



lunch | autumn 2006

## Appetizers

### Escargot Baked En Crouete

*Portobello Mushroom, Pouilly-Fuisse Garlic Butter, Sauce Provençal*

10

### Crispy Lobster Spring Rolls

*Sweet and Spicy Thai Dipping Sauce*

13

### Tempura-fried Ahi Tuna Sashimi

*Wakame Salad, Wasabi-Soy, Pickled Ginger*

12

### Oysters Rockefeller

*Baked on the Half-shell, Authentic Bourbon Street-style*

12

## Salads

### Tender Field Greens

*Wild Huckleberry Emulsion, Candied Pecans, Goat Cheese Fritter*

6

### Nicoise

*Mesclun Greens, Seared Yellowfin Tuna, Quail Eggs, Fingerling Potatoes,  
French Beans, Grain Mustard-Sherry Vinaigrette*

16

### Spinach Salad

*Warm Applewood-smoked Bacon Vinaigrette,  
Feta Cheese, Mushrooms, Shaved Red Onion*

6

### Yacht Club Classic Caesar Salad

*Romaine Leaves, House Made Dressing, Prosciutto Grisini*

11

*With Jumbo Prawns or Ahi Tuna*

15

*With Chicken Breast or Wild King Salmon*

13

## Soups

### Shrimp Bisque

*Gulf Shrimp Croquette*

8

### Five Onion Soup

*Gruyère Cheese Gratinée*

6



## **Sandwiches**

### **New Orleans Style Oyster Po-Boy**

*French Baguette, "Dressed"*

**12**

### **Barbecue Pulled Pork Sandwich**

*Monterey Jack, Grilled Sweet Onion, Ancho Barbecue Sauce*

**11**

### **Grilled Chicken and Avocado Sandwich**

*Ciabatta Bun, Ripe Tomato, Pepper Jack, Alfalfa Sprouts*

**9**

### **Chicken Salad Croissant**

*Seasonal Fruit and Berries, Cottage Cheese*

**9**

### **The Yacht Club Burger**

*Prepared Exactly How You Like It*

**13**

## **Entrées**

### **Asparagus and Goat Cheese Omelet**

*Morel Mushroom Cream, Seasonal Fruit and Berries*

**11**

### **Southern-fried Gulf Shrimp**

*Roasted Pepper Risotto Cake, Warm Watercress-Tomato Salad, Chipotle Aioli*

**16**

### **Steak Frites**

*Pan-roasted Flat Iron Steak, Fried Potatoes, Natural Jus*

**16**

### **Sauteéd Chicken Alfredo**

*Chef's Choice Pasta, Parma Prosciutto, Reggiano-Parmesano,  
House Made Garlic Bread*

**14**

### **Mediterranean Bouillabaisse**

*Block Island Shellfish, Jumbo Prawns, Gulf Snapper, Saffron-Garlic Rouille*

**18**

*With Maine Lobster*

**28**

## **Sides**

*Cottage Cheese*

*Thick-cut French Fries*

*Hill Country Onion Rings*

*Vegetable of the Day*

*Seasonal Fruit and Berries*

**4**