



# TACOMA YACHT CLUB

## Soup & Salad

<b>SOUP &amp; HOUSE SALAD COMBO</b>	Cup \$9   Bowl \$13
<b>SOUP &amp; CAESAR SALAD COMBO</b>	Cup \$12   Bowl \$15
<b>CLAM CHOWDER OR SOUP DU JOUR</b>	Cup \$6   Bowl \$10
<b>HOUSE SALAD</b>	Small \$8   Large \$11
Choice of Thousand Island, Ranch, Blue Cheese, Honey Mustard or Balsamic Vinaigrette Dressing.	
<b>CAESAR SALAD</b>	Small \$10   Large \$13
Romaine Lettuce, Crouton, Parmesan, Lemon Zest, Caesar Dressing	
<b>WEDGE SALAD</b>	\$13
Iceberg Lettuce, Bacon Bits, Cherry Tomato, Red Onion, Blue Cheese crumbles, served with Blue Cheese Dressing	
<b>CHICKEN CAESAR SALAD</b>	\$19
Grilled Chicken Breast, Romaine Lettuce, Crouton, Parmesan, Lemon Zest, Caesar Dressing	
<b>CHEESEBURGER SALAD *</b>	\$18
Romaine, Cheddar Jack, Cherry Tomato, Diced Pickles, Red Onion, Bacon Bits Veggie Patty \$16	
<b>SHRIMP LOUIE</b>	\$22
Mixed Greens, Bay Shrimp, Tomato, Pickled Asparagus, Kalamata Olives, Egg, Lemon, Choice of Dressing	
<b>STEAK WEDGE SALAD</b>	\$25
6 oz Top Sirloin, Iceberg Lettuce, Bacon Bits, Cherry Tomato, Red Onion, Blue Cheese crumbles, served with Blue Cheese Dressing	
<b>ADD TO ANY SALAD</b> Chicken \$6   Steak* \$13 Salmon* \$12   Shrimp \$9	

## Sides

All sides \$6

<b>French Fries</b>	<b>Rice Pilaf</b>
<b>Tater Tots</b>	<b>Coleslaw</b>
<b>Mashed Potatoes (after 4pm)</b>	<b>Vegetable of the Day</b>

## Dessert

<b>Sea Salt Caramel Cheesecake</b>	\$10
<b>Triple Berry Tart</b>	\$12
Served warm Ala Mode	
<b>Chocolate Lava Cake</b>	\$12
Served warm Ala Mode	
<b>Gourmet Style Ice Cream</b>	Single scoop \$4   Double \$6
Vanilla Bean, Salted Caramel, Rainbow Sherbet, Wildberry Sorbet	

### PRIME RIB DINNER - Saturdays after 4pm

Prime Rib (10oz) with Creamy Horseradish and Au Jus, served with Baked Potato and Chef's Vegetables  
\$32 \*

Many of our items can be made Gluten-Free <sup>GF</sup> Vegetarian or Vegan. Please ask your server for suggestions.

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

## Appetizers

<b>BEER BATTERED ONION RINGS</b>	\$11
Served with a Spicy Sweet Chili Aioli	
<b>STEAMED MUSSELS</b>	\$14
Tossed in a Garlic Butter White Wine Sauce and served with Grilled Rosemary Bread	
<b>CHICKEN STRIPS</b>	\$14
Served with BBQ sauce	
<b>COCONUT PRAWNS</b>	\$16
Served with a Spicy Mango Aioli	

## Casual

<b>CLASSIC REUBEN SANDWICH</b>	\$17
Corned Beef, Sauerkraut, Swiss, 1000 Island on Grilled Sourdough Rye Bread	
<b>PRIME RIB DIP</b>	\$19
Swiss Cheese, Creamy Horseradish Sauce served on a Rustic Hoagie Roll with Au Jus	
<b>THE TYC BURGER *</b>	\$18
Wagyu Patty, Bacon, Cheddar, Lettuce, Tomato, Onion, 1000 Island. (No Bacon with Veggie Patty)	
<b>CHICKEN CLUB</b>	\$18
Grilled Chicken, Bacon, Swiss, Lettuce, Tomato, Avocado and Mayonnaise on Grilled Rosemary Bread	
<b>BLTA</b>	\$16
Bacon, Lettuce, Tomato, Avocado, Served on Toasted Sourdough Bread with Mayonnaise	
<b>TEMPURA BATTERED COD SANDWICH</b>	\$18
Lettuce, Tomato, Cheddar, Tartar Sauce (when available Halibut \$24)	

All Sandwiches served with Choice of French Fries, Tater Tots, or Coleslaw. Gluten-Free bread available.

## Entrées

<b>FISH &amp; CHIPS <sup>GF</sup></b>	2 pc \$20   3 pc \$23
Tempura Battered Cod served with Tartar Sauce, French Fries and Coleslaw Gluten Free option available (when available Halibut 2 pc \$30   3 pc \$38)	
<b>TOP SIRLOIN STEAK *</b>	6oz \$26
6oz Sirloin, Topped with Demi Glace and Tarragon Butter. Served with Mashed Potatoes and Vegetable of the Day	
<b>PRIME RIB-EYE STEAK*</b>	\$30
8oz Prime Rib-eye, Topped with Demi Glace and Tarragon Butter. Served with Mashed Potatoes and Vegetable of the Day	
<b>CITRUS BUTTER SALMON *</b>	\$26
Topped with Citrus Butter. Served with Rice Pilaf and Vegetable of the Day	
<b>ADD TO ANY ENTRÉE</b> Chicken \$6   Steak* \$13 Salmon* \$12   Shrimp \$9	