

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 | lemon pepper
arugula | mint jelly

Flatbread

Cheese 9
add toppings \$.75 each
pepperoni | mushroom
banana pepper | onion

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

Prosciutto Fig Flatbread 16
arugula | mozzarella | gorgonzola
balsamic glaze

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

Poached Pear Salad 13
gorgonzola | candied pecans
arugula | champagne vinaigrette

Salad Toppers
grilled chicken 6
cocktail shrimp 7
garlic herb salmon 9

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Pasta

choice of one side

Traditional Pasta Bolognese 19

beef | veal | pork
house marinara | pappardelle

Braised Mushroom Ravioli 21

mushroom | cheese ravioli | butter
balsamic vinegar | fresh herbs

Shrimp Gnocchi 28

sweet pea | garlic confit
sundried tomato cream

Creamy Veal Pasta 28

fried veal cutlet | fettuccine
mushroom | spinach | boursin béchamel

Butcher's Block

10oz Sirloin 24

Beef Medallions 28

12oz New York Strip 34

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 Bruschetta Chicken Breast 22

tomato basil bruschetta | balsamic glaze

Walleye Meuniere 24

white wine | sweet butter | lemon

10oz Pork Chop 25

blueberry mostarda

Fried Lake Erie Perch 26

house tartar | lemon

Lollipop Lamb Chops 26

roasted pine nuts | lemon pepper
arugula | mint jelly

Bay of Fundy Salmon 27

roasted garlic oil | fresh herbs

Signature Entrees

choice of one side

Scallop Risotto 32

asparagus risotto | garlic cream

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**