceviche** <sup>(GF)</sup>

Citrus juices, vinegar, tomatoes, cucumber, red onion, jalapenos, cilantro and tortilla chips. **13**

## Club Classics

### **Pan Seared Scottish Salmon** <sup>(GF)</sup>

Scottish salmon, tarragon beurre blanc, potato latke', sautéed spinach **35**

### **Five Pepper Chicken** <sup>(GF option)</sup>

Crispy panko crusted chicken breast filet, beurre blanc, angel hair pasta, mélange of fresh sweet and pickled peppers. **25**

### **Commodores' Burger** <sup>(GF option)</sup>

Char-grilled Waygu burger, gruyère cheese, bacon-onion jam, roasted garlic aioli, grilled brioche bun, crispy fries. **25**

## **“JP” Fish <sup>(GF)</sup>**

**Just Plain** fish. We receive daily deliveries of the freshest seafood. \$MP

Your server will tempt you with this evening's offerings.

Your selection can be prepared:

*Butter seared, blackened, grilled, broiled, fried, a la Francaise, scampi style.*

Complemented with the starch and vegetables of the day.

**Lemon-caper beurre blanc or tropical fruit salsa** on request.

## **ENTREES**

### **Seafood Puttanesca <sup>(GF option)</sup>**

Lobster, scallops, shrimp and mussels tossed in a tangy tomato sauce infused with olives, capers, anchovies, lemon and parsley. Served over cavatappi noodles and finished with seasoned breadcrumbs. **28**

### **Steak Frites <sup>(GF)</sup>**

Char-grilled garlic and herb marinated teres major finished with bearnaise. Served with truffle fries. **27**

### **Crispy Maple Leaf Duck <sup>(GF)</sup>**

Port wine and tart cherry compote, dauphinoise potatoes and charred broccolini. **54**

### **Tomato Tarte Tatin <sup>(V)</sup>**

Heirloom cherry tomatoes, capers, garlic, and opal basil in puff pastry drizzled with balsamic syrup. Served with ratatouille. **18**

### **Chicken, Spinach and Morel Mushroom Gnocchi <sup>(GF)</sup>**

Sautéed chicken breast pieces, morel mushrooms, baby spinach and gnocchi tossed in a Cognac infused pesto cream sauce. **27**

### **Moroccan Lamb <sup>(GF option)</sup>**

Moroccan spiced lamb shank braised with celery, onions, carrots, olives, preserved lemon and apricots. Served with tri-colored couscous and eggplant caviar. **44**

## **CHEF'S FEATURES**