

Erie Yacht Club

Dinner Menu

Appetizers

Artichoke & Spinach Dip \$9.25

artichokes, cream cheese, spinach, garlic, toast points
gluten free points available for \$1.50 extra

Pub Pretzels \$7.50

sourdough pretzel sticks, salt, cheese sauce

Coconut Shrimp \$12.50

eight fried shrimp, sweet chili aioli

Quesadillas

Cheese \$7.75 , Chicken \$9.50

Shrimp \$11.25

10"tortilla, cheddar-jack, peppers, scallions, onions

Boneless Wings \$12.25

one pound of wings plain or sauced,

Chicken Wings \$12.25

10 deep fried bone-in chicken wings / celery & carrots

Wing Sauces: bbq, buffalo, hot, dry ranch, dry cajun, dry cranch, honey mustard, xxx sweet heat, carolina gold

Bleu Truffle Chips \$8

House fried potato chips, truffle oil, blue cheese, balsamic

Salads

Cobb Salad \$8.25

mixed lettuce, tomatoes, bleu cheese, bacon bits, cheddar– jack cheese, & hardboiled egg

Pittsburgh Salad \$7.25

mixed lettuce, tomatoes, cucumbers, olives, pepperoncini, hardboiled egg, french fries, melted cheddar-jack cheese

Caesar Salad \$7

romaine, italian cheese blend, croutons, caesar dressing

Asian Salad \$8.25

House lettuce medley, mandarin oranges, water chestnuts, chow mein noodles, sesame seeds, bell peppers

Cranberry Apple Salad \$8.25

spinach, dried cranberries, red delicious apples, walnuts, feta cheese crumbles

Add: Chicken \$4, Steak \$6.50, Shrimp \$8,

Salmon \$8, Vegan Patty \$4, Crab Cake \$8

Dressing: Ranch, French, Italian, Bleu Cheese, Raspberry Vinaigrette, Balsamic, Honey Mustard, Riviera, Dry Bleu Cheese, Asian, Oil & Vinegar

Soup

New England Clam Chowder \$4.50

EYC Chili \$4.50

French Onion Au Gratin \$4.50

Soup of the Day \$4.00

Pizza

9-inch or 12-inch

Buffalo Chicken \$10.25/\$14.25

ranch, buffalo chicken, scallions, cheddar jack cheese

Cheese & Pepperoni \$10/\$14

Build Your Own Pizza \$9.25/ \$13.25

marinara and choice of mozzarella or cheddar jack cheese

Additional toppings \$.75

mushrooms, onions, pepperoni, sausage, banana peppers, jalapenos, olives, or bacon

A 10 inch Gluten Free crust is available for \$1.50 more than the 9-inch price

Burgers

Build Your Own \$9.00

Toasted brioche bun, tomato, & lettuce

Additional toppings \$.50 Each

american, cheddar, swiss, provolone, bleu cheese, bacon, raw onion, caramelized onions, mushrooms, banana peppers, jalapenos

**All burgers come with a choice of one side.
Gluten free bread options available for \$1.50**

Side Options

French Fries	Coleslaw
Sweet Potato Fries	Broccoli
Baked Potato	Apple Sauce
Onion Rings	Cottage Cheese
Mashed Potatoes	House Salad
	Caesar Salad

Sandwiches

Erie Yacht Club \$10

ham, turkey, american, swiss, lettuce, tomato, mayo, bacon, toasted or untoasted, on white, wheat, or rye.

Classic Reuben \$10

corned beef, sauerkraut, swiss, grilled marble rye, 1000 island dressing.

Perch Sandwich \$10

lake perch, lightly breaded and deep fried, toasted brioche bun, tartar, & lemon.

French Dip \$10

shaved prime rib, provolone, toasted sub roll, au jus mushrooms & onions additional \$.75.

B.L.T. Crab Cake Croissant \$10

seared crab cake, bacon, lettuce, tomato, toasted buttery croissant, with sweet chili aioli.

Smoked Beef Brisket Sandwich \$10

sliced smoked beef brisket, bbq sauce, cheddar, open-faced on sourdough bread, crispy onion straws.

Tuna Melt \$8

tuna salad, choice of bread, american & provolone.

All sandwiches come with a choice of one side.

Gluten free bread options available for \$1.50

Kid's Menu

Boneless Breaded Chicken Bites \$6

Grilled Steak \$8

Cheese & Pepperoni Pizza \$6

Grilled Chicken Breast \$6

Grilled Cheese Sandwich \$5

Kid's meals are available for those 12 Years old and under. Served with a choice of french fries, mashed potatoes, broccoli, or apple sauce.

Entrees

Chicken Bruschetta \$18.50

two 4oz. chicken breasts, bruschetta, mozzarella, balsamic glaze, choice of two sides.

Chicken Piccata \$18.50

two 4oz. breaded chicken breasts, lemon caper wine sauce, over pasta, choice of one side.

8 ounce Filet Mignon \$30.50

USDA Choice, parsley butter, choice of two sides.

Beef Brisket Enchiladas \$16

slow cooked brisket, bacon, white cheddar cheese, jalapenos, green onion, smoky chipotle tomato enchilada sauce. choice of house or Caesar salad.

Blackened Mahi Mahi \$23

8oz seared blackened mahi mahi over parmesan risotto, choice of house or Caesar salad.

Lobster Mac & Cheese \$24

Lobster, bay scallops, white cheddar cheese sauce, cavatappi pasta, spinach, mushrooms, choice of house or Caesar salad.

Roasted Pork Loin Chop \$18.50

10oz premium, brined in brown sugar cider, onion bacon marmalade, choice of two sides.

Lake Perch Dinner \$20.50

lightly breaded lake perch, deep fried, tartar sauce & lemon, choice of two sides.

Grilled Salmon \$22.50

choice of bbq, lemon caper aioli, or sweet chili aioli, choice of two sides.

Crab Cakes \$25

two seared chesapeake blue crab cakes, lemon caper aioli, choice of two sides.

Shrimp and Lump Crab Scampi \$25

over linguine with garlic butter sauce, choice of house or Caesar salad.

Weekly Dinner Specials

ask for our weekly dinner specials and pricing.

Cookies

1/2 Dozen Fresh Baked Cookies \$3

ask for our weekly cookie selection

October Chef Features

Salmon Cakes \$14

(Appetizer)

Pan seared salmon cakes over a bed of fresh sauteed spinach drizzled with a tomato jam

Chicken Flatbread Pizza \$12

Marinated sliced chicken, grapes, smoked cheddar cheese, sliced pears and alfredo sauce on an herb flat bread pizza crust.

Smoked Meatloaf \$16

Smoked, bacon wrapped, stuffed with gruyere cheese. Served with Yukon horseradish scallion mashed potatoes and drizzled with pan gravy. Choice of Caesar or house salad.

Bavarian Pork Chop \$26 gf/df

10oz sous vide Bavarian bone in pork chop drizzled with an apple cider glaze and garnished with calvados apples. Served over a bed of herb jasmine rice.
Choice of Caesar or house salad.

Boursin Burger \$12

8oz grilled burger patties on a brioche bun topped with caramelized onions and sauteed mushrooms with melted boursin cheese, finished with balsamic glaze.
Choice of one side dish.

October Chef Featured Desserts

Raisin Croissant Bread Pudding

Red Velvet Deep Fried Oreos (5 per order)

Chocolate Espresso Pot de Crème

Pumpkin Turtle Cheesecake