

Dinner

House Salad ^(GF)

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

Chopped Yacht Club Wedge

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

Petite 10 / Entrée 20

Tuna Poke' Salad ^(GF)

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

Petite 16 / Entrée 32

Strawberry and Burrata Salad ^(GF)

Creamy burrata and strawberries marinated in honey. Served over arugula and basil leaves. Garnished with Balsamic syrup.

Petite 10 / Entrée 20

SMALL PLATES

Chicken Souvlaki

Grilled herb marinated chicken skewers, toasted naan bread, lettuce, tomato, red onion and tzatziki. 14

Soft Shell Crab ^(GF)

Deep-fried soft-shell blue crab with arugula, artisan greens and jalapeno tartar sauce. 18

Flatbread ^(GF)

Sautéed spinach, marinated artichokes, caramelized red onions, basil pesto and goats' cheese atop a crisp cauliflower flat bread.

23

Blue Crab Cakes ^(GF)

Frisee salad, sweetcorn relish and sweet chili aioli. 25

Moule Frites ^(GF)

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

Add angel hair pasta 2

Snapper and Scallop Ceviche' ^(GF)

Yellow tail snapper and scallop pieces, citrus juices, vinegar, tomatoes, cucumber, red onion, jalapenos, cilantro and tortilla chips.

13

Club Classics

Pan Seared Scottish Salmon ^(GF)

Scottish salmon, tarragon beurre blanc, potato latke', sautéed spinach. 28

Five Pepper Chicken ^(GF option)

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

Petit Filet Mignon ^(GF)

Cognac peppercorn sauce, whipped Yukon Gold potatoes, buttered broccolini. 38

Commodores' Burger ^(GF option)

Char-grilled Waygu burger, gruyère cheese, bacon-onion jam, roasted garlic aioli, grilled brioche bun, crispy fries. 23

Dinner

SEAFOOD

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“JP” Fish ^(GF)

Just Plain fish. We receive daily deliveries of the freshest seafood.

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

Steak Frites ^(GF)

Char-grilled garlic and herb marinated teres major with mushroom demi glaze.

Served with truffle fries. 35

Scallops Au Gratin ^(GF)

Sea scallop pieces topped with a Gruyere cream sauce and seasoned breadcrumbs.

Served with crispy potato cakes and seasonal vegetables. 22

Vegetable Moussaka ^(V)

Traditional Greek layered casserole of spiced vegetable crumbles, grilled eggplant and bechamel sauce. Served with bulgar wheat pilaf and seasonal vegetables. 22

Chicken, Spinach and Morel Mushroom Gnocchi ^(GF)

Sautéed chicken breast pieces, morel mushrooms, baby spinach and gnocchi tossed in a Cognac infused pesto cream sauce. 34

Cheshire Pork Chop ^(GF)

White cheddar grits, spinach-andouille tomato relish, and apple pancetta chutney. 28

Chef’s Features