

Chautauquara Lake Yacht Club

Smalls

Soup of the Season

Ask your server about our seasonal offering

-6-

Crispy Pickles

Lightly battered Dill Pickle spears pan fried until crispy and served with a side of Chipotle Aioli for Dipping

-10-

Calamari

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

-14-

Corn Bite Elote

Rolled and lightly fried Sweet Corn Elote filled with three Cheeses and served with a BBQ Ranch

-10-

Garden

Bleu Cheese Steak

Seared 6oz. Sirloin shingled over Romaine and Spring Mix blend with slivered Red Onion, Grape Tomato, sliced Avocado, and creamy Bleu Cheese Dressing

-16-

Watermelon Feta

Fresh cubed Watermelon paired with fresh English Cucumber, Basil, Organic Spring Mix, crumbled Feta Cheese, and Poppyseed Dressing

-12-

Chicken Cobb

Spring Mix and Romaine with grilled Chicken Cutlet, sliced Egg, chopped Bacon, shredded Cheddar, and Grape Tomato 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-

Stacked Burger

½ lb. Brisket, Sirloin, and Chuck topped with Stout Battered Onion Rings, American Cheese, crispy Bacon Strips, and Memphis BBQ Sauce all on a grilled Roll

-15-

Mains

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

Ravioli Bolognese

Tender Cheese stuffed Ravioli smothered in our own House made Bolognese Sauce topped with shaved Parmesan and Asiago

Blend

-16-

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-

Walleye

Skin on Walleye Filet grilled crispy then finished in the Oven with a Parmesan Panko crust served over creamy Risotto with Fire roasted Artichokes

-28-

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