



Dinner Menu



Sturgeon Bay Yacht Club

Appetizers

Parmesan Truffle Fries \$9

French Fries tossed in White Truffle Oil and Parmesan along with Roasted Red Pepper Aioli

Crab Cake \$14

House made Crab Cakes with Cajun Remoulade

Tempura Shrimp \$15

Served with a Sweet and Spicy Mustard and Thai Chili Sauce

Arancini \$9

Deep Fried Risotto Balls filled with Smoked Gouda over Tomato Jam

Pizza \$15

Chicken Pesto with Sundried Tomatoes, Artichokes, and Mozzarella Cheese

Prosciutto Fig with Goat Cheese, Arugula, and Balsamic Drizzle

Cherry BBQ with Chicken, Mozzarella, Smoked Gouda, Red Onions, and Cilantro

Soup of the Day \$5

Salads

Large House \$8

Spring Greens with Toppings and your choice of Dressing

Classic Caesar \$9

Romaine Lettuce, Creamy Caesar Dressing, Parmesan Crisp, and Croutons

Apple Gorgonzola \$10

Fresh Spring Greens layered with Candied Pecans, Red Onion, Dried Cranberries and Gorgonzola tossed in a Red Wine Vinaigrette

The Wedge \$9

Iceberg Lettuce, Creamy Blue Cheese Dressing, Bacon, Onions, Tomatoes, and Crushed Croutons

Mango Fig \$12

Arugula, Figs, Goat Cheese, Toasted Almonds, all tossed in Extra Virgin Olive Oil topped with Balsamic and Mango Drizzle

add grilled chicken to any salad \$5 or shrimp \$10



Entrees

All dinner entrees include soup or salad, choice of side, and seasonal vegetable

Ribeye Steak \$32

USDA Choice Ribeye with House Au Jus and Crispy Onions*

add mushrooms and onions \$3

8 ounce or 6 ounce Filet Mignon \$32/28

USDA Choice Filet with Green Peppercorn Demi Cream*

add mushrooms and onions \$3

Pork Tenderloin \$22

Grilled Pork Tenderloin with Sage and topped with Apple Maple Glaze

Chicken Marsala \$21

Pan Seared Bone in Breast of Chicken with Caramelized Onions and Mushrooms topped with a Homemade Marsala Cream

Chicken Piccata \$21

Pan Seared Bone in Breast of Chicken with Creamy, Lemon, Caper Sauce

Rack of Lamb \$38

Grill Rack of Lamb with Apple Mint Jam

Shrimp Linguini \$24

Jumbo Shrimp with Linguini, Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, and Parmesan

Linguini Carbonara \$18

Linguini Smothered in a Bacon, Pea, and Egg Cream Sauce with Parmesan

add grilled chicken \$5 shrimp \$10 or salmon \$15

Whitefish \$26

Baked White Fish with Brown Butter and Almonds

Salmon \$26

Grilled Norwegian Salmon Filet with Citrus Butter*

Walleye \$24

Pan Fried Walleye with Lemon, Bacon, Kale, Tomato, and Mushroom Confetti

Lake Perch Platter

Choose between Pan Fried or Lightly Breaded and Deep Fried with Homemade Coleslaw and Tartar Sauce

2 Butterflies \$20

3 Butterflies \$24

Vegetable Terrine \$19

Grilled Vegetables and Beans Fused with Garbanzo and Flax served with Roasted Red Pepper Gastrique

*The State Health Department requires us to inform you that eating steaks, hamburgers, and seafood ordered rare, medium rare, or pink in the middle may be undercooked and may increase your risk of foodborne illness