

Welcome to Balboa Yacht Club

Casual Choices

All Entrées Offered with Your Choice of Soup or Salad

Lobster Ravioli

Club-made Jumbo Lobster stuffed Ravioli served with Sherry Lobster Bisque, Fresh Parmesan and a Garlic Crostini.

\$16

Yankee Pot Roast

Braised Beef Brisket served with Mashed Potatoes and Seasonal Vegetables served in a Natural Gravy.

\$16

BYC Burger

Half Pound Burger made in house, Char-Grilled with your choice of Cheese. (Also Available as a Turkey or Garden Burger).

\$10

Free Range Roasted Chicken

Roasted Bone-in Chicken, Marinated in Fresh Herbs and served with Green Beans and Rice Pilaf, topped with a Pan Gravy.

\$16

Pasta Ala Checca

Angel Hair Pasta sautéed with Garlic, Olive Oil, Fresh Tomatoes and Basil in a Chardonnay Butter Sauce topped with Fresh Mozzarella Cheese.

\$13

Old Fashioned Fried Chicken

Panko Crusted Boneless Chicken Breast served with Garlic Mashed Potatoes and Blue Lake Green Beans, topped with Country Gravy.

\$15

Add Chicken or Shrimp ~ \$15

Salads and Healthy Choices

Avocado Shrimp Salad

Large Canadian Bay Shrimp and half an Avocado served over Micro Greens with Infused Balsamic Vinegar.

\$12

BYC Chicken Salad

Diced Poached Chicken Breast Tossed with Frisée, Arugula and Mesclun Greens, Caramelized Walnuts, Gorgonzola Cheese and Balsamic Vinaigrette.

\$11

Cobb Salad

Chopped Greens, Diced Tomatoes, Blue Cheese, Bacon Bits, Sliced Eggs and Avocado served with your choice of Turkey, Chicken or Shrimp.

\$11

Grilled Vegetable Risotto

Assorted mixed Grilled Vegetables tossed with Olive Oil and Garlic, served over Mushroom Risotto.

\$13

Pasta Primavera

Penne Pasta Tossed with Seasonal Vegetables and Fresh Herbs in a Garlic Olive Oil Sauce, topped with Parmesan Cheese.

\$11

BYC Recommendations

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Bacon Wrapped Scallops

Grilled Smoked Bacon Wrapped Sea Scallops served over Mushroom Risotto with Lemon Beurre Blanc, Chive Oil and Seasonal Vegetables.

\$21

Salmon Pinot Noir

Atlantic Grilled with a Pinot Noir Reduction over Garlic Mashed Potatoes and Grilled Asparagus.

\$20

Miso Sea Bass

Fresh Pan-Roasted Sea Bass served over White Rice with Bok Choy and topped with a Strawberry Orange Relish.

\$23

Black and Blue Tuna

Sushi Grade Ahi Blackened then sliced and served rare with Steamed Rice and Seasonal Vegetables, topped with a Ginger Butter and Mustard Soy Glaze.

\$22

Traditions

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Filet Mignon

Grilled Baseball Cut of Beef Tenderloin served with Blue Cheese Mashed Potatoes in a Port Wine Demi-Glaze with Braised Spinach.

\$31

Rack of Lamb

Roasted with a Lavender Crust and served with Mashed Potatoes, Fresh Asparagus and Garlic-Mint Jus.

\$33

New York Pepper Steak

Black Peppercorn New York Steak served with Mashed Potatoes and Seasonal Vegetables, Crispy Onions and a Whiskey Sauce.

\$26

BYC Grilled Pork Chop

Grilled Pork Chop served with Jalapeño Cheddar Gratin Potatoes, Sautéed Green Beans and a Double-Mustard Cream Sauce.

\$18

Dungeness Crab

Steamed and served with Red Rose Potatoes, Mixed Vegetables and Melted Butter.

\$22

Veal Picatta

Veal Scaloppini Sautéed in Butter and served with Angel Hair Pasta, Sun-Dried Tomatoes, Fresh Basil and a Lemon-Caper Sauce.

\$23