

Chautauquora Lake Yacht Club

Smalls

Soup of the Season

Ask your server about our seasonal offering

-6-

Mussels

One pound of steamed Mussels in a White Wine, Garlic, and Butter Sauce served with grilled Roll and Lemon

-14-

Crispy Green Beans

Lightly battered Green Beans fried crispy, seasoned, and served with a side of creamy Nashville Hot

-10-

Calamari

Breaded Tube and Tentacle Calamari and Banana Peppers flash fried and served with warm Marinara

-14-

Garden

Grilled Caesar with Chicken

Romaine lightly grilled and brushed with Caesar Dressing then topped with Chicken Cutlet, Bacon, Garlic Cheese Croutons, and shaved Parmesan

-16-

Beet Salad

Roasted Beets over top a bed of Baby Arugula and Spring Mix with smoked Bleu Cheese, toasted Walnuts, dried Cranberries, and Balsamic Vinaigrette

-12-

Scallop Cobb

Spring Mix and Romaine with seared Diver Scallops, sliced Egg, chopped Bacon, smoked Bleu Cheese, Grape Tomato, and Avocado served with Dijon Honey Mustard

-16-

**substitute a 6oz. sirloin coulotte on any salad for the same price*

Hands

**UPGRADE to Stout Beer Battered Onion Rings for \$2*

Crispy Shrimp Taco

Crispy Shrimp on Flour Tortillas with House Slaw, Tomato, Cotija Cheese, and spiced Aioli

-16-

PB and Jalapeno Burger

½ lb. Brisket, Sirloin, and Chuck topped with creamy Peanut Butter, pickled Jalapenos, and melted Cheddar Cheese on a crispy Focaccia Roll

-15-

Mains

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

Barramundi

Pan seared Barramundi served over a creamy Parmesan Risotto, roasted Red Pepper Pesto, and sauteed Zucchini

-18-

Porkchop

Succulent Bone in 14oz Chop, sous vide and grilled to finish, served over Garlic Mashed Potatoes with charred Brussel Sprouts and Apple BBQ Glace

-28-

Cilantro Lime Salmon

Pan fired Salmon Filet paired with roasted Herb Baby Potatoes and sauteed Broccoletti all topped with a rich Cilantro Lime Sauce

-18-

NY Strip Steak

Thick Cut 12oz. USDA Prime NY Strip Steak served with roasted Herb Baby Potatoes and sautéed Asparagus, brushed with Parmesan Mustard Sauce

-32-

Shrimp Fra Diavolo

Marinara laced with crushed Red Pepper and Chili Oil loaded with grilled Shrimp, tossed in fresh Pasta, and topped with shaved Parmesan and Parsley

-22-

Gorgonzola Steak

6oz. grilled Sirloin Coulotte Steak with Gorgonzola and Balsamic Reduction over top of Egg Noodles and a bed of fresh Baby Spinach

-18-

**All proteins can be substituted for a grilled Impossible burger*

Consuming raw or undercooked food could be hazardous to your health

Chef Christopher Brown