The Cleveland Yachting Club

SMALL PLATES

FRIED CALAMARI 12
Sweet Chili Glaze, Scallions, Toasted Sesame Seeds

TRADITIONAL SHRIMP COCKTAIL 12
Chilled Gulf Shrimp, Cocktail Sauce, Spicy Aioli

ZUCCHINI PLANKS 9
Basil Aioli, Parmesan Cheese

CHARCUTERIE BOARD 15
Assorted Meats, Cheese and Spreads

MARYLAND CRAB CAKES 14
Old Bay Aioli

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, Red Onion,
Feta Cheese, Garlic Croutons, Red Wine Vinaigrette

SLICEBERG 14
Iceberg Lettuce, Bleu Cheese, Applewood Bacon, Tomato, Red Onion,
Hard Cooked Egg, Buttermilk Ranch Dressing

SPORTSMAN HOUSE SALAD 12
Mesclun Greens, Cucumber, Carrot, Tomato, Crumbled Bleu Cheese,
Red Wine Vinaigrette

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

ENTREES

WILD ATLANTIC HALIBUT 32
Macadamia Crust, Grilled Spring Vegetable, Chive Butter

WILD MUSHROOM RAVIOLI 21
Asparagus Tips, Brown Butter Balsamic, Goat Cheese

NEW YORK STRIP STEAK 32
Wild Mushrooms, Caramelized Onions, Gratin Potato

ROASTED CHICKEN 24
Ratatouille Vegetables, Asiago Gnocchi, Basil Pesto

SEARED SEA SCALLOP 28
Prosciutto Wrapped, Asparagus Tips,
Roasted Tomato Risotto

SHRIMP CARBONARA 23
Pancetta, Caramelized Onions, Spring Peas,
Parmesan Cream, Spaghetti

ROASTED LAMB LOIN 32
Lemon Orzo, Feta Cheese, Chimichurri Sauce

ASIAN SALMON 28
Stir Fried Rice, Seaweed Salad

VEAL MARSALA 30
Pounded Tenderloin, Wild Mushrooms, Asparagus Tips,
Gratin Potato

LAKE ERIE PERCH 23
Floured And Fried, French Fries, Coleslaw, Tartar 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.