



# 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

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

## 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

## White Wines

### **House Whites \$6.50**

Chardonnay or Pino Grigio

**Clos Du Bois Russian River**

**Chardonnay \$11.50/ \$42**

**Kendall Jackson Chardonnay \$9.50/ \$34**

**Noble Vines Pinot Grigio \$8.50/ \$31**

**Santa Margherita Pinot Grigio \$55**

**Coastal Ridge Riesling \$7.50/ \$27**

**Chateau St. Michelle Riesling \$9/\$33**

**Robert Mondavi Private Selection**

**Sauvignon Blanc \$8.75/\$33**

**Monkey Bay Sauvignon Blanc \$8.75/ \$33**

**Sutter Home Moscato \$6.50**

## Red Wines

### **House Reds \$6.50**

Merlot or Cabernet Sauvignon

**Glass Mountain Cabernet \$8.50/ \$31**

**Seven Falls Cabernet \$10/ \$35**

**Shannon Ridge Cabernet \$9.75/\$34**

**Borne of Fire Cabernet \$55**

**Terrazas Malbec \$8.50/\$31**

**Coastal Ridge Pinot Noir \$7.50/ \$27**

**Yellowtail Big Bold Red \$7**

**14 Hands Merlot \$10/\$35**

## Rose' Wines

**Sutter Home White Zinfandel \$6.50**

**Anew Rose' \$9.50/ \$34**

## Sparkling

**Cupcake Prosecco Split \$10.50**

**Cook's Split \$9.50**

## Drafts

**Bud Light**

**Miller Lite**

**Labatt Blue**

**Yuengling Lager**

**Stella Artois**

**Sam Adams Seasonal**

**EYC 125th Anniversary Lager**

**Featured IPA**

## Beer Bottles & Cans

**Angry Orchard**

**Blue Moon Belgian White**

**Budweiser**

**Bud Light**

**Buckler N/A**

**Coors Lite**

**Corona**

**Corona Light**

**Heineken**

**Heineken Light**

**Hoodoo IPA**

**Labatt N/A**

**Labatt Blue**

**Labatt Blue Light**

**Landshark Lager**

**Leinekugel Shandy**

**Michelob Light**

**Michelob Ultra**

**Miller Lite**

**Red Bridge (GF)**

**Sierra Nevada Pale Ale**

**Twisted Tea Light**

**Yuengling Lager**

**Yuengling Light**

**White Claw Seltzer**

# December Chef Features

## Twisted Croque Monsieur \$12

Bourbon honey molasses roasted ham chunks, pepper-jack cheese, apple butter and grain mustard on a bamboloni donut bun. Choice of side dish.

Make a madame for \$1.00 (sunny side up egg)

## Southwestern Salad \$14

Sauteed marinated beef strips with chorizo sausage over a bed of romaine lettuce topped with fire roasted corn and poblano peppers, black beans, roasted grape tomatoes, fresco queso crumbled cheese garnished with ranch seasoned tortilla strips. Choice of dressing.

## Tandoori Chicken \$17

Indonesian baked quartered chicken (thigh/leg) accompanied with a cold Bombay carrot couscous slaw and garlic parsley butter grilled naan bread. Choice of Caesar or house salad.

## Country Fried Steak \$18

Thinly pounded and cubed sirloin steak, breaded and deep fried until crispy with white pepper gravy. Served with Yukon mashed potatoes and sauteed green beans and pearl onions.

## Choucroute \$25 GF/DF

(Classic French baked meat and sauerkraut dish)

Smoked bison, bratwurst, mild Italian sausage, smoked pork chop, smoked pork belly, onion, apples, sauerkraut, red potatoes, garlic and white wine. Choice of Caesar or house salad.

# December Dessert Specials

**Chocolate Espresso Cheesecake**

**Flourless chocolate Cake (gluten free)**

**Eggnog custard tart**

**Gingerbread Bundt Cake**