

Dinner Menu



APPETIZERS & CASUAL FARE

RHODE ISLAND BUTTERNUT BISQUE

grated nutmeg and such \$10

FRENCH ONION SOUP

croutes, gruyere \$10

MIXED GREEN SALAD

granny smith apple, pecans, cranberry vinaigrette, excellent stilton \$10

CAESAR SALAD

fresh romaine, garlic croutons, grated parmesan \$6 / \$10

CLAMS CASINO

pancetta, peppers, breadcrumbs \$10

Recommended Wine Pairing: Crossings Sauvignon Blanc

FRITTO MISTO

local smelt, sprouts, sweet potato, lemony aioli \$12

Recommended Pairing: Hop Culture Think Piece Pilsner

SHYC BEEF BURGER OR VEGGIE BURGER

lettuce, tomato & onion on a brioche roll, your choice of
gruyere, aged cheddar or great hill blue \$13 add bacon +\$2

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness,
especially if you have certain medical conditions

Stonington Harbor Yacht Club

Dinner Menu



ENTREES

ROAST HALF OF CHICKEN

zucchini fritters, rosemary tater tots \$22

Recommended Wine Pairing: B.R. Cohn Chardonnay

SAVOY CABBAGE STUFFED WITH SALMON

buttered rice, sumac carrots \$24

Recommended Wine Pairing: Clos des Lunes, White Bordeaux

BAKED PASTA BOLOGNESE

lumache, beef, pork, veal \$22

Recommended Pairing: Monte Antico Toscana

CIDER BRINED PORK

smashed potatoes, haricots, apple butter \$24

Recommended Pairing: Jadot Boujolais Villages

HANGER STEAK

pancetta risotto a la vodka, shower of stilton \$24

Recommended Wine Pairing: Hebo Petra

TOGARASHI DUCK

steamed rice, seaweed salad, soy jus lie \$24

Recommended Wine Pairing: Willamette Whole Cluster Pinot Noir

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