

Venice Yacht Club

Small Plates

Shrimp Cocktail ^{GF}

poached shrimp, cocktail sauce, lemon 13

Crab Cake

tropical salsa and lemon butter 13

VYC Sushi

spicy tuna or chefs choice 14

Baked Burrata ^V

burrata cheese baked in marinara sauce and topped with pesto 11

Antipasto Board ^{GF}

cured meats, chilled roasted vegetables, olives, assorted cheeses 15

Soups

Soup Du Jour ^{4 / 6}

New England Clam Chowder ^{4 / 6}

Salads

Grilled Caesar

grilled romaine topped with caesar dressing, parmesan crisps, and croutons 10

VYC ^{GF V}

romaine topped with cucumbers, tomatoes, walnuts, goat cheese, pickled red onions, and a white balsamic dressing 10

Steakhouse ^{GF}

bibb lettuce topped with carrots, cucumbers, tomatoes, blue cheese crumbles, pickled red onions, and a warm bacon dressing 12

Strawberry Salad ^{GF V}

spinach topped with feta, cucumber, tomato, strawberry, and a champagne vinaigrette 12

VYC Wedge ^{GF}

iceberg lettuce topped with, tomato, cucumber, blue cheese crumble, bacon, carrot, and blue cheese dressing 12

Cucumber Salad ^{GF V}

cucumber, pickled red onion, tomato, feta, croutons, red wine vinaigrette 10

Land

Filet Au Poivre ^{GF}

pepper crusted Braveheart filet, brandy cream sauce, 3 potato mash, and asparagus 35

Steak Diane

Braveheart medallions, Diane sauce, roasted potato, broccolini 28

Pecan Crusted Chicken

pecan crusted airline chicken breast, honey mustard beurre blanc, 3 potato mash, broccolini 25

Pork Chop ^{GF}

bone in pork chop, apple bacon jam, cider glaze, roasted potato, asparagus 28

Wild Mushroom Ravioli ^V

lemon thyme sauce, blistered tomato, asparagus 22

Vegetable Lasagna ^{GF V}

zucchini and yellow squash, marinara and alfredo sauce, sauteed onion, roasted red pepper, mozzarella cheese 20

Caribbean Flank Steak ^{GF}

Braveheart flank steak, pineapple glaze, plantain, tropical fruit salsa 30

Duck a l'Orange

duck breast, orange demi glaze, 3 potato mash, crispy green bean 30

Club Cut Steaks ^{GF}

*Braveheart beef, herb butter, 3 potato mash, asparagus
ask about tonight's cuts*

Sea

Cedar Salmon ^{GF}

cedar planked faroe island salmon, apricot and mustard glaze, roasted potato, asparagus 28

Chimichurri Shrimp ^{GF}

Chimichurri marinated shrimp, sauteed vegetables, jasmine rice 28

Sunburst Mahi ^{GF}

Grilled mahi, roasted corn puree, tomato fennel chutney, jasmine rice 28

Ahi Tuna

sesame crusted tuna, jalapeno soy sauce, watermelon salad, jasmine rice 26

Scallop ^{GF}

seared scallop, sweet potato puree, sauteed spinach, wild mushroom 36

Coconut Crusted Snapper

coconut breading, Caribbean jerk beurre blanc, tropical fruit salsa, jasmine rice 28

Shrimp and Scallop ^{GF}

grilled shrimp and scallop, pineapple glaze, broccolini, roasted potato 30

Seafood Pasta

shrimp, scallop, crab, red clam sauce, cavatappi pasta 26

Fresh Catch ^{GF}

*lemon beurre blanc, jasmine rice, broccolini 26
ask about tonight's species*