



TACOMA YACHT CLUB

Soup & Salad

- SOUP & SALAD COMBO** Cup \$8 | Bowl \$12
- CLAM CHOWDER OR SOUP DU JOUR** Cup \$5 | Bowl \$9
- HOUSE SALAD** Small \$7 | Large \$10
Choice of Thousand Island, Ranch, Blue Cheese, Honey Mustard or Balsamic Vinaigrette Dressing.
- CAESAR SALAD** Small \$9 | Large \$12
Romaine Lettuce, Crouton, Parmesan, Lemon Zest, Caesar Dressing
- WEDGE SALAD** \$12
Iceberg Lettuce, Bacon Bits, Cherry Tomato, Red Onion, Blue Cheese crumbles, served with Blue Cheese Dressing
- SOUTHWEST SALAD** \$12
Romaine Lettuce, Black Bean Corn Salsa, Cheddar Jack Cheese, Cherry Tomato & Avocado served with Chipotle Ranch Dressing.
- MEDITERRANEAN SALAD** \$12
Romaine Lettuce, Pepperoncini, Roasted Beets, Kalamata Olives, Red Onion, Cherry Tomato, topped with Feta Cheese and served with Greek Dressing.
- CHEESEBURGER SALAD *** \$17
Romaine, Cheddar Jack, Cherry Tomato, Diced Pickles, Red Onion, Bacon Bits. Veggie Patty \$16
- SHRIMP LOUIE** \$21
Mixed Greens, Bay Shrimp, Tomato, Pickled Asparagus, Kalamata Olives, Egg, Lemon, Choice of Dressing.
- ADD TO ANY SALAD** Chicken \$6 | Steak* \$13
Salmon* \$12 | Shrimp \$9 | Prawns \$14

Sides

All sides \$6

- French Fries
Tater Tots
Mashed Potatoes (after 4pm)
Fried Rice
- Potato Salad
Rice Pilaf
Coleslaw
Vegetable of the Day

Dessert

- Creme Brulee ^{GF}** \$8
Seasonal Crisp Ala Mode \$10
Reese's Brownie Tower \$12
Warm Triple Chocolate Brownie topped with Vanilla Bean Ice Cream, Reese's Peanut Butter Cups, Chocolate & Caramel Sauce
Key Lime Pie \$8
Housemade with Graham Cracker Crust & Whipped Cream
Gourmet Style Ice Cream 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 ^{GF}** 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.

Casual

- 1/2 SANDWICH WITH CUP OF SOUP OR SM SALAD** \$15
Choice of Turkey, Ham, BLTA or Club Sandwich with Lettuce, Tomato, Swiss or Cheddar Cheese and Mayonnaise.
- BLACKENED PRAWN TACOS** \$20
Grilled Blackened Prawns, Shredded Cilantro-Lime Cabbage, and Mango Salsa on Two Flour Tortillas. Served with Coleslaw.
- PRIME RIB DIP** \$18
Swiss Cheese, Creamy Horseradish Sauce served on a Rustic Hoagie Roll with Au Jus.
- THE TYC BURGER *** \$18
Wagyu Patty, Bacon, Cheddar, Lettuce, Tomato, Onion, 1000 Island.. (No Bacon with Veggie Patty)
Grilled Chicken Breast \$17 | Veggie \$15
- CLUB SANDWICH** \$17
Turkey, Ham, Bacon, Swiss, Cheddar, Lettuce, Tomato & Mayonnaise on a Toasted Italian Bread.
- TURKEY CLUB WRAP** \$17
Turkey, Bacon, Lettuce, Tomato, Avocado, Cheddar Jack and Chipotle Ranch in a Spinach Tortilla.
- BLTA** \$15
Bacon, Lettuce, Tomato, Avocado, Served on Toasted Sourdough Bread with Mayonnaise.
- TEMPURA BATTERED FISH SANDWICH** Cod \$17
Lettuce, Tomato, Cheddar, Tartar Sauce. Halibut \$20

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

Entrées

- FISH & CHIPS ^{GF}** Cod 2 pc \$19 | 3 pc \$22
Halibut 2 pc \$23 | 3 pc \$27
Tempura Battered Fish served with Tartar Sauce, French Fries and Coleslaw. Gluten Free option available.
- ALMOND CHICKEN *** \$20
Panko Breaded Chicken Breast, Toasted Almonds and Honey Ginger Sauce served with Fried Rice and Vegetable of the Day.
- DIABLO DEL MAR PASTA** \$26
Cajun Seasoned Prawns, Salmon and Cod in a Garlic Parmesan Cream Sauce tossed with Sautéed Spinach and Pasta.
- TOP SIRLOIN STEAK *** 6oz \$25 | 10oz \$28
6oz Sirloin, Topped with Demi Glace and Tarragon Butter. Served with Mashed Potatoes and Vegetable of the Day.
- PRIME RIB-EYE STEAK*** \$29
8oz Prime Rib-eye, Topped with Demi Glace and Tarragon Butter. Served with Mashed Potatoes and Vegetable of the Day.
- BLACKENED SALMON *** \$25
Topped with Mango Salsa. Served with Rice Pilaf and Vegetable of the Day.
- BAJA BROWN RICE & QUINOA GRAIN BOWL** \$14
Cotija Cheese, Cherry Tomato, Avocado, Black Bean and Corn Salsa, Cilantro-Lime Marinade.
- MEDITERRANEAN BROWN RICE & QUINOA GRAIN BOWL** \$14
Roasted Beets, Kalamata Olives, Feta Cheese, Red Onion and Cherry Tomatoes topped with a Greek Marinade.
- ADD TO ANY ENTRÉE** Chicken \$6 | Steak* \$13
Salmon* \$12 | Shrimp \$9 | Prawns \$14