



Venice Yacht Club

APPETIZERS

BACON WRAPPED SHRIMP 14

pepperjack cheese sauce and crispy onions

PEEL AND EAT SHRIMP GF 13

cocktail sauce and lemon. served hot or cold

WINGS GF 10 / 16

choice of sauce. served with celery and carrots

VYC SUSHI 14

spicy tuna or chef's choice

PRETZEL STICK 10

pepperjack cheese sauce

TUNA TRIO 14

sesame crusted tuna, tuna poke, spicy tuna

LETTUCE WRAP GF 12

curry chicken salad, rice noodle, tropical sauce, bibb lettuce

NACHOS

TUNA 15

wonton chips topped with marinated tuna, cucumber relish, and wasabi cream

TACO GF 15

tortilla chips topped with seasoned ground beef, black beans, pico de gallo, pepperjack cheese, and cilantro sour cream

CARNITAS GF 15

tortilla chips topped with pork carnitas, cheddar cheese, jalapeno, salsa, and green onion

LOADED GF 14

potato chips topped with bacon, cheddar cheese, sour cream, and green onion

BUFFALO CHICKEN GF 14

potato chips topped with chicken, buffalo sauce, blue cheese crumbles, and ranch

PIZZAS

BUILD YOUR OWN 10

pepperoni, sausage, prosciutto, ham, chicken
bell pepper, onion, tomato, mushroom, olive

MEAT LOVER 15

pepperoni, sausage, prosciutto, ham

CHICKEN PESTO CAPRESE 14

chicken, pesto, mozzarella, tomato

PIG DIP 15

pork carnitas, ham, prosciutto, bacon, fig jam, provolone cheese

TACO 14

ground beef, pico de gallo, pepperjack cheese sauce, cheddar cheese, shredded lettuce

VEGGIE LOVER 14

mushroom, tomato, onion, bell pepper, olive

SALADS

Add chicken, shrimp, salmon, tuna, shaved prime rib, or beef tips to any salad

VYC GF V 10

romaine, pickled red onion, tomato, cucumber, walnut, goat cheese, white balsamic dressing

GRILLED CAESAR 10

grilled romaine, parmesan crisp, crouton, caesar dressing

STEAKHOUSE GF 12

bibb lettuce, tomato, carrot, cucumber, pickled red onion, blue cheese crumble, warm bacon dressing

CHOPPED GF 12

mixed green, romaine, cucumber, tomato, red onion, bacon, choice of dressing

VYC WEDGE GF 12

iceberg lettuce, tomato, cucumber, blue cheese crumble, bacon, carrot, blue cheese dressing

STRAWBERRY SALAD GF V 12

spinach, feta, cucumber, tomato, strawberry, champagne vinaigrette

SANDWICHES

Choice of side - fries, sweet potato fries, onion rings, coleslaw, chips, fresh fruit, jasmine rice

VYC BURGER 13

Braveheart beef patty and choice of cheese

PRIME DIP 20

shaved Braveheart prime rib, provolone, and au jus

FISH 16

grilled, blackened, or fried

CRAB BLT 18

crab, bacon, bibb lettuce, tomato, old bay aioli, toasted white bread

VYC CLUB 14

turkey, bacon, bibb lettuce, tomato, avocado, choice of toasted bread

ITALIAN 16

pepperoni, salami, prosciutto, ham, provolone cheese, tomato, and white balsamic dressing on a hoagie roll

SOFT SHELL CRAB 16

fried soft shell crab, chipotle aioli, citrus slaw, bibb lettuce

PORTOBELLO CAPRESE V 12

roasted portobello mushroom, tomato, fresh mozzarella, pesto aioli

ENTREES

POKE 17

tuna, sushi rice, asian vegetables, asian slaw

CHICKEN STIR FRY 13

stir fry vegetables, jasmine rice, teriyaki or sweet and sour

CRAB CAKE 20

tropical salsa, old bay aioli, jasmine rice, broccolini

SEARED TUNA 19

sesame crusted tuna, warm cucumber salad, pickled ginger sauce, jasmine rice

PECAN CRUSTED CHICKEN 25

pecan crusted airline chicken breast, roasted potato, broccolini, honey mustard sauce

TEMPURA SHRIMP 16

tempura shrimp, stir fry vegetables, jasmine rice, sweet thai coconut sauce

VEGETABLE LASAGNA GF V 16

layers of zucchini, yellow squash, marinara sauce, alfredo sauce, sauteed onions, and mozzarella cheese

STEAK DIANE 26

Braveheart beef medallions, roasted potato, and asparagus topped with a diane sauce

FISH TACO 16

blackened fish, citrus slaw, pico de gallo, and cilantro sour cream. served with black beans and plantains

WINE BY THE GLASS

Beringer Chardonnay

Kendall Jackson Chardonnay

William Hill Chardonnay

Sonoma-Cutrer Chardonnay

Anterra Pinot Grigio

Maso Canali Pinot Grigio

Whitehaven Sauvignon Blanc

Fleurs De Prairie Rose

Beringer White Zin

J.Lohr Reisling

Beringer Cabernet

Zac Brown Uncaged Cabernet

Joel Gott Cabernet

Willamette Valley Whole Cluster Pinot Noir

Beringer Merlot

DRAFT BEER

LANDSHARK

STELLA

BIG STORM AMBER

MOTORWORKS V TWIN VIENNA LAGER

CIRCUS CITY BIG TOP IPA

3 DAUGHTER ORANGE IPA

BEER BY THE CAN

BUD LIGHT

MILLER LITE

COORS LIGHT

MICHELOB ULTRA

CORONA LIGHT

AMSTEL LIGHT

YUENGLING

FLIGHT

JAI LAI

BUD

HEINEKEN

SAM ADAMS

YUENGLING

CORONA

FAT TIRE

GUINNESS

SPECIALTY DRINKS

LEMONADE COOLER

vodka, lemonade with choice of mango, strawberry, or kiwi

WATERMELON SPRITZER

watermelon vodka, sprite, lemonade, splash of cranberry juice

VYC TITO'S TEA

tito's vodka, iced tea, lemonade

TITO'S ON THE BEACH

tito's vodka, peach schnapps, cranberry juice, orange juice

CUCUMBER LEMONADE

effen cucumber vodka, muddled mint, topped with lemonade

GRAPEFRUIT COLLINS

absolut grapefruit vodka, sprite, lemonade

TIKI RASPBERRY TINI

absolut raspberry vodka, sour mix, simple syrup, splash of cranberry juice

THE PEACHY

ciroc peach vodka, blood orange pellergrino

MERMAID WATER

coconut rum, blue curacao, pineapple, lime juice

CAPTAINS CHOICE

captain morgan, peach schnapps, pineapple juice, cranberry juice

ROBERTS BAY RUM RUNNER

dark rum, coconut rum, orange juice, pineapple juice, splash of grenadine

PAIN KILLER

meyers dark rum, cream of coconut, orange juice, pineapple juice

FLORADORA

tanqueray, chamboard, ginger beer, lime juice

REEF RUNNER

Papa's Pilar blond rum, pineapple juice, mango puree, and lime juice

PAPA'S STORM

Papa's Pilar dark rum, ginger beer, bitters, lime juice

CATEGORY 5 HURRICANE

Papa's Pilar blond rum, Papa's Pilar dark rum, passion fruit juice, orange juice and grenadine

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements..com