

Established  
1889



**TACOMA YACHT CLUB**

## Appetizers

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### 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 <sup>GF</sup>

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

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**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 <sup>GF</sup> OR SOUP DU JOUR

Cup \$6 | Bowl \$10

### HOUSE SALAD <sup>GF</sup>

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

### SHRIMP LOUIE <sup>GF</sup>

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 <sup>GF</sup> †

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

### HONEYCRISP APPLE SALAD <sup>GF</sup> †

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

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### CREME BRULÉE <sup>GF</sup> \$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

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### ALL SIDES \$6

French Fries

Tater Tots

Mashed Potatoes <sup>GF</sup> (after 4pm)

Brown Rice & Quinoa <sup>GF</sup>

Onion Rings

Potato Salad <sup>GF</sup>

Coleslaw <sup>GF</sup>

Vegetable of the Day <sup>GF</sup>

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

Reciprocal Clubs will be charged a 20% usage fee.

## Casual

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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

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**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.