

# LUNCH

## Soups

Your Server will tempt you with today's offering

## 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**

### **Strawberry and Burrata Salad** <sup>(GF)</sup>

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

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

Frisee salad, sweetcorn relish and sweet chili aioli. 25

### **Soft Shell Crab** <sup>(GF)</sup>

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

### **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**

### **Flatbread** <sup>(GF)</sup>

Sautéed spinach, marinated artichokes, caramelized red onions, basil pesto and goats' cheese atop a crisp cauliflower flat bread. 23

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

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

## Sandwiches, Wraps and Flat Bread

\*All sandwiches and wraps are served with homemade chips and pineapple slaw OR fruit cup.

### **Crunchy Grouper Sandwich** <sup>(GF option)</sup>

Panko breaded black grouper filet, brioche bun, lettuce, tomato, onion, and tartar sauce. 19

### **Fish Tacos**

Blackened grouper and flour tortillas, salsa fresca, guacamole, and sour cream. 19

### **Chicken and Feta Burger** <sup>(GF option)</sup>

Seared chicken, sweet pepper and feta patty, presented on a brioche bun with lettuce, tomato, sweet onion and thousand island dressing. 16

### **Classic Reuben Sandwich**

Tender corned beef, sauerkraut, Gruyere cheese and thousand island dressing served on rye bread. 18

### **Blackened Chicken Caesar Wrap**

Creamy Caesar salad and blackened chicken presented in a flour tortilla wrap. 17

### **Wagyu Burger** <sup>(GF option)</sup>

Gruyere cheese and bacon-onion jam, roasted garlic aioli.  
Served on a brioche bun with lettuce, tomato, and onion. 23

### **Grilled Vegetable Quesadilla**

Char-grilled vegetables and a Mexican blend of cheeses toasted in a flour tortilla.  
Served with salsa fresca, guacamole and sour cream. 17

## Additions

Truffle Chips \$6

Crispy Fries \$4

Parmesan Truffle Fries \$8

Pineapple Slaw \$4



*Executive Chef Jarred Harris*

*Sous Chef Daniel Glick*

*(GF) Gluten Free \*Other menu items are not gluten free as prepared but can be. Ask your server for details.*

Please silence cellular phones when inside the clubhouse.