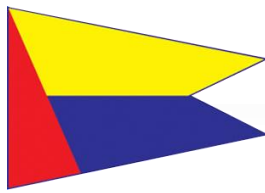




*Dana Point  
Yacht Club*

# *Summer*

## **LUNCH & DINNER MENU**



# DANA POINT YACHT CLUB

## Starters

<b>HOUSE SALAD</b> <sup>GF</sup>	4	<b>CHICKEN FLAUTAS</b>	7
GREENS, TOMATOES, CUCUMBER, RED ONION, TOSSED WITH CHOICE OF DRESSING		GUACAMOLE, CHIPOTLE CREAM SAUCE	
<b>BASKET OF BREAD</b>	4	<b>SAILOR SAMPLER</b>	10
REGULAR BREAD OR GARLIC TOAST		ONE CRAB CAKE, TWO COCONUT SHRIMP, TWO FLAUTAS, TWO CHICKEN WINGS	
<b>GRILLED ARTICHOKE</b> <sup>GF</sup>	9	<b>SHRIMP COCKTAIL</b> <sup>GF</sup>	8
LEMON BUTTER, OLIVE OIL, GARLIC AIOLI, PESTO		COCKTAIL SAUCE, LEMONS, AVOCADO	
<b>AHI POKE NACHOS</b>	9	<b>CHICKEN LETTUCE WRAPS</b>	7
AHI POKE, CILANTRO, AVOCADO, CHIPOTLE CREAM SAUCE, WONTON CHIPS		HOISIN PEANUT SAUCE, GREEN ONION, CARROTS, CILANTRO, WATER CHESTNUTS	
		<i>TOFU OPTION AVAILABLE</i>	
		<b>SOUP OF THE DAY</b>	<b>CUP 4   BOWL 6</b>

## Salads

<b>TUNISIAN LAMB SALAD</b> <sup>GF</sup>	16	<b>GRILLED STEAK CAESAR</b> <sup>GF</sup>	16
GARBANZO BEANS, TOMATOES, BLUE CHEESE CRUMBLES, TARRAGON DRESSING		NY STRIP, GRILLED ROMAINE HEART, TOMATO, RED ONION, CORN SALSA, CILANTRO CAESAR DRESSING	
<b>PARISIAN SALAD</b> <sup>GF</sup>	13	<b>GREEK SALMON SALAD</b> <sup>GF</sup>	16
GRILLED CHICKEN, POACHED PEARS, BLUE CHEESE, FIELD GREENS, CANDIED WALNUTS, TARRAGON VINAIGRETTE		ARTICHOKE HEARTS, TOMATOES, CUCUMBER, RED ONION, KALMATA OLIVES, FETA CHEESE, HOUSE VINAIGRETTE	

## Sandwiches

SERVED WITH A CHOICE OF FRENCH FRIES, COLESLAW, CHOPPED FRUIT, OR COTTAGE CHEESE

<b>DPYC BURGER</b>	11	<b>GRILLED VEGETABLE SANDWICH</b>	11
BRIOCHE BUN, AMERICAN CHEESE, SHREDDED LETTUCE, GRILLED ONION, THOUSAND ISLAND DRESSING		ZUCCHINI, PEPPERS, ONIONS, ALFALFA SPROUTS, AVOCADO SAUCE	
<i>ADD BACON / AVOCADO 1.50</i>		<b>PRIME RIB DIP</b>	13
<b>TURKEY CLUB</b>	12	FRENCH ROLL, SWISS CHEESE, HORSERADISH AIOLI, AU JUS	
LETTUCE, TOMATO, AVOCADO, TURKEY BACON, WHITE BREAD		<b>THE COMMODORE</b>	11
		PASTRAMI, SWISS CHEESE, SAUERKRAUT, RYE, THOUSAND ISLAND DRESSING	

## Classics

<b>FISH AND CHIPS</b>	10	<b>MUSHROOM RAVIOLI</b>	11
ALASKAN COD, FRENCH FRIES, TARTAR SAUCE, LEMONS (SUB SHRIMP)		TOMATO VODKA SAUCE, SAUTÉED SPINACH, GARLIC TOAST	
<b>MIXED GRILL</b> <sup>GF</sup>	14	<i>ADD SHRIMP 5</i>	
CHICKEN, FILET, ANDOUILLE SAUSAGE, RICE, GRILLED SEASONAL VEGETABLES, BALSAMIC REDUCTION		<b>ANGEL HAIR POMODORO</b>	10
<b>BAJA FISH TACOS</b>	12	TOMATO, BASIL, OLIVE OIL, GARLIC, PARMESAN, GARLIC TOAST <i>GLUTEN FREE AVAILABLE</i>	
THREE BLACKENED COD FILETS, CORN TORTILLAS, RICE, PICO DE GALLO SLAW, CHIPOTLE CREMA		<i>ADD CHICKEN / SHRIMP 5</i>	
<b>SAND DABS</b>	13	<b>JUMBO SHRIMP SCAMPI</b>	14
BUTTER BRAISED POTATOES, GARDEN VEGETABLES, LEMON-CAPER SAUCE		TOMATO, GARLIC, BASIL SAUCE, RED PEPPER RISOTTO, GARLIC TOAST	
		<b>SHRIMP LOUIE WRAP</b>	13
		SPINACH TORTILLA, ROMAINE LETTUCE, TOMATO, AVOCADO, LOUIE DRESSING	

GF= GLUTEN FREE AN 18% SERVICE CHARGE WILL BE ADDED TO NON-MEMBER CHECKS. SPLIT PLATES WILL INCUR A \$3.00 FEE. PARTIES OF 15 OR MORE ARE SUBJECT TO A 25% SERVICE CHARGE

# Dinner Entrees

AVAILABLE AFTER 5 PM DAILY (EXCEPT SUNDAY) | ADD SOUP OR SALAD TO ANY ENTRÉE FOR \$2

## 14 oz BONE IN RIBEYE

BLACK PEPPER MUSHROOM SAUCE,  
MAC & CHEESE, SEASONAL VEGETABLES

*SUGGESTED PAIRING: RED SCHOONER MALBEC*

## ROASTED RACK OF LAMB

MINT DIJON SAUCE, MAC & CHEESE,  
ASPARAGUS

*SUGGESTED PAIRING: ARTESA PINOT NOIR*

## SALMON <sup>GF</sup>

PEPITA TOMATILLO PESTO, RICE PILAF,  
SEASONAL VEGETABLES

*SUGGESTED PAIRING: 2016 LA CREMA CHARDONNAY*

## BEEF Tournedos <sup>GF</sup>

TWO PETITE FILET MIGNONS, GARDEN  
VEGETABLES, MASHED POTATOES,  
PEPPERCORN SAUCE

*SUGGESTED PAIRING: AUSTIN HOPE CABERNET*

30

## COCONUT CHICKEN

MASHED POTATOES, SEASONAL VEGETABLES,  
CILANTRO-CHILI GLAZE, MANGO SALSA

*SUGGESTED PAIRING: BOLLINI PINOT GRIGIO*

25

## BEEF STROGANOFF

EGG NOODLES, FILET TIPS, MUSHROOM  
GRAVY, ONIONS, SOUR CREAM

*SUGGESTED PAIRING: LA CREMA PINOT NOIR*

20

## DIVER SCALLOPS <sup>GF</sup>

BROWN SAGE BUTTER, ROASTED RED PEPPER  
RISOTTO, ASPARAGUS

*SUGGESTED PAIRING: BABICH SAUVIGNON BLANC*

21

## WILD ALASKAN HALIBUT

TOMATO, ARTICHOKE, CAPER SAUCE,  
RICE PILAF, SEASONAL VEGETABLES

*SUGGESTED PAIRING: NAPA CELLARS CHARDONNAY*

14

15

25

25

## Pizza

### PEPPERONI PIZZA

PEPPERONI, CHEESE

### BBQ CHICKEN PIZZA

BBQ SAUCE, CILANTRO, ONION

### SHRIMP PESTO PIZZA

SHRIMP, PEPITA TOMATILLO PESTO,  
TOMATO, BASIL, MOZZARELLA & PARMESAN

10

12

12

## Junior Sailors

### SWABBIE BURGER

1/3 POUND BURGER, AMERICAN CHEESE,  
BRIOCHE BUN, FRENCH FRIES

### CHICKEN TENDERS

THREE CHICKEN TENDERS, FRENCH FRIES

### GRILLED CHEESE

AMERICAN CHEESE, FRENCH FRIES

### MAC N CHEESE

KRAFT MACARONI AND CHEESE

### HOT DOG

1/4 POUND ALL BEEF, FRENCH FRIES

6

6

5

5

5

## The Dailies

WEEKLY LUNCH SPECIAL SERVED UNTIL 4 PM \$10

WEDNESDAY 5 PM - 9 PM

### PRIME RIB NIGHT

SAILOR CUT 19 | ADMIRAL CUT 21 | COMMODORE CUT 23

THURSDAY 5 PM - 9 PM

### BBQ NIGHT

FRIDAY 5 PM - 9 PM

2 FOR \$25

INCLUDES AN INDIVIDUAL SOUP OR SALAD, YOUR CHOICE OF SELECT ENTRÉE, AND ONE DESSERT

SUNDAY 10 AM - 1 PM

OMELET BAR \$12 | ADD FREE FLOWING CHAMPAGNE \$3

5 PM - 8 PM SUNDAY SPECIAL