



The San Francisco Yacht Club



Soups & Starters

Soup Of The Day ~	Cup \$5.00	Bowl \$7.00
New England Clam Chowder ~	Cup \$5.00	Bowl \$7.00
Onion Soup Gratinée ~		\$7.00
Edamame Vegan Dumplings ~		\$10.00
Edamame Beans, Carrots & Corn		
Gluten Free Panko Prawns ~		\$15.00
Sweet Chile Sauce		
**Oysters On The Half ~		\$17.00
Cocktail and Mignonette Sauce		
**Ahi Tuna and Hamachi Sashimi ~		\$20.00
Daikon, Seaweed Salad & Ginger		
Dungeness Crab Stack ~		\$20.00
Mango, Avocado, Cucumber, Tomatoes, & Honey Mustard Dressing		

Salads

Mixed Greens Salad ~	Half \$8.00	Full \$11.50
Seasonal Vegetables, Crumbled Goat Cheese, Choice of Blue Cheese, Ranch, Balsamic or Champagne Vinaigrette		
Summer Melon & Burrata Salad ~		\$12.00
Prosciutto, Arugula, Walnuts, & Honey Curry Vinaigrette		
Roasted Beet and Apple Salad ~		\$14.00
Baby Kale, Red Quinoa, Cherry Tomatoes, Red Onion, & Honey Vinaigrette		
Caesar Salad ~	Half \$8.00	Full \$11.50
Shaved Parmesan & Garlic Croutons	With Chicken \$17.00	With Dungeness Crab \$24.00
Sailors' Crab Louie Salad ~		\$24.00
Dungeness Crab, Butter Lettuce, Egg, Cucumber, Avocado, Radish, Tomato Wedge & Thousand Island Dressing		

Entrees

Roasted Mary's Chicken Breast ~	\$19.00
Ratatouille, Arugula Salad, & Wild Mushroom Sauce	
Summer Vegan Ravioli ~	\$21.00
Basil, Garlic & Tomatoes	
Scallops Piccata ~	\$24.00
Sautéed Scallops, Fettuccini, Capers, Tomato, Basil, & White Wine Sauce	
Grilled Petrale Sole ~	\$25.00
Mushroom Rice Pilaf, Peas & Seasonal Vegetables	
Grilled Filet of Salmon ~	\$28.00
Mashed Potatoes & Seasonal Vegetables	
Herb Crusted Rack of Lamb ~	\$29.00
Baked Potato & Seasonal Vegetables	
New York Steak ~	\$32.00
Baked Potato, Sautéed Spinach & Garlic	
Filed Mignon 8 oz.~	\$32.00
Herb Butter Sauce, Twice Baked Potato, & Summer Vegetables	
Half Pound Angus Burger ~	\$14.00
Your Choice of Blue or Cheddar Cheese, Sautéed Mushrooms, Avocado or Bacon & Crispy French Fries	

Prices are Subject to Club Service Charge & Marin Sales Tax

** Eating Raw or Under Cooked Foods May Increase Risk of Foodborne Illness

