



TACOMA YACHT CLUB

Appetizers

STEAMED CLAMS	\$15
White Wine, Garlic, Onion, Herbs, Butter <i>or</i> Plain, Grilled Bread	
FRIED BRUSSEL SPROUTS <small>GF NEW</small>	\$8
Apple Cider Reduction, Pistachios	
PRAWN COCKTAIL <small>UPDATED</small>	\$14
Housemade Cocktail Sauce	
STUFFED PORTOBELLOS <small>GF NEW</small>	\$12
Marinated Portobello Mushrooms, Bacon, Spinach, Cream Cheese	
KING CRAB APPETIZER <small>GF NEW</small>	MARKET PRICE
Grant King Crab Served with Drawn Butter	

BEEF DIABLO * \$14

Tenderloin Tidbits, Garlic, Cajun Seasoning, Cream, Grilled Bread

Soup & Salad

SOUP & SALAD BAR	\$13
CLAM CHOWDER OR SOUP DU JOUR	Cup \$5 Bowl \$7
CAESAR SALAD	Small \$5 Large \$9
Romaine Lettuce, Crouton, Parmesan, Gremolata, Caesar Dressing	
WARM SEAFOOD SALAD <small>GF NEW</small>	\$22
Romaine & Spinach topped with Salmon, Halibut, Prawns, Asparagus, Tomato, Bell Pepper, Sherry Vinaigrette	
CLASSIC WEDGE SALAD <small>GF</small>	\$9
Iceberg Lettuce, Cherry Tomatoes, Red Onion, Bacon, Blue Cheese Dressing, Chives	
SEAFOOD LOUIE <small>GF</small>	\$19
Mixed Greens, Dungeness Crab, Shrimp, Tomato, Pickled Asparagus, Kalamata Olives, Egg, Lemon, Choice of Dressing	
CHEESEBURGER SALAD * <small>GF NEW</small>	\$14
Wagyu Patty, Romaine, Bacon, Tomato, Pickle, Red Onion, Cheddar Jack Cheese, 1000 Island Dressing	

Add to any dish

Dungeness Crab, Asparagus & Hollandaise	\$15
Chicken Breast	\$6
Jumbo Prawns (3) <small>UPDATED</small>	\$8
Salmon *	\$9
Crab Cake (1)	\$8
Soup & Salad Bar	\$9

Many of our items can be made Gluten-Free GF 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.

Casual

THE MARINER'S BURGER * <small>UPDATED</small>	Single \$13 Double \$16
Wagyu Patty, Bacon, Cheddar, Lettuce, Tomato, Red Onion, French Fries	
HALIBUT & CHIPS	2 pc. \$15 4 pc. \$21
Tempura Battered, Fries, Dill Tartar Sauce, Cole Slaw	
MAC & CHEESE	\$9
Rotini Pasta, Coastal Cheddar, Scallions, Bread Crumbs Add Chicken \$6 Prawns \$8 Crab \$10	
CHICKEN CRISPERS & FRIES	\$11
Sweet or Spicy, Blue Cheese or Ranch, Crudité	
TYC PRAWNS <small>NEW</small>	\$18
Grand Marnier Aioli, Fries, Coleslaw, Tartar Sauce	

Entrées

All entrées served with seasonal vegetables

FILET MIGNON * <small>GF</small>	8oz. \$31 14oz. \$42
Whipped Potatoes, Herb Butter, Demi-Glaçe, Crispy Onions	
RIB-EYE STEAK 14oz * <small>GF</small>	\$28
Whipped Potatoes, Herb Butter, Demi-Glaçe, Crispy Onions	
STROGANOFF * <small>NEW</small>	\$24
Filet, Red Onion, Local Mushrooms, Red Wine, Demi-Glaçe, Sour Cream, Rotini Pasta	

LADY ALICE TROLL CAUGHT ALASKAN SALMON

Captain Dan Collier Fresh Caught Wild Alaskan Salmon, Beurre Rouge, Housemade Rice Pilaf

\$24 * GF NEW

LOBSTER FETTUCCINE <small>NEW</small>	\$27
Lobster Claw Meat, Grilled Asparagus, Locally Forged Mushrooms, Spinach Fettuccine, Sherry Cream Sauce	
PAN SEARED CRAB CAKES	\$27
Buttered Asparagus, Grand Marnier Aioli	
CIOPPINO * <small>GF NEW</small>	\$29
Halibut, Salmon, Prawns, Clams, Cioppino Tomato Broth, Fingerling Potato, Fennel, Carrot	
ALMOND CHICKEN <small>NEW</small>	\$18
Panko & Almond Breaded Chicken Breast, Honey Ginger Sauce, Fried Rice	
YACHT CLUB PASTA * <small>NEW</small>	\$19
Prime Rib, Bacon, Red Onions, Peppers, Garlic, Marinara, Rotini Pasta, Garlic Bread	

Sides

All sides \$6

French Fries	Rice Pilaf
Tater tots	Fried Rice
Whipped Potatoes	Seasonal Vegetables
Baked Potato	



TACOMA YACHT CLUB

Whites & Rose

	Glass	Bottle
Chateau Ste Michelle Riesling Columbia Valley, Wa	7	26
Milbrandt Rose Columbia Valley, Wa	7	26
Charles Smith Kung Fu Girl Riesling Columbia Valley, Wa	8	30
Duck Pond Cellars Pinot Gris Willamette Valley, Or	9	34
Imagery Sauvignon Blanc Sonoma, Ca	9	34
Disruption Chardonnay Ancient Lakes, Wa	9	34
Robert Mondavi Private Selection Bourbon Barrel-aged Chardonnay Monterey, Ca	9	34
Kim Crawford Sauvignon Blanc Marlborough, New Zealand	--	35
Ponzi Vineyards Pinot Gris Willamette Valley, Or	--	44
Sonoma-Cutrer Chardonnay Russian River Ranches Sonoma Coast, Ca	--	50
Jordan Estate Chardonnay Russian River Valley Sonoma, Ca	--	65

Sparkling

	Glass	Bottle
Napoleon Sparking Wine Split California	6	--
Lunetta Prosecco Italy	7	28
Wycliff Brut California	--	18
Schramsberg Blanc de Blanc California	--	65
Moet & Chandon Brut France	--	80
Veuve Clicquot Ponsardin Brut France	--	110

Captain's List

	Bottle
Silver Oak Cabernet Sauvignon Alexander Valley Sonoma, Ca 2013	75
Jordan Estate Cabernet Sauvignon Alexander Valley Napa, Ca 2012	85
Chalk Hill Estate Red Chalk Hill Sonoma, Ca 2013	95
Domaine Serene Evenstad Pinot Noir Willamette Valley, Or 2012	110
Three Sticks Cabernet Sauvignon Moon Mountain District Sonoma, Ca 2008	110

Reds

	Glass	Bottle
Catena Flores Malbec Mendoza, Argentina	9	34
Duck Pond Cellars Pinot Noir Willamette Valley, Or	9	34
Robert Mondavi Private Selection Bourbon Barrel-aged Cabernet Sauvignon, Monterey, Ca	9	34
Columbia Winery Merlot Columbia Valley, Wa	9	34
Balancing Act Cabernet Sauvignon Walla Walla, Wa	10	38
Sparkman Cellars 'Kindred' Bordeaux Blend, Woodinville, Wa	11	42
Padrillos Malbec Mendoza, Argentina	--	40
House of Independent Producers Hedges Family Estate Cabernet Sauvignon/Syrah Columbia Valley, Wa	--	44
Cloudline Pinot Noir Willamette Valley, Or	--	46
Taken Red Blend Napa, Ca	--	55
Educated Guess Merlot Napa, Ca	--	55
Januik Cabernet Sauvignon Columbia Valley, Wa	--	60
Spring Valley Uriah Walla Walla, Wa	--	70
Ruffino Riserva Ducale Oro Gold Chianti Italy 2011	--	75

House Wines

by CK Mondavi

Chardonnay, Pinot Grigio, White Zinfandel,
Merlot, Cabernet Sauvignon
Glass...\$6 Bottle...\$20

Beers

Draft Beer

Ask about rotating taps!

Bottle - Can

Corona	Panther Lake Porter
Red Hook ESB	Guinness 12oz Bottle
Full Sail Classic IPA	Budweiser
Heineken	Bud Light
Fat Tire Amber	Coors Light
Pyramid Hefeweizen	7 Seas "253" Pilsner

N/A

Odoul's Amber
St. Pauli Girl