

The Cleveland Yachting Club

SMALL PLATES

POTATO PIEROGIES 10

Wild Mushrooms, Caramelized Onions, Chive Crème Fraiche

TRADITIONAL SHRIMP COCKTAIL 12

Chilled Gulf Shrimp, Cocktail Sauce, Spicy Aioli

SPINACH & ARTICHOKE DIP 11

Served Warm with Pita Bites

BAKED BRIE EN CROUTE 14

Puff Pastry Wrapped Brie, Toasted Baguette,
Apricot Jam, Toasted Almonds

ROASTED BRUSSELS SPROUTS 10

Bacon, Bleu Cheese, Candied Pecans, Fig Balsamic Reduction

SMOKED SALMON POTATO SKINS 13

Crispy Potato Shell, Cucumber Dill Sauce,
Capers, Pickled Red Onion

SOUPS

SOUP OF THE DAY

Cup 5
Bowl 7

SEASONAL SOUP

Cup 5
Bowl 7

SALADS

CLASSIC CAESAR 12

Crisp Romaine, Shaved Parmesan, Garlic Croutons,
Traditional Dressing

GREEK 13

Mixed Greens, Calamata Olives, Cucumber, Chickpeas, Tomato,
Feta Cheese, Garlic Croutons, Red Wine Vinaigrette

WEDGE 14

Iceberg Lettuce, Bleu Cheese, Applewood Bacon,
Tomato, Hard Cooked Egg, Buttermilk Ranch Dressing

POACHED PEAR SALAD 14

Mesclun Greens, Dried Fruits and Seeds, Goat Cheese,
White Balsamic Vinaigrette

ADD CHICKEN \$7, SALMON \$8 OR CHILLED SHRIMP \$9

ENTREES

SPICE RUBBED PORK CHOP 24

Sweet Potato Gnocchi, Wild Mushrooms and Asparagus Tips

STEAK DIANE 32

Beef Tenderloin Medallions, Cognac Reduction Sauce, Gratin Potato, Green Beans

NEW YORK STRIP STEAK 32

Wild Mushrooms, Caramelized Onions, Truffle Fries

TRADITIONAL MEATLOAF 21

Tomato Glaze, Garlic Whipped Potato, Roasted Carrot

CHICKEN PAPRIKASH 24

Roasted Airline Breast, Spaetzle, Green Beans

ASPARAGUS & RICOTTA TORTELLACCI 22

Maine Lobster and Gulf Shrimp Butter Sauce, Asparagus Tips, Wild Mushroom,

BUTTERNUT SQUASH RAVIOLI 20

Asparagus Tips, Mascarpone Cheese, Sage-Brown Butter, Candied Pecans

BLACKENED SALMON 26

"Jambalaya" Risotto

BROWN BUTTER SEA SCALLOPS 28

Roasted Butternut Squash, Wilted Spinach, Toasted Pumpkin Seeds

LAKE ERIE PERCH 23

Floured And Fried, French Fries, Coleslaw, Tarter Sauce

COMMODORE BURGER 15

Wagyu Beef Burger, Bacon Onion Jam, Tillamook Cheddar, Toasted Brioche Bun

PLEASE LET US KNOW OF ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES WE SHOULD BE AWARE OF IN THE PREPARATION OF YOUR MEAL

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.