

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

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}



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.

† 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.