

Chautauquara Lake Yacht Club

Small Bites

Soup of the Season

Ask your server about our seasonal offering

-6-

Bavarian Pretzels

Fresh baked Bavarian soft Pretzel Sticks lightly salted and served with our House made Beer Cheese and Grain Mustard

-10-

Pulled Pork Sliders

Pulled Pork done in our House Dry Rub piled on toasted Slider Rolls with Slaw, Pickles, and Memphis

BBQ

-12-

Tempura Shrimp

Jumbo Shrimp in a light Tempura Batter fried crispy served over Asian Slaw with Sweet Chili dipping Sauce

-12-

Garden Fresh

Caesar Steak Salad

Crisp chopped Romaine Lettuce with grilled 6oz. Sirloin Coulotte, crispy Bacon, crunchy Croutons, and sliced Grape Tomato, and Caesar Dressing

-16-

Fall Chicken Salad

6oz. grilled Chicken Breast Cutlet shingled over a bed of Baby Kale and Baby Spinach with Honey Crisp Apple, toasted Pecans, Pomegranate Arils, smoked Bleu Cheese, and Balsamic Vinaigrette

-16-

Hands

Margarita Pizza

12" Artisan thin Crust Pizza topped with a zesty Red Sauce, dollops of fresh Mozzarella, Roma Tomato, and Basil

-14-

Crispy Curd Burger

½ lb. Brisket, Sirloin, and Chuck topped with crispy Vermont Cheese Curds and Garlic Aioli, served with fresh Tomato, Greens, and House Cut Fries

-15-

Mains

**all entrees are served with fresh oven baked rolls and a dinner salad*

Barramundi

Pan seared Barramundi Filet over a bed of Parmesan Risotto and fresh Basil Pesto served with tender Zucchini sauteed in Olive Oil and Garlic

-18-

Porkchop

Succulent 14oz. frenched Bone in Porkchop, sous vide and grilled to finish with a double Apple Butter, roasted Brussel Sprouts, and new Potatoes with a rich Apple Cider Bourbon Sauce

-26-

Chicken Florentine

Grilled Chicken Cutlet shingled over fresh Pasta with Baby Spinach, sweet Tomato, White Wine, and Garlic all tossed in a creamy Mozzarella and Parmesan Sauce

-16-

NY Strip Steak

Thick Cut 12oz. USDA Choice NY Strip Steak served over Garlic Mashed Potatoes with sautéed Green Beans and topped with a sauteed Baby Bella Mushroom and

Rosemary Demi-Glace

-32-

Shrimp and Grits

Large Tail on Shrimp sautéed with Garlic and chopped Bacon over Cheesy Grits and finished with Black Truffle Oil

-22-

**All proteins can be substituted for a grilled Impossible burger or portobello mushroom cap*

Consuming raw or undercooked food could be hazardous to your health

Chef Christopher Brown