

Sandusky Yacht Club

Small Plates

Pork Pot Stickers 8
asian slaw | sweet soy sauce

Sauerkraut Balls 9
chef's recipe | bistro sauce

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

Garlic Herb Shrimp 12
arugula salad | lemon

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

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

Smoked Fish Dip 12
sweet peppers | butter crackers

Shrimp Cocktail 14
spicy cocktail | lemon

Tenderloin Bourbon Bites 16
sriracha lime sauce

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

Flatbread

Cheese 9
add toppings .75 ea
pepperoni | mushroom
banana pepper | onion

BBQ Beef 15
shaved ribeye | mozzarella
fried onions | honey mustard

Chicken Bacon Ranch 15
pickled jalapenos | mozzarella

Soup

Soup of the Day 4/7
chef's selection

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

French Onion Soup 7
crusty baguette | gruyere swiss

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

Super Food Salad 14
broccoli stalks | kohlrabi
brussels sprouts | kale | carrots
radicchio | toasted cashews
sesame vinaigrette

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



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Pasta

choice of one side

Spaghetti Bolognese 18
beef | veal | pork
house marinara

Chicken Alfredo 23
italian bread crumbs | asiago
cream | fettuccine

Lobster Ravioli 28
olive oil | lemon
parmesan

Butcher's Block

10oz Pork Chop 24

10oz Sirloin 24

Beef Medallions 28

12oz New York Strip 34

10oz Veal Chop 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

Texas Chicken 21
sweet & smoky bbq | cheddar
caramelized onion | fried onions

Walleye Meuniere 24
white wine | sweet butter | lemon

Fried Lake Erie Perch 25
house tartar | lemon

Maryland Crab Cakes 25
cocktail sauce | arugula salad

Lollipop Lamb Chops 26
roasted pine nuts | herb oil
arugula | raspberry jam

Bay of Fundy Salmon 27
roasted garlic oil | fresh herbs

Chef's Feature

choice of one side

Scallop Risotto 32
parmesan | lemon
sweet red pepper puree

Sides

also available ala carte

house salad | asparagus | broccoli | seasonal vegetable
baked potato | mashed potatoes | french fries | onion rings
roasted mushrooms | house cole slaw | soup of the day