

Sandusky Yacht Club

Small Plates

Pork Pot Stickers 8
asian slaw | sweet soy sauce

Sauerkraut Balls 9
bistro sauce

Boneless Chicken Bites 10
mild | bbq | bourbon
garlic parmesan | hot

Chicken Wings 12
mild | bbq | bourbon
garlic parmesan | hot

Santa Fe Eggrolls 12
chicken | black beans
peppers | southwestern sauce

Shrimp Cocktail 14
spicy cocktail | lemon

Mini Crab Cakes 16
remoulade | arugula salad

Tenderloin Bourbon Bites 16
sriracha lime sauce

Lollipop Lamb Chops 20
roasted pine nuts | herb oil
arugula | raspberry jelly

Flatbread

Cheese 9

add toppings \$.75 each
pepperoni | mushroom
banana pepper | onion

Philly Flatbread 15
shaved ribeye | mozzarella
onion | pepper | cheddar | demi aioli

Antipasto Flatbread 15
pepperoni | prosciutto | olive
banana pepper | feta | pesto

Soup

Soup of the Day 4/7
chef's selection

Clam Chowder 5/8
littleneck clams | clam broth
carrot | celery | onion

French Onion Soup 7
crusty baguette | gruyere

Lobster Bisque 14
north atlantic lobster | herb crostini

Salad

Caesar Salad 10
asiago | romano | parmesan
garlic croutons

Commodore Salad 11
cranberries | red onion | carrots
blue cheese | pecans

Wedge Salad 12
applewood bacon | heirloom tomatoes
gorgonzola | blue cheese dressing

Fall Harvest Salad 13
apple | roasted butternut squash
blue cheese | farro
apple cider vinaigrette

Salad Toppers

grilled chicken 6
cocktail shrimp 7
garlic herb salmon 9

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Pasta

choice of one side

Spaghetti Bolognese 19

beef | veal | pork
house marinara | spaghetti

Butternut Squash Ravioli 21

crispy pancetta | butternut squash ravioli
sage | brown butter

Shrimp Scampi Pasta 26

shrimp | lemon wine sauce
tomato | asparagus | angel hair

Veal Boscaiola 28

fried veal cutlet | linguine
tomato | bacon | cream
mushroom | sweet peas

Butcher's Block

10oz Sirloin 24

Beef Medallions 32

12oz New York Strip 34

16oz Bone-In Ribeye Steak 36

6oz Filet Mignon 38

Entrée Toppers

roasted mushrooms
veal demi
herb butter
caramelized onion

Signature Entrees

choice of two sides

Vegan Portobello 20

heirloom tomato | balsamic glaze
pine nuts | spinach

Grilled Fiesta Chicken Breast 22

corn salsa | lime crema

Walleye Meuniere 24

white wine | sweet butter | lemon

10oz Pork Chop 25

spiced apple chutney

Fried Lake Erie Perch 26

house tartar | lemon

Lollipop Lamb Chops 26

roasted pine nuts | herb oil
arugula | raspberry jam

Bay of Fundy Salmon 27

roasted garlic oil | fresh herbs

Signature Entrees

choice of one side

Thai Scallop Risotto 32

sweet chili sauce | butternut squash

Sides

also available ala carte

house salad | asparagus | broccoli | seasonal vegetable

baked potato | mashed potatoes | french fries | onion rings

roasted mushrooms | house coleslaw | soup of the day

***NEW tri-color* sweet potato fries**