

Established  
1889



**TACOMA YACHT CLUB**

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

## APPETIZERS

**JUMBO COCONUT PRAWNS** \$18  
Served with a spicy mango aioli.

**DIABLO STEAK BITES** † \$18  
Spicy diablo seasoning & heavy cream served with grilled toast points.

**SHARABLE FLATBREAD** **NEW**  
Pepperoni: mozzarella, sliced pepperoni, & marinara \$20  
Goat Cheese & Mushroom: pesto, mozzarella, goat cheese, caramelized onions & mushrooms, pickled red onions & arugula, balsamic glaze **VE** \$20  
Cheesebread: three cheese blend & garlic butter served with marinara dipping sauce **VE** \$16

**JUMBO PRAWN & AVOCADO COCKTAIL** **GF NEW** \$18  
Chilled jumbo prawns, arugula, cocktail sauce & avocado.

**BURRATA BRUSCHETTA** † **VE NEW** \$16  
Burrata, blistered cherry tomatoes, pesto, balsamic glaze, & basil on a bed of arugula, served with grilled toast points.

**STEAMED MUSSELS** **NEW** \$18  
Tossed in a lemon garlic butter white wine sauce. Served with grilled toast points.

**BREAD SERVICE** **VE** \$6  
Scissor rolls, lavash, red pepper cheese spread, & butter balls.

## SIDES

All sides \$6

- French Fries **VE**
- Tater Tots **VE GF**
- Onion Rings **VE**
- Coleslaw **VE GF**
- Potato Salad **GF**
- Mac & Cheese **VE**
- Mashed Potatoes **VE GF** (after 4pm)
- Quinoa Blend **VG GF**
- Vegetable of the Day **VE GF**

## SOUP & SALAD

All soups and salads include Bread service.

**SOUP & SALAD COMBO** Cup \$12 | Bowl \$15  
Caesar +\$2

**CHOWDER & SALAD COMBO** Cup \$15 | Bowl \$20  
Caesar +\$2

**CLAM CHOWDER** Cup \$9 | Bowl \$14

**SOUP DU JOUR** Cup \$6 | Bowl \$10

**HOUSE SALAD** **VE** † Sm \$8 | Lg \$11  
Romaine lettuce, cucumber, tomato, black olives, & croutons. All dressings are housemade. Choice of thousand island, ranch, blue cheese, italian, honey mustard, balsamic or raspberry vinaigrette.

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

**CAESAR SALAD** † Sm \$10 | Lg \$13  
Romaine lettuce, crouton, parmesan cheese, lemon zest, caesar dressing.

**COBB SALAD** **GF** \$24  
Diced chicken breast, tomato, red onion, blue cheese crumbles, bacon bits, black olives, hard boiled egg & avocado on a bed of romaine lettuce served with choice of dressing.

**ITALIAN CHOPPED SALAD** **GF NEW** \$24  
Chopped italian meats, provolone cheese, olive relish, banana peppers, cherry tomato, black olives & red onions over a bed of romaine served with balsamic dressing & topped with crispy chickpeas.

**SESAME CHICKEN QUINOA SALAD** **GF NEW** \$24  
Stir fry vegetables over a mix of quinoa, green chickpea, kale & edamame. Served over a bed of romaine, topped with a grilled or crispy chicken breast, pineapple salsa & sesame marinade.

## ADD TO ANY DISH

Add to any appetizer, salad, casual dish or entrée

Grilled **GF** or Crispy Chicken \$9 | Steak \* **GF** \$17  
Jumbo Prawns **GF** \$16 | Salmon **GF** \$16

Reciprocal Clubs will be charged a 20% usage fee

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

## CASUAL

### HALF SANDWICH W/ CUP SOUP OR SMALL SALAD † \$15

Choice of turkey, ham, or BLTA with lettuce, tomato, swiss or cheddar cheese and mayonnaise. Chowder or Caesar +\$2

All below casual dishes served with choice of French Fries, Tater Tots, Potato Salad or Coleslaw.

• Soup, Small Salad, or Onion Rings +\$3

• Chowder or Caesar +\$4

• † Gluten-Free bread available upon request.

### FISH & CHIPS † 2 pc. \$23 | 3 pc. \$26

Tempura battered Icelandic Cod served with tartar sauce, french fries and coleslaw.

### THE TYC BURGER \* † \$19

Wagyu patty, bacon, cheddar cheese, lettuce, tomato, onion, and 1000 Island dressing on a brioche bun.

Add caramelized onions & mushrooms +\$3.

### TYC CHICKEN BURGER † \$19

Choice of grilled or crispy chicken breast, bacon, lettuce, tomato, avocado, swiss cheese, and honey mustard aioli on a brioche bun.

Add caramelized onions & mushrooms +\$3.

### BLTA † \$18

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

### PRIME RIB DIP \* † \$19

Swiss cheese and creamy horseradish sauce served on a rustic hoagie roll with housemade au jus. Add caramelized onions & mushrooms +\$3.

### CALIFORNIA CLUB WRAP NEW \$19

Turkey, ham, bacon, avocado, cheddar-jack cheese, lettuce, tomato and honey mustard aioli wrapped in a flour tortilla.

Traditional Club Sandwich still available.

### MUFFULETTA SANDWICH NEW \$19

Layers of thinly sliced italian meats, grilled and topped with melted provolone cheese, banana peppers, and a housemade olive relish served between a soft toasted hoagie roll.

### TEMPURA FISH SANDWICH † \$18

Tempura battered fish, lettuce, tomato, cheddar cheese, tartar sauce.

## PRIME RIB DINNER\*

Saturdays after 4pm | \$38

14oz Prime Rib served with creamy horseradish, au jus, baked potato and vegetable of the day

## ENTRÉES

All entrées include Bread service.

### RIB-EYE STEAK \* GF \$38

12oz Ribeye topped with garlic herb butter and demi-glace.

Served with choice of side & vegetable of the day (mashed potatoes after 4pm). Add caramelized onions & mushrooms +\$3

### NEW YORK STRIP STEAK \* GF \$36

12oz New York topped with garlic herb butter and demi-glace.

Served with choice of side & vegetable of the day (mashed potatoes after 4pm). Add caramelized onions & mushrooms +\$3

### TOP SIRLOIN STEAK \* GF \$32

8oz Sirloin topped with garlic herb butter and demi-glace.

Served with choice of side & vegetable of the day (mashed potatoes after 4pm). Add caramelized onions & mushrooms +\$3.

### JUMBO PRAWN SCAMPI PASTA NEW \$32

Jumbo prawns, sautéed spinach & cherry tomatoes, garlic white wine butter sauce, gremolata, angel hair pasta and parmesan cheese.

### SICILIAN CHICKEN BURRATTA NEW \$29

Italian panko breaded chicken breast, tomato relish, garlic butter, angel hair pasta & housemade marinara topped with burrata.

### TERIYAKI SALMON GF NEW \$32

Fresh Norwegian Steelhead topped with housemade teriyaki & pineapple salsa, served with a quinoa, green chickpea, kale & edamame blend and vegetable of the day.

### SESAME GRAIN BOWL GF \$16

Sautéed stir fry vegetables over a mix of quinoa, green chickpea, kale & edamame, topped with pineapple salsa & sesame marinade.

### CIOPPINO † NEW \$24

Mussels, prawns, salmon, and cod tossed in a white wine, tomato & seafood stock, served with grilled toast points

## VEGGIE/VEGAN ENTRÉES

### VEGGIE WRAP VE NEW \$17

Avocado, cheddar jack cheese, lettuce, tomato, red onion & honey mustard aioli wrapped in a flour tortilla. Served with choice of side.

### SESAME GRAIN BOWL GF VG NEW \$18

Tempura tofu & sautéed stir fry vegetables over a mix of quinoa, green chickpea, kale & edamame, topped with pineapple salsa & sesame marinade.

### SESAME QUINOA SALAD GF VG NEW \$18

Stir fry vegetables, tossed with sesame marinade, a mix of quinoa, green chickpea, kale & edamame. Served over a bed of romaine, topped with Tempura tofu, & pineapple salsa.

### IMPOSSIBLE BURGER VG \$19

Impossible patty, lettuce, tomato, onion, vegan cheddar, avocado & vegan mayonnaise on a gluten free vegan bun. Served with choice of side.



### **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.