

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, patty pan & sunburst 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   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  26
roasted baby vegetables, patty pan & sunburst squash, blistered tomato, tri colored cheese tortellini, herb brown butter

FEATURES

DUCK 32
pan seared duck breast, spiced plum chutney, wild rice pilaf, broccolini

TRIPLE TAIL  30
grilled triple tail, wild rice pilaf, creamed corn butter sauce, charred tomato relish

BRISKET 28
slow roasted braveheart brisket, 3 potato mash, green bean, vyc secret sauce

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