



Established 1942

# SAUSALITO YACHT CLUB

## Dinner Menu

### STARTERS

<b>Garlic Fries</b>   Parmesan Cheese			7
<b>Calamari Fritti</b>   Tartar Sauce, Cocktail Sauce, Lemon Wedge			11
<b>Thai Steamed Mussels &amp; Clam</b>   Garlic, Shallot, Thai Red Curry , Grilled Bread			12
<b>Roasted Golden Beets + Burrata</b>   Kalamata Olive, Olive Oil, Balsamic Glaze, Burrata			10
<b>Shishito Peppers</b>   Sumac, Bleu Cheese Dressing			8
<b>Soup of the Day</b>	<b>Cup 5</b>	<b>Bowl 8</b>	

### SALADS

<b>Caesar Salad</b>			12
Romaine Hearts, Parmesan Cheese, Focaccia Crouton, Anchovy, Caesar Dressing			
<b>Classic Wedge Salad</b>			12
Iceberg Lettuce, Tomato, Red Onion, Bacon, Crumbled Bleu Cheese, Ranch Dressing			
<b>Roasted Beet Salad</b>			14
Kale + Spinach, Roasted Beets, Hazelnuts, Feta Cheese, Fried Shallots, Apple Oregano Vinaigrette			
<b>Sausalito Crab Louie Salad</b>			21
Dungeness Crab, Organic Greens, Avocado, Tomato, Egg, Red Onion, Louie Dressing			

### CHEF'S SPECIAL

<b>Braised Monkfish</b>			27
Artichoke, Asparagus, Roast Red Pepper, Lentils, Kalamata Olives, Roast Garlic Fondue			

### ENTRÉE

<b>Pan Roast Salmon</b>   Orange Glazed Baby Carrots, Spring Pea Hummus, Red pepper Coulis			24
<b>Cioppino</b>   Shrimp, Mussels, Clam, Fresh Fish, Tomato Broth, Grilled Bread			28
<b>Creole Jambalaya</b>   Chicken, Shrimp, Andouille Sausage, Bacon, Bell Pepper, Rice			26
<b>Grilled Skirt Steak</b>   Broccoli Rabe, Crimini Mushroom, Yuca Fries, Chimichurri Sauce			27
<b>Spring Chicken Riggio</b>   Smashed Potato, Green Beans , Roasted Chicken Jus			21
<b>Gemelli Pasta</b>   Lamb Keema Ragu, Kale, Shitake Mushroom, English Pea, Oregano Ricotta			19

18% Gratuity will be added to parties of 6 or more

Split plate charge: \$2 for Salads | \$4 for Entrees

Notice: The Consumption of raw or undercooked egg, meat, poultry, seafood, or shellfish may be dangerous

Last updated: xx/xx/2017