

STONINGTON HARBOR YACHT CLUB

DINNER MENU

SALADS & CASUAL FARE

APPLE WEDGE SALAD* • \$10

romaine heart with bacon, local blue cheese,
avocado and citrus dressing

CAESAR SALAD* • \$6/ \$10

crispy romaine, garlic croutons and shaved parmesan

SUPERFOOD SALAD* • \$10

roasted farro, baby kale, sweet potatoes & ginger vinaigrette

*Salad Additions**

Burger \$6, Chicken \$4, Shrimp (3) \$9 and Salmon \$11-Grilled, Blackened or Jerk

TUNA CARPACCIO* • \$10

with spicy cress, cucumber and red pepper

SPLIT PEA SOUP • \$8

with ham and a cinnamon crostini

SPICY CHICKEN POT STICKERS • \$8

with a ginger soy sauce

JUMBO SHRIMP COCKTAIL* • (4)/\$13

accompanied by a spicy cocktail sauce

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DINNER MENU

ENTREES

RARE SLICED DUCK BREAST • \$24

with mustard fruit and spinach-pecan risotto

Recommended Wine Pairing: Foppiano Petite Sirah

RED WINE BRAISED SHORT RIB* • \$26

with cheddar polenta and creamed spinach

Recommended Wine Pairing: Rutherford Cabernet Sauvignon

SOY-MIRIN MARINATED FAROE ISLAND SALMON • \$22

with coconut rice, cardamom and red pepper shmoo

Recommended Wine Pairing: Matua Sauvignon Blanc

GRILLED CHICKEN BREAST • \$24

with hubbard squash ravioli, spiced pecans, brown butter vinaigrette

Recommended Wine Pairing: B.R. Cohn Chardonnay

GRILLED NEW YORK STRIP • \$26**

with potato croquettes, roasted brussels sprouts and natural jus

Recommended Wine Pairing: Rutherford Cabernet Sauvignon

SHRIMP PIPERADE • \$24

with grits, tomato, onion and garlic

Recommended Wine Pairing: Willamette Whole Cluster Riesling

GRASS FED BEEF BURGER OR 10 VEGGIE BURGER ** • \$13

with lettuce, tomato & onion on a brioche roll,

your choice of gruyere aged cheddar or maytag bleu, add bacon +\$2

Recommended Beer Pairing: Beer'd Nightscape Dark Lager

**Denotes 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*