

# *Dinner Menu*

## *Appetizers*

### *Yacht Club Crab Cake*

A lighter portion of the Chef's secret recipe Panko-encrusted crab cake served on a bed of mixed greens with a side of Remoulade sauce ~ \$6.95

### *Thai Spring Rolls*

Mini Chicken Spring Rolls with a side of sweet Thai Chili Sauce ~ \$5.95

## *Salads*

### *Yum-Yum Asian Salad*

Grilled chicken breast served on bed of mixed greens with onions, cucumber, Mandarin oranges and slivered carrots, with Teriyaki Sesame dressing on the side ~ \$10.95

### *Grilled Chicken Caesar Salad*

Grilled chicken breast served on bed of Romaine lettuce with croutons and Asiago cheese tossed with organic Caesar dressing ~ \$9.95

## *Entrées*

### *Chicken Francaise*

Chicken breast coated in egg and herb batter and topped with a lemon, butter, caper and white wine sauce ~ \$13.95

### *Pork Tenderloin Medallions*

Pork tenderloin medallions brushed with honey mustard glaze and topped with caramelized pecan crumble ~ \$15.95

### *Provençal Sea Scallops*

Seared sea scallops and melted leeks topped with Provençal sauce—tomato, green onion, white wine, garlic, parsley and butter ~ \$17.95

### *Caramelized Salmon*

Salmon filet lightly caramelized with organic brown sugar and topped with a fresh fruit salsa ~ \$15.95

### *“The Traditional” Filet Mignon*

Angus beef eight ounce filet mignon grilled to perfection ~ \$23.95  
Or Lighter Side—two 3-ounce filet mignon tournedos ~ \$17.95

### *Veal Scallopini Margerita*

Sautéed veal scallopini topped with sliced tomatoes and melted Mozzarella cheese, finished with Garlic Scampi sauce ~ \$15.95

### *Vegetable Pomodoro*

Seasonal vegetables sautéed with olive oil, garlic, chopped tomatoes and Italian herbs, served over Angel Hair Pasta with a sprinkling of Asiago cheese ~ \$12.95

### *Vegetable Variations*

Try extra vegetables instead of a starch serving with entrée.

All dinners include side salad, dinner rolls and Chef's choice of starch and vegetables.

Please ask your server about customizing your dinner to accommodate special dietary requirements.

Any meat or fish dish may be ordered plain, broiled or with sauces on the side.

## *After Thoughts*

*Brandy Alexander*

*Limoncello*

*Mudslide*

*White Russian*

*Frangelico on the Rocks*

## *Wine by the Glass*

*Sycamore Lane Chardonnay ~ \$4.95*

*Sycamore Lane Merlot ~ \$4.95*

*Sycamore Lane Pinot Grigio ~ \$4.95*

*Copperidge Cabernet Sauvignon ~ \$4.95*

## *Desserts*

*Please ask your server about dessert specials ~ \$3.95*

An 18% service charge is added to all food and beverage purchases. This charge is applied to the wait staff's hourly compensation. If you wish to provide an additional gratuity for your server, a space is designated on each check.