

Appetizers

STEAMED CLAMS White Wine, Garlic, Onion, Herbs, Butter <i>or</i> Plain, Grilled Bread	\$15
FRIED OYSTERS Remoulade Sauce, Cocktail Sauce & Tartar	\$13
PRAWN COCKTAIL Housemade Cocktail Sauce	\$13
CRAB & ARTICHOKE DIP Dungeness Crab, Roasted Artichokes, Spinach, Cream Cheese, Garlic, Parmesan, Grilled Bread, Toasted Lavosh	\$15
BEEF DIABLO <small>NEW</small> Tenderloin Tidbits, Garlic, Cajun Seasoning, Cream, Grilled Bread	\$14
QUESADILLA Pico de Gallo, Cheddar Cheese, Guacamole, Salsa, Sour Cream Add Chicken \$4 Seasoned Ground Beef \$4 Shrimp \$6	\$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	
SPINACH & BERRY SALAD Small \$5 Large \$9 Spinach, Mixed Berries, Feta Cheese, Toasted Almonds, Basil-Honey 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	

Sides

French Fries	All sides \$6
Tater tots	
Whipped Potatoes	
Warm Potato Salad with Dill	
Root Vegetable Couscous	
Toasted Farro with Beets and Orange Glaze	
Seasonal Vegetables	

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.

Casual

THE MARINER'S BURGER * Cheddar, Bacon, Iceberg Lettuce, Red Onion, Secret Sauce, French Fries	Single \$11 Double \$15
HALIBUT & CHIPS Tempura Battered, Fries, Dill Tartar Sauce, Cole Slaw	2 pc. \$15 4 pc. \$21
MAC & CHEESE Rotini Pasta, Coastal Cheddar, Scallions, Bread Crumbs Add Chicken \$4 Prawns \$6 Crab \$9	\$11
PAN SEARED CRAB CAKES Buttered Asparagus, Dijon Hollandaise	\$24
CHICKEN CRISPERS & FRIES Sweet or Spicy, Blue Cheese or Ranch, Crudit�	\$11
COCONUT CURRY BOWL Basmati Rice, Yellow Curry, Carrot, Artichoke, Tomato, Chickpea, Cashew, Green Onion, Coconut Add Chicken \$4 Prawns \$6	\$12

Entrees

All entrees served with seasonal vegetables	
FILET MIGNON * Whipped Potatoes, Herb Butter, Demi-Gla�e, Crispy Onions	8oz. \$27 14oz. \$35
RIB-EYE STEAK 14oz * Whipped Potatoes, Herb Butter, Demi-Gla�e, Crispy Onions	\$28
HOUSEMADE MEATLOAF <small>NEW</small> Chorizo & Ground Beef, Seasoned Vegetables, Whipped Potatoes, Mushroom Gravy, Crispy Onions	\$18
DUCK A L'ORANGE Seared Duck Breast, Toasted Farro with Beets, Mulled Orange Glaze	\$27
SEARED SCALLOPS * Root Vegetable couscous, Pickled Shallot, Red Pepper Coulis	\$28
GRILLED SALMON * Warm Potato Salad with Dill, Arugula Pesto	\$21
ALL THE SEAFOOD * Cioppino Tomato Broth, Halibut, Salmon, Prawns, Scallops, Clams, Fingerling Potato, Fennel, Carrot	\$29
CHICKEN MARSALA <small>NEW</small> Chicken Breast Saut�ed with Shallots, Garlic, Local Mushrooms, Demi Glaze, Fingerling Potatoes	\$18

Add to any dish

Dungeness Crab, Asparagus & Hollandaise	\$10
Chicken Breast	\$4
Prawns (5)	\$6
Salmon *	\$8
Crab Cake (1)	\$8
Soup & Salad Bar	\$5



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
TYC Sparkling California	--	22
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
Caymus Cabernet Sauvignon Napa, Ca 2014	95
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
Caymus Special Selection Cabernet Sauvignon Napa, Ca 2013	150

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