



Erie Yacht Club

It's Five O' Clock Somewhere...

WHITES

**CLOS DU BOIS RUSSIAN RIVER
VALLEY CHARDONNAY**

\$11.50 / \$42.00

**KENDALL JACKSON
CHARDONNAY**

\$9.25 / \$34.00

**SANTA MARGHERITA PINOT
GRIGIO**

\$55.00

**CHATEAU ST. MICHELLE
RIESLING**

\$9.00 / \$30.00

COASTAL RIDGE RIESLING

\$7.50 / \$27.00

WALNUT CREST

our house wine.....chardonnay\
pinot grigio\ merlot\ cabernet
sauvignon. \$6.25

**ROBERT MONDAVI PRIVATE
SELECTION SAUVIGNON BLANC**

\$8.75 / \$33.00

**MONKEY BAY SAUVIGNON
BLANC**

\$8.75 / \$33.00

CA'DONINI PINOT GRIGIO

\$8.00 / \$29.00

SUTTER HOME MOSCATO

\$6.25

Rosé

SUTTER HOME WHITE ZINFANDEL

\$6.25

ANEW ROSÉ

\$9.50 / \$34.00

REDS

**GLASS MOUNTAIN CABERNET
SAUVIGNON**

\$8.50 / \$31.00

**SEVEN FALLS CABERNET
SAUVIGNON**

\$9.75 / \$34.00

TERRAZAS MALBEC

\$8.50 / \$31.00

**BORNE OF FIRE CABERNET
SAUVIGNON**

\$55.00

**SHANNON RIDGE CABERNET
SAUVIGNON**

\$9.75 / \$34.00

WALNUT CREST

our house wine.....merlot or
cabernet \$6.25

COASTAL RIDGE PINOT NOIR

\$7.50 / \$27.00

IRONY PINOT NOIR

\$10.00 / \$35

YELLOWTAIL BIG BOLD RED

\$7.00

14 HANDS MERLOT

\$9.50 / \$34.00

SPARKLING

CUPCAKE PROSECCO SPLIT

\$10.25

J. ROGET EXTRA DRY

\$20

COOK'S SPLIT

\$9.50

GREAT WESTERN EXTRA DRY

\$28

KORBEL BRUT

\$41

ON TAP

TWO SPECIAL DRAFTS

MILLER LITE

BUD LIGHT

YUENGLING LAGER

SAM ADAMS SEASONAL

LABATT BLUE

STELLA ARTOIS

BOTTLES AND CANS

ANGRY ORCHARD

BUDWEISER

COORS LIGHT

HEINEKEN

LABATT N/A

LANDSHARK LAGER

MIKE'S HARD LEMONADE

RED BRIDGE (GF)

SPIKED SELTZER

YUENGLING LAGER

BLUE MOON BELGIAN WHITE

BUD LIGHT

CORONA

HEINEKEN LIGHT

LABATT BLUE

MICHELOB LIGHT

MILLER LITE

SHANDY

SWEETWATER 420 PALE ALE

YUENGLING LIGHT

BUCKLER N/A

BUD LIGHT LIME

CORONA LIGHT

HOODOO IPA

LABATT BLUE LIGHT

MICHELOB ULTRA

MOLSON CANADIAN

SIERRA NEVADA PALE ALE

TWISTED TEA LIGHT

SITTIN' ON THE DOCK OF THE BAY...

GF - an item that can be prepared Gluten Free.

BUOYS

four homemade beef or chicken meatballs\ choice of; marinara\ bbq bliss bourbon sauce \$8.50

ONION RINGS

lightly breaded\ deep fried. \$5.00

GF STEAMER MUSSELS

white wine\ lemon juice\ shallots\ garlic\ thyme butter. \$13.00

GF ARTICHOKE & SPINACH DIP

artichokes\ cream cheese\ spinach\ spices\ baked toast points. *gluten-free toast points available for \$1.50 extra* \$9.00

RISOTTO BALLS

parmesan\ mozzarella\ shallots\ garlic herbs\ deep fried \$8.00

COCONUT SHRIMP

Six shrimp\ sweet chili aioli \$12.00

GF HUMMUS PLATE

red pepper\ garlic\ goat cheese\ parsley\ olive oil\ pita chips\ crudites \$9.00

QUESADILLA

10" tortilla\ cheddar-jack cheese\ scallions\ onions\ peppers \$7.50 \$9.25
seasoned chicken \$10.95
grilled shrimp

GF AHI TUNA

prepared rare\ Japanese grill seasoning\ sesame seaweed\ pickled ginger\ wasabi\ soy sauce \$14.95

GF SHRIMP COCKTAIL

chilled\ cocktail sauce\ lemon \$13.00

PUB PRETZELS

sourdough pretzel sticks\ salt\ smoked gouda Dijon fondue \$7.25

BONELESS WINGS

plain or sauced\ choose: bbq\ buffalo\ hot\ dry ranch
dry cajun\ dry cranch\ honey mustard
xxx sweet heat\ carolina gold \$9.00

SOUP OF THE DAY

\$4.00

FRENCH ONION AU GRATIN

croutons\ swiss cheese. \$4.50

NEW ENGLAND CLAM CHOWDER

\$4.50

→ add one of the following freshly grilled meats to any salad:

6OZ. CHICKEN BREAST

\$4.00

SEARED AHI TUNA

\$10.50

5OZ. SIRLOIN STEAK

\$6.50

VEGAN PATTY

\$4.00

5OZ. SALMON FILET

\$7.00

GRILLED SHRIMP

\$7.00

- GF **BERRY ORANGE SALAD** spinach\ strawberries\ blackberries\ raspberries\ blueberries\ mandarin oranges\ feta\ toasted pecans. \$8.00
- GF **CAPRESE** spring mix\ mozzarella\ red tomatoes\ balsamic reduction\ olive oil. \$8.00
- GF **CALIFORNIA COBB** mixed lettuce medley\ chopped tomatoes\ bleu cheese crumbles\ bacon bits\ cheddar-jack cheese\ hard boiled egg\ avocado. \$7.00
- GF **KALE~BRUSSELS SPROUT** kale super blend\ brussels sprout leaves\ pears\ dried cranberries\ toasted sunflower seeds\ goat cheese\ bacon. \$7.00
- GF **THE PITTSBURGH** mixed lettuce medley\ grape tomatoes\ cucumbers\ olives\ pepperoncini\ hard boiled egg\ french fries\ melted cheddar-jack cheese. \$7.00
- GF **CAESAR** hearts of romaine\ shaved Italian cheese\ croutons\ caesar dressing. \$6.75
- GF **ASIAN SALAD** romaine\ mandarin oranges\ red peppers\ water chestnuts\ almond chow mein noodles. \$7.00

→ dressings:

creamy ginger miso\ balsamic vinaigrette\ roasted red pepper balsamic\ italian\ ranch\ raspberry vinaigrette
french\ sweet & sour (riviera)\ balsamic\ creamy bleu cheese\ honey-mustard\ thousand island\ oil & vinegar
dry bleu cheese (.75 additional charge)

IF I HAD A BOAT...

PIZZA PIE 9 INCH \ 12 INCH

GF a 10 inch Gluten Free Pie crust is available for \$1.50 more than the 9 inch price.

BBQ CHICKEN chicken\ bacon\ red onion\ cheddar-jack\ bbq sauce. \$10.50 \$14.50

BUFFALO CHICKEN ranch\ buffalo chicken\ scallions\ cheddar-jack. \$10.00 \$14.00

MEDITERRANEAN VEGGIE olive oil\ roasted peppers\ spinach\ feta\ greek olives. \$9.00 \$13.00

BUILD YOUR OWN PIE

Pick Your Sauce: marinara\ ranch\ olive oil\ alfredo

Pick Your Toppings:

artichokes\ onions\ roasted peppers\ banana peppers\ mushrooms\ black olives

pepperoni\ sausage\ chicken\ bacon\ ham\ mozzarella\ feta\ cheddar-jack.

0.75 per topping \$9.00 \$13.00

→ All sandwiches are served with a pickle spear and your choice of:

french fries\ sweet potato fries\ kettle chips\ onion rings\ coleslaw\ fresh fruit kabob\ cottage cheese\ apple sauce.

→ pick: sourdough\ white\ wheat\ marble rye

GF CHICKEN PESTO PANINI

chicken\ basil pesto\
avocado\ tomato\ spinach
onion\ pepper jack. \$9.50

GF ITALIAN COMBO PANINI

ham\ salami\ pepperoni
tomato\ onion\ banana
peppers\ provolone. \$9.50

GF FRENCH DIP PANINI

prime rib\ provolone
caramelized onions
mushrooms\ horsey sauce. \$9.50

GF PHILLY CHEESESTEAK PANINI

prime rib\ cheddar\ peppers\
onions. \$9.50

GF CUBANO PANINI

ham\ turkey\ pickles\ swiss\
spicy brown mustard. \$9.50

GF CLASSIC REUBEN

corned beef\ sauerkraut\ swiss\ grilled rye\
thousand island. \$9.00

GF CALIFORNIA REUBEN

smoked turkey\ cole slaw\ avocado\ swiss
grilled rye\ thousand island. \$9.00

CHICKEN B.L.T.

breast of chicken\ bacon\ lettuce\ tomato
provolone\ ranch\ choice of toasted bread. \$8.50

GF B. L. T.

applewood smoked bacon\ lettuce\ tomato
mayo\ choice of toasted bread. \$6.50

LAKE PERCH SANDWICH

lake perch\ lightly breaded\ deep fried
toasted potato bun. \$9.75

GF ERIE YACHT CLUB

ham\ turkey\ american\ swiss\ lettuce\ tomato\
mayo\ bacon\ toasted or un-toasted. \$9.00

BUOY SANDWICH

Our homemade meatballs\ beef or chicken\ marinara or bbq bliss \ provolone. \$9.00

GF most of our sandwiches can be made Gluten Free by selecting the multi-grain Gluten Free bread, hamburger bun or 6" hoagie roll for \$1.50.

CHEESEBURGERS IN PARADISE...

GF = most burgers can be made Gluten Free by substituting a Gluten Free bun or bread for \$1.50 extra.

→ Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of food borne illness.

GF BRUNCH BURGER

fried egg\ potato cake\ bacon\ american. \$10.00

GF PATTY MELT

mushrooms\ onions\ swiss\ grilled marble rye\ thousand island. \$10.00

GF WESTERN BURGER

bbq sauce\ cheddar\ applewood smoked bacon\ onion ring. \$10.00

GF MISO BURGER

pickled red onion\swiss\ mushrooms\ chive-miso aioli. \$10.00

GF CAPRESE BURGER

mozzarella\ tomato\ basil pesto\ balsamic reduction. \$10.00

GF BLACK & BLEU BURGER

blackened seasoning \ bleu cheese. \$10.00

GF "BUILD YOUR OWN"

lettuce\ pickle spear \$8.50

additional toppings:

american\ swiss\ provolone\ pepper jack\ bleu\ cheddar\ feta

bacon\ caramelized onions\ red onion\ pickled red onions\ mushrooms

banana peppers\ jalapenos\ fried egg\ cajun spice\ avocado\ barbecue sauce. \$.50 each topping

→ all burgers are served on a toasted potato bun with a pickle spear and your choice of; french fries\ sweet potato fries\ kettle chips\ onion rings\ coleslaw\ fresh fruit kabob\ cottage cheese\ applesauce.

→ **SUBSTITUTE ONE OF THE FOLLOWING FOR ANY BURGER:**

GRILLED CHICKEN BREAST

ORGANIC VEGAN GARDEN BURGER

BEVERAGES & SHAKES

COFFEE regular or decaf	\$2.25 endless	ICED TEA	\$2.50 endless
HOT TEA	\$2.25 endless	MILK 2% or chocolate	\$2.25
LEMONADE	\$2.50 endless	RASPBERRY ICED TEA	\$2.50 endless
ASSORTED CANNED POP	\$2.50 a can	HOT CHOCOLATE	\$2.25
FOUNTAIN SODA peps\ diet pepsi		JUICE orange\ apple\ cranberry\ pineapple	
ginger ale\ sierra mist	\$2.50 endless	tomato\ v8\ clamato	\$2.25

MILKSHAKES

chocolate, strawberry, or vanilla

whipped cream\ cherry \$4.50

topping \$.25 each:

oreo\ caramel sauce\ chocolate sauce\ rainbow sprinkles

peanut butter\ raspberries\ blackberries\ strawberries\ blueberries\ banana.

CHANGES IN LATITUDE,

CHANGES IN ATTITUDES...

GF = an item that can be made Gluten Free

→ Entrées include a choice of two sides unless specified.

GF CHICKEN CORDON BLEU

cornmeal breaded\ pan fried\ ham\ smoked gouda dijon sauce \$18.00

GF ROASTED PORK LOIN CHOP

10 oz. premium\ brined in brown sugar cider\ onion bacon marmalade. \$18.00

BRIE & GRUYERE MAC N' CHEESE

bacon\ scallions\ mushrooms\ cavatappi pasta\ creamy brie & gruyere cheese\ teriyaki chicken.

includes one side \$16.00

CHICKEN PAPPARDELLE

select your sauce;

basil pesto\ piccata\ marinara\ broccoli alfredo.

shaved parmesan/ herb pappardelle pasta.

includes one side. \$18.00

GF BAKED WALLEYE

garlic parsley butter\ grilled lemon. \$22.00

CREOLE CRAB CAKES

two blue crab cakes\ fried green tomatoes\ fried egg\ cajun hollandaise. \$25.00

GF GRILLED SALMON

choice of; bbq bliss bourbon\ lemon caper aioli\ chive miso aioli\ hollandaise. \$20.00

LAKE PERCH DINNER

lightly breaded\ deep fried\ tartar sauce\ lemon. \$18.00

GF NEW YORK STRIP

12oz\ usda choice\ garlic parsley butter. \$26.00

GF FILET MIGNON

usda choice\ garlic parsley butter. 4oz. \$19.00 8oz. \$30.00

GF CENTER CUT SIRLOIN

10oz\ usda choice\ garlic parsley butter. \$25.00

GF DELMONICO

12oz\ usda choice\ garlic parsley butter. \$26.00

→ Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of food borne illness.

BAY SIDES

house salad\ mashed sweet potato\ red skin mashed potatoes

french fries\ sweet potato fries\ baked potato\ onion rings

steamed broccoli\ vegetable of the day\ cavatappi marinara pasta

caesar salad \$1.00 extra\ roasted asparagus \$.50 extra\ soup \$1.00 extra.

**THIS PAGE IS BLANK BECAUSE IT CONTAIN OUR
CHEF'S SPECIAL FEATURES
WHICH CHANGE MONTHLY.**





TITLES

IT'S FIVE O'CLOCK SOMEWHERE

Artist: Alan Jackson

Songwriter: Jim "Moose" Brown and Don Rollins

Release Date: June 2, 2003

Album: Greatest Hits Volume II

IF I HAD A BOAT

Artist: Lyle Lovett

Songwriter: Lyle Lovett

Release Date: January 1, 1987

Album: Pontiac

CHEESEBURGERS IN PARADISE

Artist: Jimmy Buffet

Songwriter: Jimmy Buffet

Release Date: March 1978

Album: Son of a Son of a Sailor

SITTIN' ON THE DOCK OF THE BAY

Artist: Otis Redding

Songwriter: Steve Cropper, Otis Redding

Release Date: February 23, 1968

Album: The Dock of the Bay

CHANGES IN LATITUDES, CHANGES IN ATTITUDES

Artist: Jimmy Buffet

Songwriter: Jimmy Buffet

Release Date: August 1977

Album: Changes in Latitudes, Changes in Attitudes

ROCK THE BOAT

Artist: The Hues Corporation

Songwriter: Wally Holmes

Release Date: May 1973

Album: Freedom for the Stallion