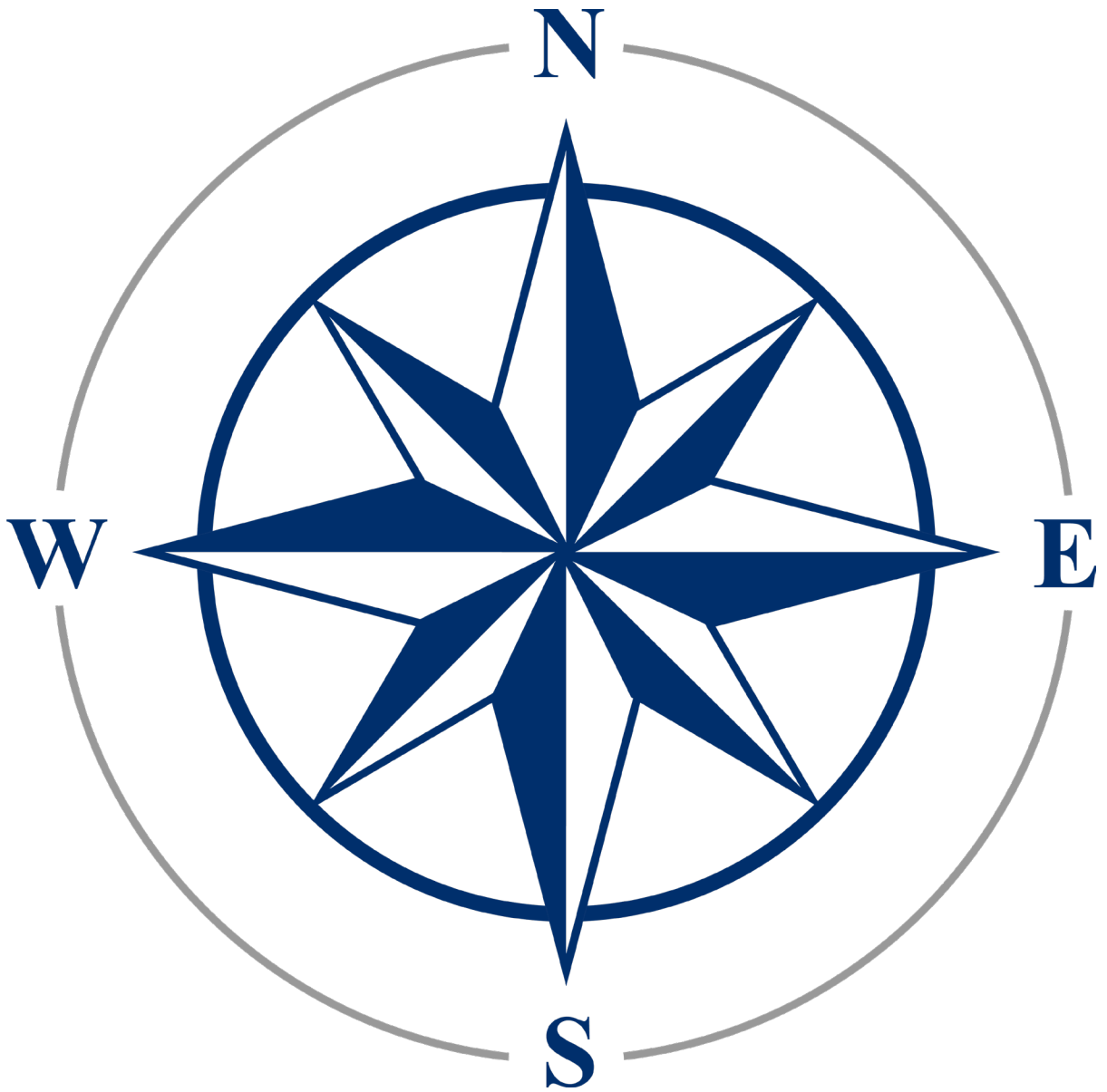


Established
1889



TACOMA YACHT CLUB

Appetizers

DUNGENESS CRAB CAKE SLIDERS

Topped with mango salsa, honey lime & arugula salad on a slider bun. \$28

STEAMED CLAMS †

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

COCONUT PRAWNS

Served with a spicy mango aioli. \$16

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 OR SOUP DU JOUR ^{GF}

Cup \$6 | Bowl \$10

HOUSE SALAD ^{GF}

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

CAESAR SALAD

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

JAMAICAN JERK SALAD ^{GF}

Romaine lettuce, Spicy Jerk chicken, mango, bell peppers, avocado and cilantro served with honey lime dressing. \$22

WEDGE SALAD

Iceberg lettuce, bacon bits, cherry tomato, red onion, blue cheese crumbles, blue cheese dressing. \$14

SPINACH SALAD ^{GF†}

Baby spinach, fresh berries, toasted almonds, chèvre cheese, raspberry vinaigrette. \$18

CHEESEBURGER SALAD *

Romaine, cheddar jack cheese, cherry tomato, diced pickles, red onion, and bacon bits. \$22
Veggie Patty \$19

SHRIMP LOUIE ^{GF}

Romaine lettuce, bay shrimp, tomato, avocado, grilled asparagus, black olives, hard boiled egg, lemon, choice of dressing. \$22

CALAMARI

Dredged in seasoned flour and deep fried. Served with housemade tartar sauce. \$16

PRAWN COCKTAIL ^{GF}

Poached prawns with shredded lettuce and cocktail sauce. \$15

FRIED BRUSSEL SPROUTS ^{GF}

Apple cider reduction and pistachios. \$12

Sides

ALL SIDES \$6

French Fries

Tater Tots

Mashed Potatoes (after 4pm)

Brown Rice & Quinoa

Onion Rings

Potato Salad

Coleslaw

Vegetable of the Day

Dessert

CREME BRULÉE ^{GF} \$10

SEASONAL CRISP A LA MODE \$12

REESE'S BROWNIE TOWER

Warm triple chocolate brownie topped with Vanilla Bean ice cream, Reese's peanut butter cups, chocolate, caramel sauce, and whipped cream. \$14

KEY LIME PIE

Housemade with graham cracker crust and whipped cream. \$8

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

* 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.

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

PRIME RIB DIP †

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

BLACKENED COD TACOS †

Blackened cod, mango salsa, shredded cabbage, and cilantro lime aioli. \$22

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. \$16

TEMPURA FISH SANDWICH †

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

Entrées

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

LEMON CAPER SALMON *GF

Fresh Norwegian Steelhead topped with lemon caper sauce. Served with brown rice & quinoa and vegetable of the day. \$28

DUNGENESS CRAB CAKES

Topped with mango salsa, honey lime & arugula salad. Served with brown rice & quinoa and vegetable of the day. \$38

NEW YORK STRIP STEAK *†

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

TOP SIRLOIN STEAK *†

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

RIBEYE STEAK*

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

CAPRESE PASTA

Pesto, tomato, spinach and mozzarella cheese, tossed with fresh pasta and topped with basil, balsamic glaze and avocado. \$20

CAPRESE GRAIN BOWL GF VE †

Pesto, tomato, fresh spinach, mozzarella, basil, avocado and balsamic glaze over brown rice & quinoa. \$14

JAMAICAN JERK CHICKEN GF

Spicy Jerk seasoned chicken breast grilled and topped with avocado and mango salsa. Served with brown rice & quinoa and vegetable of the day. \$25

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.