

Sandusky Yacht Club

SMALL PLATES

MAPLE BACON DEVILED EGGS 8 maple bacon	COCKTAIL SHRIMP 14 spicy cocktail sauce lemon
PORK POTSTICKERS 9 Asian slaw sweet soy sauce	ARANCINI BALLS 15 mushroom caramelized onion goat cheese sundried tomato aioli
SAUERKRAUT BALLS 9 bistro sauce	MINI CRAB CAKES 16 remoulade arugula salad
BONELESS CHICKEN BITES 10 mild BBQ bourbon garlic parmesan hot	ASIAN TENDERLOIN BITES 16 chili-lime dipping sauce
CHICKEN WINGS 12 mild BBQ bourbon garlic parmesan hot	OYSTERS ROCKEFELLER 17 spinach cream cheese parmesan bread crumbs
BAKED FONTINA DIP 12 caramelized onion fig jam grilled baguette rosemary	LOLLIPOP LAMB CHOP 20 roasted pine nuts herb oil arugula raspberry jelly

SOUP

SOUP OF THE DAY 4/7 chef's selection
CLAM CHOWDER 5/8 little neck clams clam broth carrot celery onion
FRENCH ONION SOUP 7 crusty baguette gruyere
LOBSTER BISQUE 14 North Atlantic lobster herb crostini

SALAD

CAESAR SALAD 11 asiago romano parmesan garlic croutons
COMMODORE SALAD 12 cranberries red onion carrot blue cheese pecans
FALL HARVEST SALAD 14 butternut squash cranberries goat cheese pepitas farro mixed greens roasted garlic vinaigrette
SALAD TOPPERS
Grilled Chicken 7
Cocktail Shrimp 8
Garlic Herb Salmon 9

*consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.

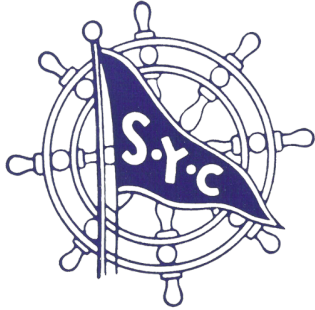
*This facility contains dairy, gluten, fish, shellfish, eggs, soy, peanuts & other tree nuts.

DON'S BURGER OF THE MONTH

CHOICE OF ONE SIDE

PB & J BURGER 19

double 1/3 burger patty | cheddar
strawberry jam | bacon
potato bun | sriracha peanut butter



SANDWICHES

CHOICE OF ONE SIDE

GRILLED CHICKEN CLUB 15

swiss | applewood bacon | lettuce

1/3# CHEESEBURGER 15

applewood bacon | L.T.O.P.
potato bun

TURKEY BRIE PANINI 16

cranberry chutney | whipped brie
arugula

FRIED LAKE ERIE YELLOW PERCH 18

lettuce | house tartar
potato bun

MEATLOAF SANDWICH 20

cheddar | caramelized onions
bourbon glaze | multigrain toast

PRIME RIB FRENCH DIP 21

mozzarella | caramelized onion
hoagie | au jus

SALMON BLT 21

lemon-dill mayo | multigrain toast

DAILY FEATURES

WEDNESDAY NIGHT

Station with the Chef

THURSDAY NIGHT

Steak Night

FRIDAY NIGHT

Fresh Catch Special

FRIDAY & SATURDAY NIGHTS

Prime Rib

10oz - \$32 12oz - \$40

16oz - \$48 24oz - \$72

SUNDAY

Brunch 10:30am - 1:00pm



UPCOMING EVENTS

TURKEY BUFFETS

November 6, 13, 20
5-7PM | \$22++

PARENT'S NIGHT OUT

November 5th & 19th | 5-7PM

SYC UNIVERSITY SEMINARS

November 15th | 1-3PM
January 17th | 1-3PM

HOLIDAY KICKOFF

December 7 | 2-7PM

KID'S SANTA PARTY

December 13 | 10AM

TOM & JERRY PARTY

December 24 | 1-4PM

Sandusky Yacht Club

PASTA

choice of one side

SPAGHETTI BOLOGNESE 21

beef | veal | pork | parmesan
house marinara | spaghetti

SWEET POTATO GNOCCHI 23

sage | mushrooms
brown butter cream

VEAL PARMESAN 28

fried veal cutlet | mozzarella
marinara sauce | spaghetti

BUTCHER'S BLOCK

10 OZ SIRLOIN 29

BEEF MEDALLIONS 32

12 OZ NEW YORK STRIP 38

16 OZ BONE-IN RIBEYE 40

6 OZ FILET MIGNON 43

STEAK TOPPERS

roasted mushrooms
veal demi
herb butter
caramelized onion
bourbon glaze
gorgonzola crumble

ENTREES

choice of two sides

VEGAN STUFFED SHELLS 21

butternut squash | spinach
vegan cheese | marinara

GRILLED CHICKEN PAPRIKASH 23

paprika | tomato | cream

MEATLOAF DINNER 25

bourbon glaze | crispy onions

FRIED LAKE ERIE PERCH 27

house tartar | lemon

10 OZ PORK CHOP 28

cider dijon sauce

LOLLIPOP LAMB CHOPS 28

roasted pine nuts | herb oil
raspberry jam

BAY OF FUNDY SALMON 29

roasted garlic oil | fresh herbs

PISTACHIO CRUSTED HALIBUT 32

lemon cream

HOUSE SPECIALTIES

choice of one side

BEEF SHORT RIB 36

demi glace | mashed potato

CAJUN SCALLOP PASTA 35

onion | tomato | Cajun alfredo

SIDES

house salad | asparagus | broccoli | seasonal vegetable
baked potato | mashed potatoes | french fries | onion rings
roasted mushrooms | house coleslaw | soup of the day
tri-color sweet potato fries | applesauce

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