

VENICE

YACHT

CLUB

APPETIZERS

Shrimp Cocktail **GF** 14

cocktail sauce and lemon

Spicy Tuna Roll 14

spicy tuna, cucumber, and bell pepper

Chesapeake Crab Cake 16

jumbo lump crab and old bay mustard sauce

Baked Brie **V** 10

brie wrapped in puff pastry and topped with a bourbon peach chutney

SOUP AND SALAD

Soup Of The Day 4 / 6

Lobster Bisque 4 / 6

VYC Salad **GF** **V** 10

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

Caesar Salad 10

romaine, parmesan crisp, crouton, caesar dressing

Wedge Salad **GF** 12

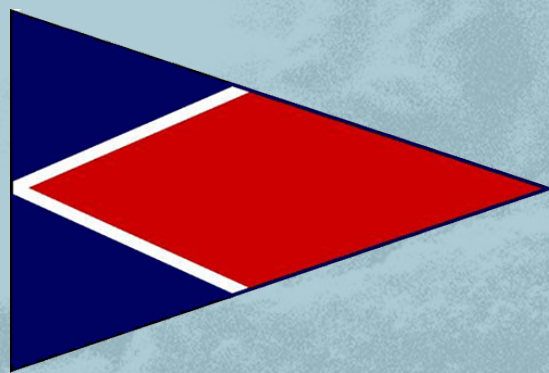
baby iceberg, tomato, cucumber, carrot, bacon, blue cheese crumble, blue cheese dressing

Spinach Salad **GF** **V** 12

spinach, strawberry, cucumber, tomato, pecan, feta cheese, pickled red onion, champagne dressing

Salad Add Ons

chicken, beef tips, salmon, tuna, shrimp



FRESH CATCH

Jasmine rice, broccolini, lemon

butter sauce **GF** 28

ask about tonight's species
choice of grilled, blackened, pan
seared, fried, or broiled

scampi topping **GF** 6

shrimp in a garlic butter

oscar topping **GF** 8

jumbo lump crab and hollandaise

tropical salsa **GF** 2

pineapple, mango, bell pepper, red
onion

BRAVEHEART BEEF

3 potato mash, asparagus, herb
butter **GF**

Filet 6oz / 10oz 30 / 50

Ribeye 14oz 28

New York 12oz 26

tallow blue cheese butter **GF** 6

scampi topping **GF** 6

shrimp in a garlic butter

oscar topping **GF** 8

jumbo lump crab and hollandaise

au poivre 6

pepper crusted with a cream sauce

ENTREES

Swordfish 28

pepper crusted swordfish, roasted potato, braised fennel, orange sauce

Filet 6oz / 10 oz GF 35 / 55

pan seared braveheart filet, roasted potato, mirepoix, mango horseradish sauce

Faroe Island Salmon GF 28

roasted salmon, blueberry sauce, jasmine rice, asparagus

Pork Chop GF 26

sous vided pork chop, salsa verde, roasted potato, pickled radish

Snapper GF 30

crab crusted snapper, jasmine rice, green bean, tropical salsa

Ribeye GF 32

grilled braveheart ribeye, pearl onion, 3 potato mash, roasted garlic dijon demi-glace

Shrimp Skewers GF 26

herb oil marinated shrimp, jasmine rice, sauteed spinach

CLUB COMFORTS

Homestyle Meatloaf 28

ground beef, pork, and veal, 3 potato mash, green bean, bordelaise sauce

Shrimp And Grits GF 26

cheddar grits, bell pepper, andouille sausage, creole sauce

Fried Chicken 26

airline chicken breast, mac and cheese, pepper gravy

Spinach Lasagna V 26

pasta sheets layered with white sauce, mozzarella, ricotta, and parmesan cheese, spinach

FEATURES

APPETIZERS

Philly Roll V 14

cucumber, avocado, cream cheese, salmon

Steak Bites GF 14

sauteed in a garlic butter and topped with a creamy horseradish sauce

SALADS

Asian Salad V 10

mixed greens, cabbage, rice noodles, mandarin oranges, tomato, cucumber, carrot, soy dressing

Spring Salad GF V 10

arugula, asparagus, radish, carrot, tomato, feta cheese, extra virgin olive oil

ENTREES

Sashimi 24

tuna, salmon, sushi rice, avocado, cucumber slaw, spicy aioli, teriyaki glaze

New York Medallions 30

grilled marinated braveheart new york strip medallions, jasmine rice, tropical salsa, teriyaki glaze

Lemon Herb Chicken GF 26

herb rubbed airline chicken breast, lemon white wine sauce, 3 potato mash, garlic green bean

Mushroom Pasta V 22

wild mushroom, tomato, asparagus, cheese tortellini