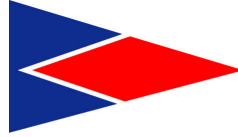


Venice Yacht Club



Dinner Menu

SOUP DU JOUR

Cup \$6 Bowl \$9

APPETIZERS

CRAB CAKE

Club Made Crab Cake, Corn Salsa, Lemon Beurre
Blanc
\$14

BOURBON CHICKEN SKEWERS **GF**

Hot Pepper Bacon Jam, Toasted Cashew Crumble
\$9

SHRIMP COCKTAIL **GF**

Fresh Lemon, Cocktail Sauce
\$12

BRUSSEL SPROUTS **GF**

Crispy Brussel Sprouts, Apples, Bacon, Goat Cheese, Warm Bacon
Dressing, Cider Vinaigrette
\$10

SALADS

ROBERTS BAY WEDGE

Iceberg, Heirloom Tomato, Avocado, Pecanwood Smoked
Bacon, Blue Cheese Dressing, Cucumber, Red Onion,
Ciabatta Crisp
\$11

SUMMER SALAD **GF** **VG**

Field Greens, Strawberries, Orange Segments, Candied, Craisin's,
Goat Cheese, Cider Vinaigrette, Balsamic Glaze
\$10

VYC CAESAR

Romaine Lettuce, Parmesan Cheese, Housemade
Croutons, Tossed With VYC's Own Caesar Dressing
\$10

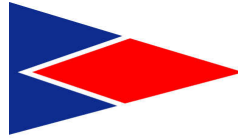
CHOPPED SALAD **GF** **VG**

Chopped Iceberg & Romaine, Hard Boiled Egg, Cucumber, Tomato,
Carrots, Avocado, Pepperjack Cheese Blend
\$10

GF - DENOTES A GLUTEN FREE SELECTION

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness.
Please alert your server if you have special dietary requirements.

Venice Yacht Club



Dinner Menu

ENTREES

PRIME FILET MIGNON *

Worcestershire Butter Cream Sauce, Duchess Potatoes, Grilled
Zucchini
\$39

FAROE ISLAND SALMON *

Brown Sugar, Mustard, Dill Glaze, Asparagus, Roasted Fingerling
Potatoes
\$24

CHIMICURRI STEAK GF *

Grilled Shoulder Tender, Chimichurri Sauce, Roasted Fingerling
Potatoes, Corn Salsa
\$30

MAHI MAHI GF

Blackened Mahi, Grilled Pineapple Salsa, Lemon Beurre Blanc,
Jasmine Rice, Grilled Zucchini
\$24

CHICKEN CACCIATORE

Sous Vided Chicken Breast & Leg, Sauteed Peppers, Onions,
Mushrooms, Served In a Club Made Marinara Sauce, Served Over
Angel Hair Pasta
\$21

COCA COLA BABY BACK RIBS

Caramelized, Peach BBQ, Pineapple Bacon Slaw, Roasted
Fingerling Potatoes
Half \$19 Full \$25

FRESH CATCH GF

Ask Your Server For Daily Selections:
Grilled, Blackened, Sauteed, Fried,
Served With Jasmine Rice & Grilled Zucchini
SMKT

SWEET TEA PORK CHOP GF

Grilled Pork Chop, Sweet Tea Beurre Blanc, Duchess Potatoes,
Grilled Asparagus
\$24

PONZU SHRIMP

Ponzu Glazed Shrimp, Stir Fried Rice, Sweet Tai Chili
\$26

PORTABELLA STEAK GF VG

Roasted Portabella Mushroom, Sliced Tomato, Asparagus, Goat
Cheese Layered, Served With Tricolored Quinoa & Chimichurri
Sauce
\$18

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