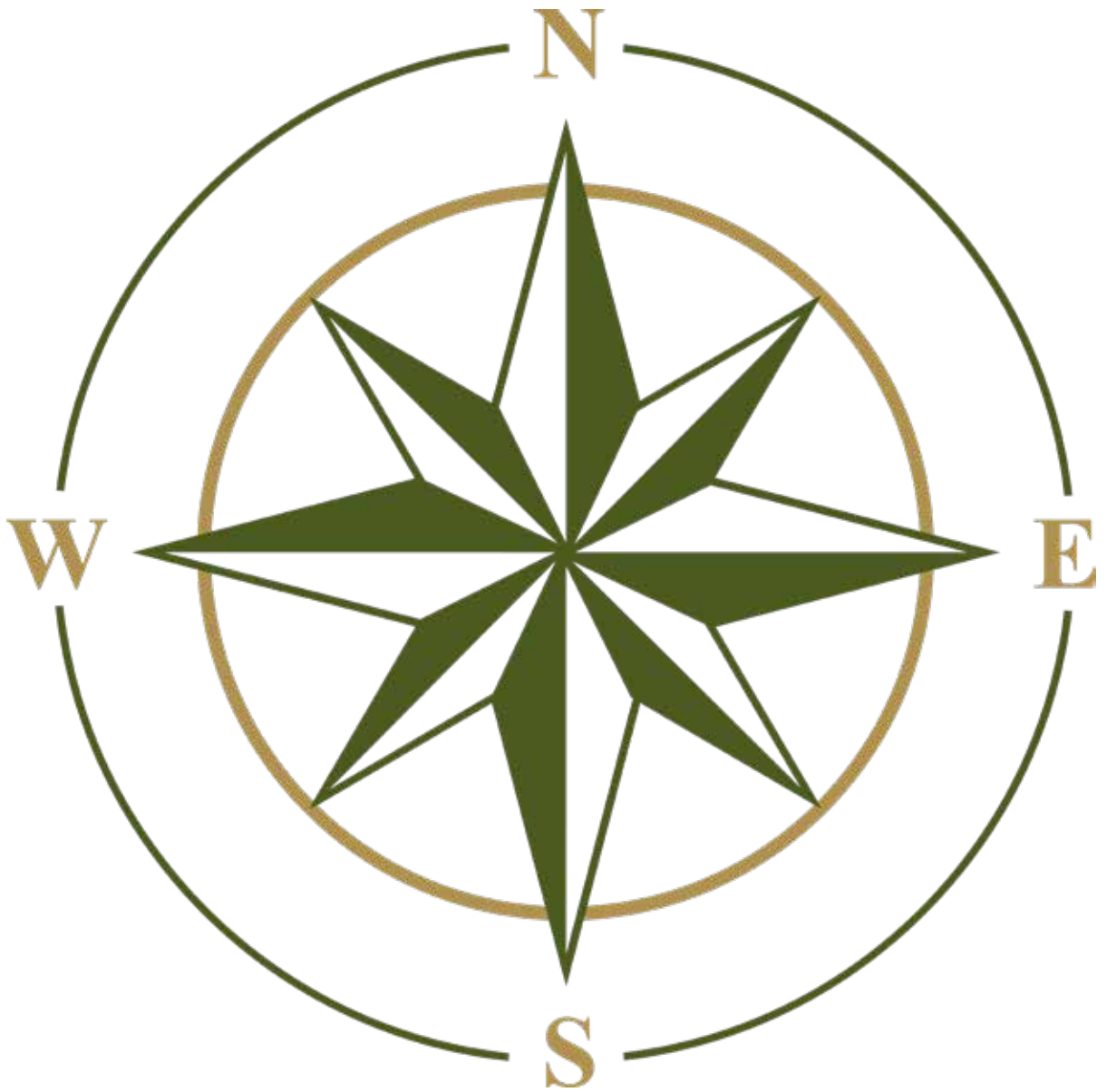


Established
1889



TACOMA YACHT CLUB

Appetizers



CRAB CAKES

Served with cucumber dill sauce & micro greens. \$28

PRAWN & AVOCADO COCKTAIL †

Chilled prawns, avocado and cocktail sauce. \$17

COCONUT PRAWNS

Served with a spicy mango aioli. \$16

BLACKENED COD TACOS †

Grilled blackened cod, corn-pico de gallo, cotija cheese, pickled red onion, cilantro lime sauce. \$16

FRIED BRUSSEL SPROUTS ^{GF}

Tossed in an apple cider reduction and toasted pistachios. \$14

FRIED MUSHROOMS

Crisp battered deep fried mushrooms. Served with housemade ranch dressing. \$12

STEAMED CLAMS †

Tossed in a garlic butter white wine sauce. Served with grilled toast points. \$18

Soup & Salad



ADD TO ANY ENTRÉE: Grilled or Crispy Chicken \$7 | Steak* \$14 | Salmon* \$13 | Shrimp \$10 | Prawns \$14

SOUP & SALAD COMBO

Cup \$12 | Bowl \$15 | Caesar salad add \$2

CLAM CHOWDER ^{GF} OR SOUP DU JOUR

Cup \$6 | Bowl \$10

HOUSE SALAD ^{GF}

All dressings are housemade. Choice of 1000 Island, Ranch, Blue Cheese, Italian, Honey Mustard, Balsamic or Raspberry Vinaigrette. Small \$8 | Large \$11

SHRIMP LOUIE ^{GF}

Romaine lettuce, bay shrimp, tomato, avocado, grilled asparagus, black olives, hard boiled egg, lemon, choice of dressing. \$24

WEDGE SALAD †

Iceberg lettuce, bacon bits, cherry tomato, red onion, blue cheese crumbles, blue cheese dressing. \$15

CAESAR SALAD

Romaine lettuce, crouton, parmesan cheese, lemon zest, caesar dressing. Small \$10 | Large \$13

HARVEST COBB SALAD ^{GF} †

Romaine lettuce, roasted butternut squash, candied pecans, dried cranberries, sliced honey crisp apple, avocado, egg, maple vinaigrette. \$18

HONEYCRISP APPLE SALAD ^{GF} †

Romaine lettuce, sliced honey crisp apple, candied pecans, chèvre cheese, honey mustard dressing. \$17

SOUTHWEST CHICKEN SALAD

Romaine lettuce, corn-pico de gallo, cotija cheese, avocado, pickled red onion, chipotle ranch. \$24

Dessert



CREME BRULÉE ^{GF} \$10

WHISKEY CARAMEL BREAD PUDDING

Served warm ala mode. \$12

RUSTIC APPLE TART

Served warm ala mode with caramel sauce and candied pecans. \$11

GOURMET ICE CREAM

Vanilla Bean, Salted Caramel, Rainbow Sherbet, Wildberry Sorbet. Single \$4 | Double \$6

ICE CREAM SUNDAE

Caramel or chocolate sauce and whipped cream. Single \$6 | Double \$8

CHOCOLATE LAVA CAKE

Served warm ala mode. \$11

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

Sides

ALL SIDES \$6

French Fries

Tater Tots

Mashed Potatoes ^{GF} (after 4pm)

Brown Rice & Quinoa ^{GF}

Onion Rings

Potato Salad ^{GF}

Coleslaw ^{GF}

Vegetable of the Day ^{GF}



† Many of our items can be made Gluten-Free ^{GF} Vegetarian ^{VE} or Vegan ^{VG}. Please ask your server for suggestions.

Reciprocal Clubs will be charged a 20% usage fee and a 20% service fee.

Casual



All Sandwiches served with choice of French Fries, Tater Tots, Potato Salad or Coleslaw. Upgrade to Soup, Small Salad or Onion Rings add \$3. †Gluten-Free bread available.

HALF SANDWICH W/ CUP SOUP OR SMALL SALAD †

Choice of turkey, ham, or BLTA with lettuce, tomato, swiss or cheddar cheese and mayonnaise. \$15
Small Caesar salad add \$2

FISH & CHIPS †

Tempura battered Icelandic Cod served with tartar sauce, french fries and coleslaw. 2 pc \$20 | 3 pc \$23

THE TYC BURGER *†

Wagyu patty, bacon, cheddar cheese, lettuce, tomato, onion, and 1000 Island dressing on a potato bun. \$18 | Veggie burger \$16 **VE** (or **VG** no bacon or cheese)

TYC CHICKEN BURGER †

Choice of grilled or crispy chicken breast, bacon, lettuce, tomato, avocado, swiss cheese, and mayonnaise on a potato bun. \$18

TURKEY CLUB WRAP

Sliced turkey, cheddar jack cheese, lettuce, tomato, bacon, avocado & chipolte ranch. \$18

CLASSIC REUBEN SANDWICH

Corned beef, sauerkraut, swiss cheese, 1000 Island dressing on grilled sourdough rye bread. \$18

PRIME RIB DIP †

Swiss cheese and creamy horseradish sauce served on a rustic hoagie roll with housemade au jus. \$19

CLUB SANDWICH †

Turkey, ham, bacon, swiss and cheddar cheese, lettuce, tomato and mayonnaise on toasted Italian bread. \$18

BLTA †

Bacon, lettuce, tomato, avocado, served on toasted sourdough bread with mayonnaise. \$17

TEMPURA FISH SANDWICH †

Tempura battered fish, lettuce, tomato, cheddar cheese, tartar sauce. \$18

Entrées



ADD TO ANY ENTRÉE: Grilled or Crispy Chicken \$7 | Steak* \$14 | Salmon* \$13 | Shrimp \$10 | Prawns \$14

CUCUMBER DILL SALMON *GF

Fresh Norwegian Steelhead topped with a house made cucumber dill sauce. Served with brown rice & quinoa and vegetable of the day. \$28

NEW YORK STRIP STEAK *†

10oz New York topped with garlic herb butter and demi-glace. Served with choice of side & vegetable of the day (mashed potatoes after 4pm). \$30

TOP SIRLOIN STEAK *†

8oz Sirloin topped with garlic herb butter and demi-glace. Served with choice of side & vegetable of the day (mashed potatoes after 4pm). \$28

RIBEYE STEAK *†

8oz Ribeye topped with garlic herb butter and demi-glace. Served with choice of side & vegetable of the day (mashed potatoes after 4pm). \$30

DUNGENESS CRAB CAKES

Topped with cucumber dill sauce & micro greens. Served with brown rice & quinoa and vegetable of the day. \$38

HARVEST GRAIN BOWL **GF VE VG**

Sautéed kale & brussel sprout blend tossed with brown rice & quinoa. Topped with roasted butternut squash, candied pecans, dried cranberries, sliced apple, chèvre cheese, maple vinaigrette. \$15

BUTTERNUT SQUASH RAVIOLI **VE †**

Brown butter sage sauce, candied pecans, chèvre cheese. \$22

CHICKEN MARSALA PASTA

Chicken breast pan fried with seasoned flour, garlic, local mushrooms and fresh herbs, tossed with fettucini and a rich marsala wine sauce. \$24

PRIME RIB DINNER * Saturdays after 4pm \$36

10oz Prime Rib served with creamy horseradish, au jus, baked potato and vegetable of the day



TACOMA YACHT CLUB

CORE VALUES

Honesty, integrity, decorum and respect toward all
Commitment to quality and exceptional service in all that we do
Balanced consideration of the needs of all members
Responsible neighbor supporting our local community

ASPIRATIONAL VALUES

Commitment to the vision, mission, values and long-range goals of the Club
Effective governance through inclusive and objective decision-making
Stewardship of resources for the benefit of current and future members
Day-to-day excellence in the execution of our values

MEMBERSHIP OATH

Do you promise to the best of your ability to: encourage the sport of yachting, promote the practice of seamanship and navigation, be a good steward of our aquatic environment, participate in club activities, and abide by Tacoma Yacht Club By-Laws and Policies? If so, please reply "I do."

VISION

Tacoma Yacht Club
is recognized as a premier Yacht Club
in the Pacific Northwest

MISSION STATEMENT

Encourage the sport of yachting and seamanship
and provide events and activities in welcoming facilities
to foster enduring friendships.