



San Diego Yacht Club
BAR MENU

SDYC Cobb 9.95 Half 7.95

Chopped romaine & iceberg lettuce, tomato, avocado, bacon, turkey, egg, bleu cheese, tossed with your choice of dressing

SDYC Cheeseburger 9.00

Half pound angus beef burger with cheese (or not) & choice of side
Add avocado or bacon for a small price more

Italian Chop-Chop 9.95 Half 7.95

Chopped romaine & iceberg lettuce, imported dry salami, tomatoes, pepperoncini, provolone cheese, kalamata olives, garbanzo beans, vinaigrette dressing

Beer Battered Fish & Chips

10.95

Icelandic cod, crispy fries, jalapeño tartar sauce, lemon, spicy Asian apple slaw

Blackened Chicken Tostada

10.00

Seasoned black beans, pico de gallo, shredded lettuce, sour cream, guacamole.
Served in a crispy tortilla shell

NY Steak Sandwich 17.00

Served open faced on garlic parmesan toast, topped with sautéed mushrooms & onions, side of surfin' chef's housemade steak sauce

SDYC Crab & Shrimp Louis

15.00

Iceberg lettuce, tomato, hard cooked egg, cucumbers, olives, pickled asparagus, lemon, shrimp, crab, & Louis dressing

Beef & Brie 12.95

Thinly sliced roast beef served warm on grilled ciabatta, with sliced brie, marinated onion, sliced tomato & creamy horseradish

Grilled Salmon Salad 13.00

Salmon, romaine hearts, pears, smoked gouda, char grilled red onions, caramelized pecans, apple balsamic dressing

Grilled Ahi Sandwich 14.00

Grilled sashimi tuna, jalapeno tartar sauce, tomato, pepper jack cheese & Boston lettuce

Soups:

SDYC Clam Chowder,
French Onion, House-made Soup duJour,
Roberto's Chili

Cup 3.00 Bowl 4.00

Sautéed Sand Dabs 14.00

Fingerling potatoes, spinach,
lemon caper butter

Salmon BLT 14.00

Blackened salmon, mashed avocado, apple smoked bacon, black pepper mayo, lettuce, tomato, on grilled sourdough



Fried Sesame Calamari 8.00
Spicy Asian slaw, orange horseradish mustard
& sweet Thai chili

Turkey Zuni Rolls 9.00
Smoked turkey, pepper jack cheese, bacon &
scallions. Raspberry chipotle dipping sauce

Buffalo Style Chicken Wings 8.00
Regular or boneless: with buttermilk ranch,
celery & carrots

Chili Cheese Potato Skins 8.00
Stuffed with our house chili, topped with
grated cheese, sour cream & chives

Grilled Artichoke 8.00
Herb aioli, balsamic glaze, crispy fried capers

Lump Crab Cakes 12.00
Spicy Asian apple slaw, jalapeño tartar sauce,
fresh lemon

Shrimp Cocktail 12.00
A quintet of house poached jumbo Mexican
white shrimp with zesty cocktail sauce

Baja Fish Tacos 9.95
Fried or blackened, pico de gallo salsa,
shredded cabbage, jalapeno tartar sauce,
fresh lime & queso

Hawaiian Pizza 8.00
Marinara, mozzarella, diced ham & pineapple

Pizza Margarita 7.00
Marinara, sliced tomato, mozzarella,
fresh basil

Chicken Pot Pie 10.00
Old fashion with vegetables & gravy baked
golden brown with a buttery crust

House Chips 3.95
Served with chipotle ranch

Sliders:

(one per order)

Warm Pastrami Slider 3.00
Rye with deli mustard, pickles & swiss

Ahi 4.00
Sesame seared Ahi with spicy slaw & jalapeño
tartar sauce

Kobe Beef 3.00
With cheddar cheese, tomato & onion
marmalade