

Shareable

Shrimp Cocktail 10

jumbo, spicy cocktail, lemon

Caprese Pops 8

grape tomatoes, basil, mozzarella, cappacola, balsamic drizzle

Buffalo Shrimp 11

popcorn shrimp, buffalo sauce, ranch

Fried Mozzarella 8

house marinara

Buffalo Shrimp 11

popcorn shrimp, buffalo sauce, ranch

Sauerkraut Balls 7

bistro sauce

Fajita Quesadilla 9

peppers, onions, roasted corn, tomatoes, salsa, sour cream

SYC Wings

choice of traditional or boneless
served with blue cheese & celery
6pc - 7 12pc - 13

Wing Sauce

bbq, mild, hot,
garlic parmesan

Clam Chowder cup - 4 bowl - 6

Soup of the Day cup - 3 bowl - 5

French Onion crock - 5

Salads

Commodore yacht - 9 dingy - 5

mixed greens, cranberries, red onion, carrots, blue cheese crumbles, candied pecans

Chef 9

turkey, ham, cheddar, Swiss, egg, tomato, black olive

Caesar 8

shaved parmesan, house croutons
add chicken 4 shrimp 6 salmon 6

Wedge 8

baby iceberg, bacon, tomato, blue cheese crumbles

Spinach 8

bacon, red onion, egg

Taco 9

lettuce, seasoned beef, cheddar, tomato, onion, black olives, salsa, sour cream

Chicken & Seafood 10

pita points, fresh fruit

Dressings

SYC house, ranch, blue cheese, Italian, Caesar,
honey mustard, raspberry vinaigrette





Entrees

all entrees include choice of two sides

Chicken Marsala 16

sautéed mushrooms, marsala demi

Crab Cakes duo - 16 single - 11

house made, whole lump crab, cocktail sauce

Shrimp Scampi 16

gulf shrimp, white wine reduction, lemon

Beef Medallions 17

twin 4oz sautéed tenderloin medallions, gorgonzola, cabernet demi

Perch Dinner

fresh Lake Erie yellow perch, house tartar, lemon

1/4# 16

1/2# 21

1# 32

Liver & Onions 13

sautéed onions, bacon

Salmon 18

pan seared, fresh dill, lemon butter cream

Pasta

all pastas are served with a house salad

Beef Stroganoff 15

ribeye tips, mushrooms, brown gravy, egg noodles

Penne Bolognese 15

beef, pork, red wine, house marinara, parmesan

Ohio City Ravioli 16

roasted red pepper pasta, smoked mozzarella, asiago cream

Butcher's Block

served with choice of two sides

10oz New York Strip 26

12oz Ribeye 24

8oz Sirloin 16

10oz Frenched Pork Chop 18

Prime Rib

Friday & Saturday
served with choice of two sides

8oz Sandwich Cut 18

12oz Rear Commodore Cut 24

16oz Vice Commodore Cut 32

24oz Commodore Cut 44

Sides

Mashed Potatoes

Roasted Baby Bakers

Baked Potato (FRI & SAT)

Asparagus

Kettle Chips

Cole Slaw

SYC Fries

House Salad

Onion Rings

Sandwiches

all burgers and sandwiches include choice of one side

all burgers are served on a toasted brioche roll with lettuce, tomato, pickle & onion

SYC Burger 11

1/2# beef patty, choice of cheese

BBQ Burger 12

applewood smoked bacon, caramelized onion, cheddar cheese

Steakhouse Burger 12

sautéed mushrooms, caramelized onions, bacon, Swiss

Grilled Chicken Sandwich 10

mozzarella, bacon, balsamic honey mustard

Prime Rib French Dip 15

onions, mushrooms, mozzarella, SYC steak sauce, hoagie roll

Reuben 11

corned beef, Swiss, sauerkraut, 1000 island, toasted rye

Perch Sandwich 15

1/4# fresh Lake Erie yellow perch, house tartar, lemon

Chicken Caesar Wrap 12

romaine hearts, shaved parmesan, spinach tortilla

Grilled Veggie Wrap 10

red onions, bell peppers, eggplant, zucchini, squash, chipotle aioli, tomato tortilla

Turkey BLT Wrap 11

bacon, lettuce, tomato, pesto aioli, wheat tortilla

Flat Breads

Four Cheese 10

mozzarella, parmesan, asiago, gorgonzola, house marinara

Caprese 10

mozzarella, balsamic grape tomatoes, basil pesto

Chicken Florentine 12

grilled chicken, spinach, mushrooms, mozzarella, asiago cream





ENTERTAINMENT SCHEDULE

May 26th Justo Saborit 7-10pm
Seafood Buffet Night

May 29th Fritz 2-5pm on the Deck
June 9th The Island Doctor @ A-Dock
June 11th The Locals @ A-Dock

Join us for our daily specials...

Wednesdays Homestyle Family Night \$8.95
Kids Meals \$.99

Friday & Saturday Prime Rib Fresh Catch

Sunday Brunch \$16.50

Save the Date
Regatta Weekend
July 14th-16th

Wine Features

Murrietas Well "The Whip" White Blend

5 Different white grape varieties go into this full and rich blend. Nose hits with fruits and florals.

\$8.50g/ \$34btl

Chateau Nozieres French Malbec

Starts supple and fruity on the palate like what we love from a traditional Malbec, finishes with the earthiness and minerality of a French blend.

85% Malbec 15% Merlot
\$9g/ \$36btl

North Bore Shiraz

Blackcurrant and clove spice with a full mouth finish. Rediscover the wine from down under.

\$7g/ \$28btl

Robert Mondavi Bourbon Barrel Chardonnay

The famous RM Chardonnay aged in reused bourbon barrels.

\$8g/ \$32B

Sauverain California Cabernet

Deep ruby-purple in color and boasts vivid aromas of roasted vanilla, mocha and baking spices with layers of blackberry and ripe cherry

\$7g/ \$28btl

Drink Features

Dockside Lemonade

It's Back. Dave is still keeping the exact recipe a secret but think Citrus vodka, Cranberry, Ginger Simple Syrup and Ginger Beer!!!

Pineapple Lemonade Sangria

White Wine, lemonade, rum, triple sec, pineapple, oranges, strawberries, soda.

Georgie Peach Long Island

Vodka, Rum, Gin, Peach Schnapps, peach nectar, cranberry juice, soda

Strawberry Basil Margarita

Tequila, limeade, strawberries, basil, 7 up

Beer Features

Commodore Perry IPA

Bellaire Brown Ale

Fresh Squeeze IPA

All Day IPA

Black Butte Porter

Bumble Berry

Head Hunter IPA

Schoferhoffer Grapefruit Wheat

Siblime Lime Lager

Kentucky Bourbon Barrel

Founders Dirty B Scotch Ale

Oberon Summer Wheat