

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, smoked gouda dijon fondue

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 / choice of sauce
celery & carrots

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

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

French Onion Au Gratin \$4.50

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.

Blackened Prime Rib \$24

10oz prime rib, choice of two sides, done medium and up.

Short Rib Enchiladas \$16

braised short ribs, caramelized onions, bacon, green onions, green chilies, Monterey jack cheese, flour tortilla shells, choice of house or caesar salad.

St. Louis Style Pork Ribs

Full Rack \$22 Half Rack \$15

choice of two sides, regular BBQ sauce or Carolina gold.

Smoked Beef Brisket \$20

choice of 2 sides, regular BBQ sauce or Carolina gold.

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

September Chef Features

Risotto Balls \$8

Four cheesy breaded risotto balls deep fried. Served with a side marinara sauce.

Pastrami Panini \$12

Sous-vide shaved pastrami on sourdough bread with white cheddar chive horseradish cheese, beer caramelized onion and sweet n sour slaw. Choice of one side dish.

Calamari Caprese \$15

Fresh sliced mozzarella and heirloom tomatoes topped with cork screw fried calamari and finished with capers, arugula and drizzled with extra virgin olive oil and balsamic reduction.

Korean Ramen \$18

Marinated and grilled hanger steak over ramen noodles in a savory-spicy broth. Garnished with daikon radish, carrots, soft boiled egg and tempura fried shishito pepper. Sprinkled with sesame seeds. Choice of house or Caesar salad.

Black Cod \$28 (gf)

Pan seared skin on Black Cod served over apple quinoa with a butternut squash puree. Finished with a blood orange miso beurre blanc and candied spiced pecans.

Flat Iron Steak \$30 (df)

Grilled 12oz Flat Iron Steak sliced and served over deep fried waffle fries, finished with a maple bourbon espresso sauce. Garnished with sautéed shiitake mushrooms. Choice of house or Caesar salad.

September Chef Featured Desserts

Coconut Passion Fruit Cheesecake

Apple Dumpling

salted caramel ice cream with a fireball whiskey apple cinnamon sauce

Blueberry Crème Brulee

Ultimate 2 Layer Chocolate Cake