

# Venice Yacht Club

## Appetizers

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<b>Crab Cake</b> 12 TROPICAL SALSA / LEMON BUTTER	<b>Oysters On The 1/2 Shell</b> * MKT 12 COCKTAIL SAUCE / GRAPEFRUIT MIGNONETTE	<b>Mussels</b> GF 10 COCONUT BROTH / BLISTERED TOMATO / GREEN ONION / CRUSTY BREAD
<b>Tuna or Crab Tower</b> * 14 MANGO / AVOCADO / PICO DE GALLO / CROSTINI	<b>Shrimp Cocktail</b> 12 COCKTAIL SAUCE / LEMON AIOLI	<b>VYC Salmon</b> * GF 10 CHILLED SALMON / MUSTARD DILL GLAZE / CROSTINI
<b>Sushi</b> * 12 SPICY TUNA OR CALIFORNIA		

## Salads

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<b>Grilled Caesar</b> GF 10 GRILLED ROMAINE / CAESAR DRESSING / PARMESAN CRISP / CROUTON	
<b>VYC</b> GF V 10 ROMAINE / PICKLED RED ONION / GOAT CHEESE / WALNUT / TOMATO / CUCUMBER / WHITE BALSAMIC DRESSING	
<b>Steakhouse</b> GF 12 BIBB LETTUCE / TOMATO / CUCUMBER / BLUE CHEESE / PICKLED RED ONION / SHREDDED CARROT / BACON DRESSING	
<b>Waldorf</b> GF V 10 MIXED GREEN / APPLE / RAISIN / CRAISIN / WALNUT / CELERY / RED ONION / CIDER VINAIGRETTE	
<b>Caprese</b> GF V 10 MIXED GREEN / HEIRLOOM TOMATO / FRESH MOZZARELLA / PESTO / BALSAMIC GLAZE	
<b>Spinach</b> GF V 10 SPINACH / STRAWBERRY / PECAN / ORANGE / RED ONION / TOMATO / RED WINE VINAIGRETTE	
<b>Beet</b> GF V 10 ARUGULA / ROASTED BEET / PICKLED RED ONION / BLUE CHEESE / PISTACHIO / SHREDDED CARROT / WHITE BALSAMIC DRESSING	

## Soups

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<b>Soup Du Jour</b>	<b>CUP 4 / BOWL 6</b>
<b>Tomato Bisque</b>	<b>CUP 4 / BOWL 6</b>

\* consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions  
GF - gluten free V- vegetarian

# Venice Yacht Club

## Land

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**Pan Seared Filet \*** 32  
RED WINE DEMI / 3 POTATO MASH / ASPARAGUS

**Pecan Crusted Chicken** 24  
PECAN CRUST / ROASTED POTATO / BROCCOLINI /  
HONEY MUSTARD BUTTER SAUCE

**Grilled Ribeye \* GF** 30  
3 POTATO MASH / BROCCOLINI / CHIMICHURRI  
BUTTER

**Pork Chop \* GF** 26  
ROASTED POTATO / ASPARAGUS / ORANGE  
PINEAPPLE RUM GLAZE

**Wild Mushroom Ravioli v** 20  
ASPARAGUS / BLISTERED TOMATO / LEMON THYME  
SAUCE

**Club Cut Steaks \* GF** MKT  
3 POTATO MASH / ASPARAGUS / HERB BUTTER  
*ask about tonight's cuts*

**Slow Cooked Brisket GF** 26  
WARM 3 BEAN SALAD / CORN SALSA / WHITE BBQ  
SAUCE

## Sea

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**Salmon Piccata \*** 26  
FAROE ISLAND SALMON / BATTERED ARTICHOKE  
HEART / ROASTED POTATO / LEMON CAPER BUTTER

**Lobster Tail GF** 36  
9 OZ WARM WATER LOBSTER TAIL / GARLIC BUTTER /  
ROASTED POTATO / CORN SALSA

**Shrimp "Gazpacho" GF** 24  
WARM ROASTED GAZPACHO BROTH / GRILLED  
SHRIMP / OLD BAY RICE

**Seared Scallop GF** 34  
CORN SAUTÉ / OLD BAY RICE / PEACH GLAZE

**Macadamia Crusted Fish** 28  
MACADAMIA CRUST / TROPICAL SALSA / JASMINE  
RICE / GRILLED ZUCCHINI & YELLOW SQUASH

**Stuffed Shrimp** 26  
CARIBBEAN CRAB STUFFING / JASMINE RICE / CORN  
SALSA / PINEAPPLE BUTTER

**Fresh Catch \* GF** 24  
JASMINE RICE / BROCCOLINI / LEMON BUTTER  
*ask about tonight's species*

## Land & Sea

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**New York & Shrimp \* GF** 34  
10 OZ NEW YORK STRIP / GRILLED SHRIMP / 3  
POTATO MASH / BROCCOLINI / GARLIC BUTTER

**Filet & Crab \* GF** 38  
PAN SEARED FILET / JUMBO LUMP CRAB / ROASTED  
POTATO / ASPARAGUS / HOLLANDAISE

**Chicken & Shrimp** 26  
SCAMPI SAUCE / BLISTERED TOMATO / PASTA

**Brisket & Scallop GF** 30  
WARM 3 BEAN SALAD / ORANGE PINEAPPLE RUM  
GLAZE