



TACOMA YACHT CLUB

DINNER MENU



APPETIZERS

SEARED AHI TUNA Cucumber, Wasabi Aioli, Lemon	\$12
STEAMED CLAMS Tomato, Fennel, Garlic, Onion, Herbs, White Wine, Butter, Toasted Bread	\$11
PAN SEARED DUNGENESS CRAB CAKES Roasted Corn Salad, Red Pepper Coulis	\$16
FRIED BEECHER'S CHEESE CURDS Chipotle Ranch	\$10
HUMMUS Fresh & Pickled Vegetables, Naan Bread, Tortilla Chips	\$9
SHRIMP SCAMPI Garlic, Red Pepper, Lemon, Parsley, White Wine, Butter, Toasted Bread	\$11
FRIED OYSTERS Roasted Corn Salad, Tarter Sauce, Cocktail Sauce	\$11
PULLED PORK TACOS Salsa, Cilantro Slaw, Avocado, Sour Cream	\$9

SOUP & SALAD

SOUP & SALAD BAR	\$11
CLAM CHOWDER OR SOUP DU JOUR Cup \$4 Bowl \$5	
CAESAR SALAD Small \$4 Large \$8 Romaine Lettuce, Crouton, Parmesan, Gremolata, Caesar Dressing	
NORTHWEST SALAD Small \$4 Large \$8 Arugula, Apple, Fennel, Pepitas, Smoked Blue Cheese, Herb Vinaigrette	
CLASSIC WEDGE SALAD \$9 Iceberg Lettuce, Cherry Tomatoes, Red Onion, Bacon, Blue Cheese Dressing, Chives	
SEAFOOD LOUIE \$17 Mixed Greens, Dungeness Crab, Shrimp, Tomato, Pickled Asparagus, Kalamata Olives, Egg, Lemon, Green Goddess Dressing	

VEGETABLES

Perfect for two to share

ROASTED CAULIFLOWER Browned Butter, Parmesan Cheese, Herbs	\$5
SAUTÉED BRUSSELS SPROUTS Tomato, Fennel, Sherry, Butter	\$5
ENGLISH PEAS & CARROTS Coriander, Lemon, Dill, Butter	\$5
BROCCOLI Roasted Garlic, Almonds, Golden Raisins	\$5
GRILLED ASPARAGUS Herb Butter	\$5
SAUTÉED LOCAL MUSHROOMS Truffle Oil	\$5

OFF THE GRILL

FILET MIGNON * Whipped Potatoes, Herb Butter, Demi-Glaçe, Crispy Onions	8oz. \$23 14oz. \$30
RIB-EYE STEAK 14oz * Whipped Potatoes, Herb Butter, Demi-Glaçe, Crispy Onions	\$26
BONE-IN PORK CHOP 12oz * Whipped Potatoes, Mustard Apple Sauce	\$18
THE MARINER'S BURGER * White Cheddar, Bacon, Iceburg Lettuce, Red Onion, Charred Tomato Aioli, French Fries	\$11

SEAFOOD

HALIBUT & CHIPS Tempura Battered, Fries, Dill Tartar Sauce, Cole Slaw	Small \$14 Large \$18
SEARED SCALLOPS * Pea Risotto, Dill, Lemon	\$24
GRILLED SALMON * Roasted Corn Salad, Citrus Beurre Blanc	\$16

COMFORT

MAC & CHEESE Fusilli Pasta , Bacon, White Cheddar, Scallions, Bread Crumbs	\$9
HOMEMADE MEATLOAF Whipped Potatoes, Gravy, Crispy Onions	\$15
HOMEMADE PAPPARDELLE PASTA & FRESH MARINARA Local Mushrooms, Artichoke, Parmesan Cheese, Basil	\$13
COCONUT CHICKEN CURRY Basmati Rice, Cilantro, Roasted Tomato, Artichoke	\$15

SIDES

PEA RISOTTO Lemon, Dill	\$7
WHIPPED POTATOES Herb Butter	\$5
FRENCH FRIES	\$5
ROASTED RED POTATOES Herb Butter	\$6
ADD TO ANY DISH	
Chicken Breast	\$4
Prawns (5)	\$6
Salmon *	\$8
Soup & Salad Bar	\$5

Many of our items can be made Gluten-Free or Vegetarian.
Please ask your server for suggestions.

* The consumption of raw or undercooked foods, such as meat, fish
and eggs, may increase the consumer's risk of food borne illness.



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WINE AND BEER



BY THE GLASS WHITE

Chardonnay - Shooting Star, California.....	\$8
Chardonnay - "The Jack", Walla Walla.....	\$7
Pinot Grigio - Caposaldo, Italy.....	\$7
Sauvignon Blanc - Waterbrook, Columbia Valley.....	\$7
Riesling - Anew, Columbia Valley.....	\$6
Moscato - Chiarlo Nivole, Italy.....	\$9.5

BY THE GLASS RED

Malbec - Catena "Vista Flores", Argentina.....	\$8
Cabernet - Januik, Columbia Valley.....	\$11
Meritage - Royal Slope Red, Columbia Valley.....	\$9
Bordeaux - Sparkman "Kindred", Columbia Valley.....	\$10
Pinot Noir - Claudline, Willamette Valley.....	\$9
Merlot - Roth, Sonoma.....	\$11

SPARKLING

Ch. Napoleon, California (Split).....	\$6
TYC's Special Selection, California.....	\$21
Syrah - Steele's Black Bubbles, California.....	\$30
Lunetta Prosecco, Italy..... Split \$7 Bottle	\$23
Moet & Chandon, France.....	\$79
Veuve Cliquot Ponsardin, France.....	\$99

WHITE WINE

Chardonnay - Mercer Canyon's, Columbia Valley.....	\$24
Chardonnay - Complicated, California.....	\$27
Chardonnay - Sonoma Cutrer, RRV California.....	\$38
Sauvignon Blanc - Waterbrook, Columbia Valley.....	\$24
Pinot Gris - Eola Hills, Oregon.....	\$23
Pinot Grigio - Caposaldo, Italy.....	\$27
Moscato - Chiarlo Nivole, Italy..... (375 Bottle)	\$19
Gavi - Massone Stefano Gavi Masera, Italy.....	\$26
Dry Chenin Blanc - Dry Creek, Healdsburg.....	\$28
Pouilly-Fuisse Blanc - Burgundy, France.....	\$39

HALF BOTTLES

Pinot Gris - Willakenzie, Oregon.....	\$19
Schramsberg Blanc de Blanc..... (375 Bottle)	\$36

TYC BEERS

Draft Beer

- 7 Seas "Cutts" Amber
- Narrows Great Pacific Octopus IPA
- Stella Artois

Bottle - Can

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|-----------------------|----------------------|
| Corona | Budweiser |
| Red Hook ESB | Bud Light |
| Full Sail Classic IPA | Coors Light |
| Heineken | 7 Seas "253" Pilsner |
| Fat Tire Amber | Big Juicy IPA |
| Pyramid Hefeweizen | |
| Guinness 12oz Bottle | |

N/A

- Odoul's Amber
- St. Pauli Girl

RED WINE

Cab.- Januik, Columbia Valley.....	\$45
Cab.- Jordan, Napa California.....	\$79
Cab. - Three Sticks, Sonoma Valley.....	\$129
Cab. - Caymus, Napa, California.....	\$91
Cab. - Caymus Special Selection, Napa, California.....	\$169
Zinfandel - Dry Creek "Old Vine", Healdsburg.....	\$54
Rhone - Perrin Ch. Du-Pape, France.....	\$59
Bordeaux - Kindred, Columbia Valley.....	\$45
P. Noir - Domaine Serene Evenstad, Oregon.....	\$68
P.Noir - Claudline, Willamette Valley.....	\$35
Chianti - Perolla Maremma Toscana, Italy.....	\$28
Chianti - Ruffino Gold Label, Italy.....	\$65
Amarone - Buglioni, Italy.....	\$75
Malbec - Catena Vista Flores, Argentina.....	\$36
Merlot - Roth, Sonoma.....	\$32
Meritage - Corvus "Cuvee", Walla Walla.....	\$39
Meritage - Royal Slope Red, Columbia Valley.....	\$34
Meritage -Chalk Hill Estate Red, Sonoma.....	\$87
San Giovesse - San Polo Rosso Di Montalcino, Italy.....	\$49
Red Blend - "Taken", Napa, California.....	\$55
Red Blend - Dry Creek "Mariner", Healdsburg.....	\$65

TYC HOUSE WINES

by CK Mondavi

Chardonnay, Pinot Grigio, White Zinfandel,
Merlot, Cabernet Sauvignon

Glass...\$6
Bottle...\$20

