

Venice Yacht Club

Est. 1951

STARTERS

SUSHI 15
VYC Roll or Spicy Tuna Roll

SHRIMP COCKTAIL **GF** 15
cocktail sauce & lemon

CHESAPEAKE CRAB CAKE 17
jumbo lump crab & old bay mustard sauce

BAKED BRIE **V** 12
brie wrapped in puff pastry & topped with a bourbon peach chutney

CRAB STACK **GF** 17
crab, tropical salsa, avocado, balsamic glaze

WHITE BEAN HUMMUS **V** 10
fresh vegetables & crackers

SOUP & SALAD

SOUP OF THE DAY 4 / 6

LEMON CHICKEN ORZO SOUP 4 / 6
chicken, white bean, and orzo

VYC SALAD **GF** **V** 11
romaine, cucumber, tomato, walnut, goat cheese,
pickled red onion, white balsamic dressing

CAESAR SALAD 12
romaine, parmesan crisp, crouton, caesar dressing

WEDGE SALAD **GF** 14
baby iceberg, tomato, cucumber, carrot, bacon, blue
cheese crumble, blue cheese dressing

FALL SALAD **GF** **V** 10
spinach, candied pecan, tomato, carrot, raisin, apple
vinaigrette

FRESH CATCH

JASMINE RICE,
BROCCOLINI, AND LEMON
BUTTER SAUCE **GF** 30
ask about tonight's species
choice of grilled, blackened, pan
seared, fried, or baked

SCAMPI TOPPING **GF** 6
shrimp in a garlic butter

OSCAR TOPPING **GF** 8
jumbo lump crab and hollandaise
sauce

TROPICAL SALSA **GF** 3
pineapple, mango, bell pepper,
red onion

BRAVEHEART BEEF

3 POTATO MASH, ASPARAGUS, AND HERB
BUTTER **GF**

FILET 6 OZ / 10 OZ 32 / 52

RIBEYE 14 OZ 30

NEW YORK STRIP 12 OZ 26

SCAMPI TOPPING 6
shrimp in a garlic butter

OSCAR TOPPING 8
jumbo lump crab and hollandaise sauce

AU POIVRE 6
pepper crusted with a cream sauce

ENTREE

PECAN CRUSTED GROUPER 30
*pecan crust, sweet potato puree, baby squash,
orange coconut bourbon sauce*

FILET DIANE 6 OZ / 10 OZ  38/ 58
*braveheart beef filet, diane sauce, roasted
potato, asparagus*

ORANGE GINGER SALMON 30
*orange ginger soy glaze, faroe island slamon,
wild rice pilaf, broccolini*

PORK TENDERLOIN  26
*grilled medallions, fire roasted apples, dried
cherries, 3 potato mash, madeira sauce*

SPICED TUNA STEAK 25
*vyc fall spiced tuna, roasted baby vegetables,
orange ginger jasmine rice*

MUSHROOM RISOTTO  V 28
mushroom, tomato, asparagus

RIBEYE 34
*grilled braveheart ribeye, french onion sauce,
3 potato mash, fried onions*

STUFFED SHRIMP  30
*rockefeller stuffed shrimp, wild rice pilaf,
sundried tomato hollandaise*

LOBSTER 38
*warm water lobster tail medallions, roasted
potato, roasted corn, mirepoix, bacon, lobster
cream sauce*

AUTUMN PASTA V 26
*roasted baby vegetables, baby squash,
blistered tomato, tri colored cheese tortellini,
herb brown butter*

FEATURES

SEA SCALLOP  32
*pan seared scallop, wilted field greens, sweet
potato puree, sherry caper and almond brown
butter vinaigrette*

VEGETABLE LASAGNA  V 24
*eggplant, zucchini, mushroom, roasted red pepper,
ricotta, mozzarella, parmesan, marinara*

LAMB LOIN CHOP 34
*grilled lamb loin chop, wild mushroom, baby beats,
rainbow swiss chard, roasted garlic dijon demi
glace*

FEATURE OF THE WEEK
ask about this week's feature

CLUB COMFORTS

HOMESTYLE POT ROAST 28
*slow cooked braveheart beef, 3 potato mash, celery,
carrot, onion, red wine gravy*

LEMON HERB CHICKEN 26
*herb rubbed airline chicken breast, lemon white wine
sauce, 3 potato mash, green bean*

SHRIMP CARBONARA 30
pappardelle pasta, pancetta, peas, carbonara sauce

CHICKEN POT PIE 26
chicken, mirepoix, peas, velouté sauce, puff pastry