

# 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

# **Chef Featured Specials**

## **November**

### **Sea Scallop Small Plate \$22**

Three large seared sea scallops, served over bucatini pasta tossed in a macadamia nut mascarpone cream sauce, garnished with onion marmalade.

### **Cubano Naan Pizza \$14**

Oven baked, on naan bread crust with Dijon mustard, swiss cheese, black forest ham, pork carnitas, dill pickles and finished with a sriracha aioli.

### **Braised Pork Shank \$26 GF**

Sous vide pork shank served over mashed sweet potatoes and drizzled with pan gravy. Choice of Caesar or house salad.

### **Korean Bulgogi Platter \$25 DF**

Make your own Korean rolls with grilled beef bulgogi accompanied with steamed lime white rice, seasoned bok choy, sweet potato tempura, ssamjang (Korean dipping sauce) kimchi and romaine leaves.

### **Southern Grouper \$30 GF**

Pecan crusted pan seared grouper over smoked cheddar cheese grits with a creamy tomato bacon sauce. Choice of Caesar or house salad.

GF= Gluten Free

DF= Dairy Free

## **Desserts will be Offered Nightly**

## 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**

## Rose' Wines

**Sutter Home White Zinfandel \$6.50**

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

## Sparkling

**Cupcake Prosecco Split \$10.50**

**Cook's Split \$9.50**

## 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**

## 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**