



BALBOA YACHT CLUB

Casual Choices

All Entrees Offered with your Choice of Soup or Salad

Jidori Bone-in Chicken

*Herb Marinated, Chicken Breast, Soft Polenta,
Mascarpone & Chicken Jus.*

\$21

Beef Tournedos

*Two Petite Filets wrapped with Bacon, served
with Port wine Truffle sauce Yukon mashers
& Vegetables Du Jour.*

\$24

Linguini & Clams

*Spanish Chorizo, Manilla & Surf Clams,
Garlic & Chardonnay.*

\$18

Joe's Penne Pasta

*Italian Sausage, Tomatoes, Scallions in a
Tangy Paprika Sauce.*

\$17

Butternut Squash Ravioli

Wilted Spinach, Champagne Sauce, Sage & Garlic Bread.

\$16

Salads and Light Dishes

BYC Grilled Chicken Salad

*Grilled Chicken with Baby Greens, Candied Walnuts, Gorgonzola Blue Cheese, Apples,
Dried Cranberries & White Balsamic Dressing.*

\$14

Del Mar Fish Tacos

*Three Corn Tortillas filled with grilled Catch of the Day and Chipotle Crema.
Topped with Shredded Cabbage, Pico de Gallo & Served with Jasmine rice.*

\$16

Blackened Tuna Nicoise Salad

*Haricot Verts, Kalamata Olives, Roasted Fingerlings, Hard Cooked Egg, Caper Berries &
Red Wine Vinaigrette*

\$16

BYC Burger

Half-Pound Burger, Char-Grilled with your choice of Cheese.

(Also available as a Garden Burger)

\$10

Bayview Room Recommendations

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Char-Broiled Meagre

Caramelized Onions, Yukon Mashed Potatoes & Cabernet Sauce.

\$26

Caramelized Salmon

With Lemon Grass Butter Sauce, Caper Berries, Yukon Mashed Potatoes & Vegetable du Jour.

\$22

Angel Hair Pomodoro and Shrimp

Yellow and Red Tomatoes, Slivered Garlic, Basil & White Wine; Finished with Parmigiano & served with a Garlic Bread.

\$18

Maine Diver Scallops

Pan-Seared & Served with Creamy Coriander Crab Sauce & Couscous Pilaf.

\$27

Entrees

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Angus Filet Mignon

Peppered Steak with Scallions, Crushed Bacon & Port Wine Demi-Glace.

Served with Yukon Mashed Potatoes & Vegetables du Jour.

\$33

Lamb Chops

Marinated in Fresh Herbs, Char-broiled & Served with Yukon Mashed Potatoes,

Seasonal Vegetables & Natural Jus.

\$24

Sand Dabs

Lemon Butter Caper Sauce & Rice Pilaf.

\$23

Prime New York

Sautéed Forest Mushrooms, Pearl Onions & Yukon Mashers.

\$28

Appetizers

Flat Bread Pizza

*Pepperoni, Caramelized Onion,
Pesto & Mozzarella.*

\$8

Fried Calamari

With Smoky Marinara & Lemon Caper Sauce

\$11

Thai Chicken and Lettuce Wraps

*With Asian Vegetables
& Hoisin Dipping Sauce.*

\$9

Ahi Sashimi

*Black & Blue Served with Wakame Seaweed,
Pickled Ginger & Wasabi Sauce.*

\$12

Maryland Crab Cakes

With Cajun Remoulade & White Corn Relish.

\$12

Asparagus Fries

With Garlic Balsamic Dip.

\$7

Coconut Shrimp

With Sweet & Spicy Dipping Sauce.

\$12