



SHYC MENU

STARTERS

Soup du Jour \$8

Tofu & Kimchi Stew \$9*
ginger and miso

Yacht Tots \$9*
salt and vinegar tots, French onion dip

Red Rocket \$7/12*
baby arugula, roasted red beets, walnuts,
chèvre, and honey-lemon vinaigrette

Ahi Tuna Poke Bowl \$16*
marinated edamame, cucumber,
avocado, and ponzu

Classic Caesar \$7/12*
romaine hearts, parmesan, and garlic
ciabatta croutons (anchovies \$3)

Chicken Liver & Foie Gras Pâté \$12
brandy, truffle, pistachio,
toasted sourdough baguette

CLUB CALLS

Filet Mignon, Cabernet-Demi*
4oz. \$21 8oz. \$34

Colossal Garlic Shrimp \$12*
3 per order

Faroe Isle Salmon 6oz. \$13*
lemon-pepper rub

Baked Cod 4 oz. \$8*
lemon-herb crumb

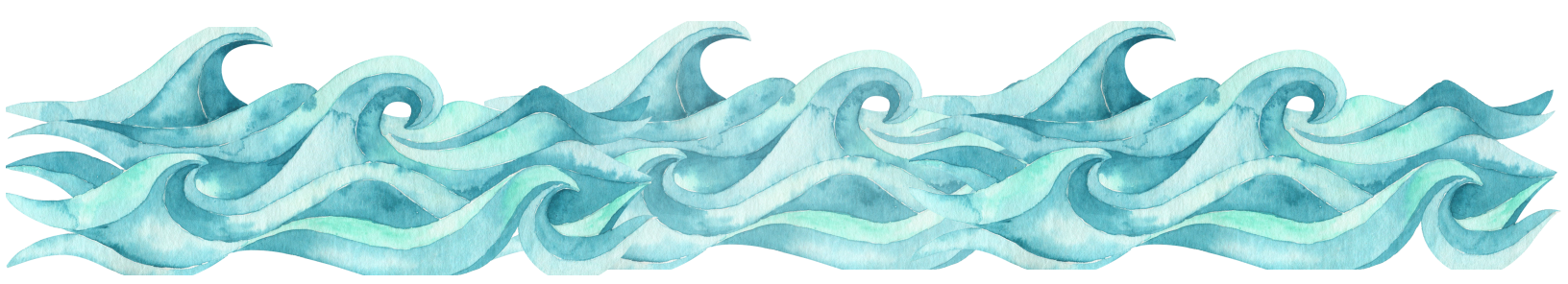
Boneless Chicken Breast 6oz. \$8*
wishbone marinade

Grilled Tofu 5oz. \$8*
sesame and ponzu

SIDES \$7

Roasted Fingerlings *
Really Good Fries *
Rice and Grain Pilaf *
Roasted Brussels' Sprouts & Bacon *

Garlicky Broccolini *
Haricots Vert and Vichy Carrots *
Field Greens, Tomatoes & Balsamic *
Buttered Fresh Noodles



ENTRÉES

Cod & Clams \$28*

sausage, potatoes, tomatoes, broccolini, white wine and garlic

Grilled Heritage Pork Chop \$38*

island spice rub, fresh mango chutney and pilaf

Roasted Statler Chicken Breast 8oz. \$25*

fingerlings, haricots verts, and rosemary-garlic pan jus

Vegetable Lo Mein \$20

fresh egg noodles and chile crisp

Rigatoni Bolognese \$25

traditional ragú with imported pasta and parmesan

Club Burger 8oz. \$17*

prime Angus beef or Dr. Praeger's vegan patty
served with really good fries

• * Indicates an item can be prepared gluten-free.
• 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.