

Venice Yacht Club

Appetizers

CRAB CAKE Tropical Salsa / Lemon Butter 12

***TUNA or CRAB TOWER** Mango / Avocado / Pico de Gallo / Crostini 14

***CARPACCIO** Shaved Beef / Whole Grain Mustard Aioli / Caper / Red Onion /
Parmesan Cheese / Crostini 12

MEAT & CHEESE Assorted Meat / Assorted Cheese / Assorted Sauce 10 GF

BURRATA & PESTO Burrata / Pesto / Crostini / Olive Oil 12 V

BRUSSEL SPROUTS Crispy Prosciutto / Brie / Pistachio 10 GF

SEA SCALLOP Apple Jicama Slaw / Citrus Butter 16 GF

SHRIMP COCKTAIL Cocktail Sauce / Lemon 12 GF

***SUSHI** Spicy Tuna or California 12



Soup

FRENCH ONION Swiss Cheese / Crispy Onions 8

ROASTED CORN CHOWDER Corn / Bacon / Potato / Cream 4 / 6

SOUP OF THE DAY 4 / 6



Salads

STACKED COBB Iceberg / Tomato / Cucumber / Bacon / Red Onion / Avocado 12 GF

NICOISE Mixed Greens / Potato / Olives / Green Bean / Hard Boiled Egg / Herb Olive
Oil 10 GF V

GRILLED CAESAR Grilled Romaine / Caesar Dressing / Parmesan Crisp / Crouton 10

WALDORF Mixed Greens / Apple / Raisin / Craisin / Walnut / Celery / Red Onion /
Cider Vinaigrette 10 GF V

STEAKHOUSE Bibb Lettuce / Tomato / Cucumber / Blue Cheese / Pickled Red Onion /
Shredded Carrot / Warm Bacon Dressing 12 GF

CAPRESE Mixed Greens / Tomato / Fresh Mozzarella / Pesto / Balsamic Glaze 10 GF V

VYC Romaine / Pickled Red Onion / Goat Cheese / Walnut / Tomato / Cucumber /
White Balsamic Vinaigrette 10 GF V

GF - Gluten Free V - Vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Venice Yacht Club

Sea

SHRIMP & SCALLOP Pineapple Beurre Blanc / Jasmine Rice / Stir Fry Vegetables 28 GF
Suggested Pairing / Sonoma - Cutrer, Chardonnay

***SALMON PICCATA** Faroe Island Salmon / Battered Artichoke Heart / Roasted Potato /
Lemon Caper Butter 26
Suggested Pairing / Maso Canali, Pinot Grigio

SHRIMP & GRITS Brie Grits / Bloody Mary Sauce 24
Suggested Pairing / Bodega Colome, Torrontes

CRAB STUFFED FISH Pineapple Hollandaise / Jasmine Rice / Asparagus / Blister
Tomato 26
Suggested Pairing / William Hill, Chardonnay

***FRESH CATCH** Jasmine Rice / Broccoli / Lemon Butter 24 GF
ASK ABOUT TONIGHT'S SPECIES



***PAN SEARED FILET** Red Wine Demi / 3 Potato Mash / Asparagus 32
Suggested Pairing / Freakshow, Cabernet Sauvignon

SHORT RIB Roasted Potato / Roasted Mirepoix 32
Suggested Pairing / Grayson Cellars, Zinfandel

PECAN CRUSTED CHICKEN Roasted Potato / Broccoli / Honey Mustard Beurre Blanc 24
Suggested Pairing / Whitehaven, Sauvignon Blanc

***GRILLED RIBEYE** 3 Potato Mash / Asparagus / Chimichurri Butter 28 GF
Suggested Pairing / Z. Alexander Brown Uncaged, Cabernet Sauvignon

ROASTED PORK LOIN Polenta Cake / Broccoli / Apple Brandy Glaze 24
Suggested Pairing / J Vineyards, Pinot Noir

WATERMELON "TUNA" Roasted Watermelon / Wakame Salad / Wasabi Cream / Jasmine
Rice / Warm Cucumber Salad 20 GF V
Suggested Pairing / Vinum Cellars, Petite Sirah

STUFFED TOMATO Toasted Cous Cous / Pesto 18 V
Suggested Pairing / Silk & Spice, Red Blend

***CLUB CUT STEAKS** 3 Potato Mash / Asparagus / Herb Butter MKT GF
ASK ABOUT TONIGHT'S CUTS



3 POTATO MASH Yukon Gold / Red / Russet 6 GF V

ASPARAGUS or BROCCOLINI Herb Butter 5 GF V

FRESH STEAMED VEGETABLE Ask About Tonight's Selection 4 GF V

SAUTEED BUTTON MUSHROOMS Brandy / Herb Butter 6 GF V

BAKED POTATO Butter / Bacon / Sour Cream / Cheese / Chive 6 GF