



# Soup & Appetizers

## *Soups*

Chicken Tortilla

Or

Soup of the Day

Cup \$4.95

## *Appetizers*

### **Maryland Style Crab Cakes**

Lump crabmeat, red bell peppers, red onion and chives dusted in panko bread crumbs,  
Sautéed and served with mango salsa and a key lime aioli

\$13.95

### **Crispy Fried Shrimp**

Gulf Shrimp dusted in panko bread crumbs, flash fried and  
served with a house made remoulade

\$12.95

### **CIYC Caprese Salad**

Vine Ripe Tomatoes and Fresh Sliced Mozzarella served with  
Basil, Kalamata Olives, Baby Greens and a House Balsamic Drizzle

\$10.95

### **Jumbo Gulf Shrimp Cocktail**

with Cocktail Sauce & Lemon

\$10.95

\*\*All menu items may be served in Petite portions



# Light Fare

## Classic Caesar Salad

Crisp Hearts of Romaine with Lemon-Oregano Dressing,  
Parmesan Reggiano Cheese & Croutons

Small \$4.95                      Large \$7.95  
add Chicken – blackened or grilled - \$5  
add Grouper or Gulf Shrimp - \$8  
add Faroe Island Salmon - \$8

## Grouper Sandwich

Blackened, Grilled or Fried  
served on a Toasted Bun with lettuce, tomato and house made Remoulade  
\$ Market Price

## B.L.T.C.

Crisp Smoked Applewood Bacon, Lettuce & Tomato  
with Mayonnaise on a Toasted Croissant (available on toast)  
\$9.95  
add Salmon \$8

## \*Yacht Club Angus Burger

a Half Pound of Angus Beef grilled to order  
served with Lettuce, Tomato and Pickles on a Soft Toasted Bun  
\$8.95  
add Swiss, Cheddar Cheese or Blue Cheese \$1  
add Smoked Applewood Bacon \$2

## \*Open-Face New York Strip Steak Sandwich

with Sautéed Onions on a Toasted Baguette  
served with French Fries  
\$16.95

\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition.  
Please inform your server of any food related allergies.

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# Entrees

Choice of Garden Salad, Caesar Salad, Iceberg Wedge Salad or Cup of Soup

All entrees are served with a Vegetable of the Day and Potato or Rice

Salad Dressings:

Bleu Cheese, Honey-Balsamic Vinaigrette, Buttermilk Ranch, Oil & Vinegar,  
Thousand Island, Raspberry Vinaigrette

## Local Black Grouper ♥

Local Black Grouper, Blackened, Grilled, Fried, Pan Seared or Piccata style  
\$ Market Price

## Grilled Faroe Island Salmon ♥

Fresh Faroe Island Salmon grilled to your liking and finished with a Balsamic, Honey, Dijon  
Mustard glaze served over a bed of sautéed spinach

\$24.95

## Shrimp & Scallops Pomodoro

Gulf Shrimp and Sea Scallops sautéed with fresh Roma tomatoes, artichoke hearts, capers, garlic  
and fresh basil finished with white wine and served over angel hair pasta

\$24.95

## Maryland Style Crab Cakes

Lump crabmeat, red bell peppers, red onion and chives dusted in panko bread crumbs,  
Sautéed and served with grilled pineapple relish and a keylime aioli

\$28.00

## Shrimp & Scallops Skewers

Gulf Shrimp and Sea Scallops skewers grilled and brushed with a lemon, soy sauce Asian glaze

\$25.00

## Cavatelli Pasta

Broccoli, Baby Spinach, Roma Tomatoes, Mushrooms, Sweet Peas, Sundried Tomatoes and  
roasted Red Peppers sautéed in garlic, basil and extra virgin olive oil tossed with Cavatelli pasta

\$18.95

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“Heart Healthy” Selection ♥

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## Entrees

### Chicken Ravioli

Chicken and Pecorino cheese Ravioli served in a Baby Spinach, Sundried Tomato and White Wine Butter sauce  
\$18.95

### \*Surf & Turf

Grilled 6oz Filet Mignon with Cabernet Demi Reduction accompanied by a sautéed Crab Cake with Key Lime Aioli  
\$35.95

### \*Center Cut Filet Mignon

Grilled to your preference and complimented with a Cabernet Demi Reduction  
8 oz. - \$35.95  
6 oz. - \$31.95

### Chicken Milanese

Lightly breaded Chicken Breast, flash fried or grilled to perfection Topped with baby arugula, roma tomatoes, red onions, garlic and fresh basil drizzled with extra virgin olive and aged balsamic vinegar served with a side of pasta with garlic and oil  
\$21.95

### Braised Lamb Shank

Braised Lamb Shank, slow simmered with mixed vegetables and a red wine demi-glace  
\$ 22.95

### Liver and Onions

Sautéed Calf's Liver topped with sautéed Onions and Applewood smoked Bacon  
\$ 24.95

### Veal Scaloppini

Veal cutlets pounded thin and sautéed with artichoke hearts, capers and roasted red peppers and finished in a white wine lemon butter sauce  
\$26.95

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# Lil Mates Menu

Children 12 & Under  
Milk or Soft Drink &  
a Scoop of Ice Cream included  
\$9.95

- ◆ Chicken Fingers with French Fries or Fruit
- ◆ Grouper Fingers with French Fries or Fruit
  - ◆ Macaroni & Cheese
  - ◆ Individual Cheese Pizza
- ◆ Pasta with Tomato Sauce or Butter





# Desserts & Beverages

## Chocolate Fantasia

Chocolate chunk brownie with a scoop of Queenie's  
Vanilla ice cream, house made chocolate sauce and whipped cream  
\$7.95

## House made Key Lime Pie

served with Whipped Cream and Raspberry Coulis  
\$6.95

## Crème Brulee

served with fresh berries

## Queenie's Homemade Ice Cream

Vanilla   Captiva Chocolate Crunch   Toasted Coconut   Butter Pecan  
Coffee   Raspberry Chocolate Chip   Raspberry Sorbet  
**single scoop \$3.95   double scoop \$6.95**  
Add homemade chocolate or caramel sauce

## Warm Apple Crisp

Thin sliced granny smith apples layered with brioche bread crumbs and a cinnamon-citrus sugars,  
baked golden brown and served warm with a scoop of vanilla ice cream  
\$6.95

## Beverages

Coke ~ Diet Coke ~ Ginger Ale ~ Sprite \$1.50  
San Pellegrino Sparkling Water . . . \$2.50   Iced Tea and/or Lemonade . . . \$1.75

Domestic Beer . . . \$2.50   Imported Beer . . . \$3.50

Assorted Hot Teas . . . \$1.75   Starbucks, Coffee Regular or Decaffeinated . . . \$2.00  
Espresso . . . \$2.50   Cappuccino . . . \$3.50

## Cordials

Amaretto Di Saronno \$6.50  
B&B \$7.50  
Bailey's Irish Cream \$6.50  
Chambord \$6.50  
Cointreau \$6.50  
Campari (Aperitif) \$6.50  
Drambuie \$7.50  
Frangelico \$6.50

Grand Marnier \$8.50  
Kahlua \$6.50  
Ramazzotti (Digestive) \$6.50  
Sambuca Romana \$6.50  
Tia Maria \$7.50

## Sherry

Drysack Sherry \$6.50  
Harvey's Bristol Cream \$6.50

## Brandy & Cognac

Remy Martin VSOP \$8.50  
Hennessy XO \$28  
Hennessy VSOP \$8.50  
Frapin VS \$6.50

## Port

Taylor Fladgate Tawny 20 yr \$8.50