

LUNCH & DINNER MENU



Starters

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

Salads

GREEK CHICKEN BOWL	14	GRILLED STEAK CAESAR ^{GF}	17
STEAMED RICE, CUCUMBERS, ONIONS, TOMATOES, FETA CHEESE, TARRAGON VINAIGRETTE, PITA BREAD		NY STRIP, GRILLED ROMAINE HEART, TOMATO, RED ONION, CORN SALSA, CILANTRO CAESAR DRESSING	
PARISIAN SALAD ^{GF}	13	GREEK SALMON SALAD ^{GF}	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

DPYC BURGER	11	BBQ PULLED PORK	12
BRIOCHE BUN, AMERICAN CHEESE, SHREDDED LETTUCE, GRILLED ONION, THOUSAND ISLAND DRESSING <i>ADD BACON / AVOCADO 1.50</i>		GRILLED ONIONS, COLE SLAW, CILANTRO, CIABATTA BREAD	
TURKEY CLUB	12	PRIME RIB DIP	13
LETTUCE, TOMATO, AVOCADO, TURKEY, BACON, WHITE BREAD		FRENCH ROLL, SWISS CHEESE, HORSERADISH AIOLI, AU JUS	
		THE COMMODORE	11
		PASTRAMI, SWISS CHEESE, SAUERKRAUT, RYE, THOUSAND ISLAND DRESSING	

Classics

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

Dinner Entrees

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

12 OZ BLACK ANGUS GRASS FED NEW YORK STEAK	25	COCONUT CHICKEN	14
BACON SHALLOT BUTTER, GRILLED VEGETABLES <i>SUGGESTED PAIRING: RAYMOND CABERNET</i>		STEAMED RICE, SEASONAL VEGETABLES, CILANTRO-CHILI GLAZE, MANGO SALSA <i>SUGGESTED PAIRING: BOLLINI PINOT GRIGIO</i>	
ROASTED ORGANIC JIDORI CHICKEN	14	BEEF STROGANOFF	15
GARLIC MASHED POTATOES, GARLIC ROSEMARY JUS <i>SUGGESTED PAIRING: LA CREMA CHARDONNAY</i>		EGG NOODLES, FILET TIPS, MUSHROOM GRAVY, ONIONS, SOUR CREAM <i>SUGGESTED PAIRING: TERMES TEMPRANILLO</i>	
POACHED SALMON ^{GF}	20	SAUTÉED SWORDFISH	17
STEAMED POTATOES, SAUTÉED SPINACH, LEMON CAPER SAUCE <i>SUGGESTED PAIRING: CAMELOT PINOT NOIR</i>		GARLIC GINGER BUTTER, MASHED POTATOES, ASPARAGUS <i>SUGGESTED PAIRING: BABICH SAUVIGNON BLANC</i>	
BEEF Tournedos ^{GF}	21	PUMPKIN SEED CRUSTED MAHI MAHI	20
TWO PETITE FILET MIGNONS, GARDEN VEGETABLES, MASHED POTATOES, PEPPERCORN SAUCE <i>SUGGESTED PAIRING: LEESE FITCH CABERNET</i>		STEAMED RICE, STIR FRY VEGETABLES, MANGO RELISH <i>SUGGESTED PAIRING: HESS CHARDONNAY</i>	

Pizza

PEPPERONI PIZZA	10	SWABBIE BURGER	6
PEPPERONI, CHEESE		1/3 POUND BURGER, AMERICAN CHEESE, BRIOCHE BUN, FRENCH FRIES	
BBQ CHICKEN PIZZA	12	CHICKEN TENDERS	6
BBQ SAUCE, CILANTRO, ONION		THREE CHICKEN TENDERS, FRENCH FRIES	
CARNE ASADA PIZZA	12	GRILLED CHEESE	5
REFRIED BEANS, MOZZARELLA, FETA, ONIONS, JALAPENO, CILANTRO, GUACAMOLE, CHIPOTLE CREAM		AMERICAN CHEESE, FRENCH FRIES	
		MAC N CHEESE	5
		KRAFT MACARONI AND CHEESE	
		HOT DOG	5
		1/4 POUND ALL BEEF, FRENCH FRIES	

Junior Sailors

The Dailies

WEEKLY LUNCH SPECIAL SERVED UNTIL 4 PM \$10

WEDNESDAY 5 PM - 9 PM

PRIME RIB NIGHT

SAILOR CUT 14 | ADMIRAL CUT 18 | COMMODORE CUT 20

THURSDAY 5 PM - 9 PM

\$13 THURSDAY

FRIDAY 5 PM - 9 PM

2 FOR \$25

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

SUNDAY 10 AM - 1 PM

OMELET BAR 12 | ADD FREE FLOWING CHAMPAGNE 5

5 PM - 8 PM

SUNDAY SPECIAL