



# TACOMA YACHT CLUB

## Menu

### SOUP & HOUSE SALAD OR CAESAR SALAD

with Cup \$8 | with Bowl \$10

Dressing Choice: Thousand Island, Ranch, Blue Cheese, Italian

### HONEY CRISP APPLE & GOAT CHEESE SALAD \$14 W/ CHICKEN \$17

Mixed Greens, Apple, Goat Cheese, Candied Pistachios served with a Honey Mustard Dressing

### PRIME RIB DIP \$15

Swiss Cheese, Creamy Horseradish Sauce, served on a Rustic Hoagie with Au Jus

### SESAME CHICKEN SALAD \$17

Romaine, Sesame Marinade Rice Noodles, Peppers, Broccoli, Onion & Carrot, crisp Wontons, Sesame Dressing

### CLASSIC REUBEN SANDWICH \$14

Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, on Grilled Rye Bread

### PRAWN FETTUCCINI \$19

Prawns tossed in a garlic butter white wine sauce and served over Pasta

### THE MARINER'S BURGER \* \$14

Wagyu Patty, Bacon, Cheddar Cheese, Lettuce, Tomato and Onion

### 6 OZ. TENDERLOIN FILET\* \$28

Topped with a Parmesan Herb Butter & Demi Glaze. Served with Mashed Potatoes\* and Vegetable of the Day

### GF HALIBUT & CHIPS 2 pc. \$17 | 3 pc.

TYC Signature Gluten Free Ginger Beer Batter, French Fries, Dill Tartar Sauce, Cole Slaw

### GF SALMON PICCATA \$22

Salmon with a lemon, garlic, caper white wine cream sauce and served with Rice Pilaf and Vegetable of the Day

### 8 OZ. RIBEYE STEAK W/ DEMI GLAZE \$26

Served with Mashed Potatoes\* and Vegetable of the Day

\*Mashed Potatoes available after 4 pm. Sandwiches served with your choice of French Fries, Tater Tots or Coleslaw

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