

# Commodore's Dinner Menu

## SYC Premium House Wine By The Glass

Chardonnay - White Zinfandel - Merlot - Cabernet Sauvignon

### Appetizers

**SHRIMP COCKTAIL** Five jumbo shrimp, served with cocktail sauce

**BATTERED VIDALIA ONION RINGS** Fried, golden brown & served with bistro dipping sauce

**SHERRY MUSHROOMS** Seasoned and poached to perfection

**FRIED MOZZARELLA STICKS** Beer battered mozzarella cheese, served with marinara dipping sauce

**SAUERKRAUT BALLS** An S.Y.C. favorite... Served with cocktail sauce for dipping

**STEAMED MUSSELS or CLAMS** One pound of Littleneck clams, steamed with garlic lemon butter - Or - one pound of rope grown New Zealand green shell mussels, steamed with garlic lemon butter

**JUMBO "NAKED" WINGS** Chicken wings, skin on, lightly seasoned & deep-fried, served with bleu cheese dip & celery.

**SYC CHICKEN SMACKERS** Boneless, lightly breaded & deep-fried, served with bleu cheese dip & celery.

*Our wing sauces are Mild, HOT, BBQ, Teriyaki, Sweet Spicy Chili, Garlic Parmesan, Honey Mustard or Plain*

*...if only ordering appetizers...coffee, hot tea or iced tea & dessert will be an extra charge.*

### Soup & Light Appetite

**FRENCH ONION SOUP AU GRATIN**

**SOUP OF THE DAY**

**SYC CLAM CHOWDER** Made with butter, cream, spices, potatoes & loaded with chopped clams

**CUP & A HALF** Cup of the Soup of the Day and a 1/2 sandwich of the day

*Included with all of the above Soup and Light Appetites... your choice of coffee, hot tea or iced tea, and a scoop of our delicious sherbet for dessert.*

## Dinner Entrees

**S.Y.C. PRIME RIB...** *Slow-roasted and served with our au jus & horseradish sauce. Available Friday and Saturday Night only and when it's gone, it's gone !*

**MATE'S CUT** Generous, 12 ounce cut of prime rib beef

**BEEF TENDERLOIN CROSTINI** Two petite choice medallions of beef tenderloin, atop garlic crostini, with asparagus spears and hollandaise sauce

**CLUB SIRLOIN STEAK** 6 ounce, charbroiled to your liking, with a sherry mushroom garnish

**LAKE ERIE PERCH** Three piece, lightly breaded and deep fried, served with homemade tartar sauce and a lemon

**COCONUT SHRIMP DINNER** Butterflied shrimp, coated with panko breading and coconut flakes, then deep fried to a golden brown, served with a spicy plum sauce

**CHARBROILED SALMON FILLET** Topped with hollandaise sauce

**CAJUN TILAPIA MORNAY** Pan fried with a blend of spices, topped with our shrimp mornay sauce

**GRILLED or BBQ BREAST OF CHICKEN** Tender breast of boneless chicken, served grilled or with a tangy BBQ sauce

**CHICKEN MARSALA** Tender breast of boneless chicken, sautéed with sliced mushrooms, shallots, marsala wine and brown demi glaze

**CHEF'S DINNER SPECIAL . . .** Ask your server for details.

*All of the above dinner entrees are served with our special house salad, vegetable du jour, baked potato with sour cream, homemade rolls, includes coffee, hot tea or iced tea and a scoop of our delicious sherbet for dessert.*

## Salads

**CHICKEN, TUNA or SEAFOOD SALAD PLATE** Garnished with fruit and a muffin

**GRILLED CHICKEN BREAST SALAD** Grilled breast of chicken served on a bed of salad greens, with red onion, tomato & mozzarella cheese and a muffin

**SALMON FILLET SALAD...**grilled petite salmon fillet, served on a bed of salad greens, red onion, tomato & shredded cheddar cheese and a muffin

**DELUXE COBB'S SALAD...** diced turkey, bacon, crumbled bleu cheese, cheddar cheese, tomato and egg slices on a bed of fresh crisp lettuce

*Included with all of the above salads... your choice of coffee, hot tea or iced tea and a scoop of our delicious sherbet for dessert.*

*Sandwiches & much more are available.....*