



# ROCHESTER YACHT CLUB

*Established in 1877*



## Savory Soups

### Lobster Bisque

cup \$10/bowl \$16

### Soup du Jour

cup \$6.5/bowl \$9

## Starters

### Calamari

Flash fried served with House Marinara...\$17

Sicilian style with Peppers, Olives & Lemon Aioli...\$19

### Corn Brûlée

Brûlée of sauteed Yellow Corn in a roasted Garlic Cream Sauce...\$15

### Shrimp Cocktail

5 Prawns served with classic Cocktail Sauce...\$16

### Truffle Fries

French fried Potatoes with White Truffle Oil & Parmesan,  
Topped with Black Truffle peelings...\$16

## Fresh Salads

### Classic Caesar

Chopped hearts of Romaine, Parmesan Cheese & Croutons,  
Tossed with creamy Caesar Dressing... starter \$8/entrée \$12

### Solstice Salad

House mixed Greens, roasted Butternut Squash, Pomegranate Seeds,  
Glazed Pecans & sliced Apples

Dressed with Maple Vinaigrette...starter \$8/entrée \$12

### RYC Garden

House mixed Greens, Heirloom Tomato, Cucumber, Artichoke Hearts,  
Garbanzo Beans with your choice of dressing... starter \$8/ entrée \$12

House Vinaigrette, 1000 Island, Ranch, Bleu Cheese, Balsamic, Italian

Enhance your salad:

Grilled Chicken...\$7 - Grilled Salmon...\$10 - Grilled Shrimp...\$8

Marinated Kobe Flank Steak...\$12

## Entrees

### Espresso Crusted Flank Steak

Flame grilled 8oz Kobe Flank Steak,  
House-made Espresso Rub & finished with Bourbon Cream Sauce,  
Served with a Tamari braised Onion & Garlic Butter Asparagus...\$36

### New York Strip

Flame grilled 12oz CAB prime N.Y. Strip,  
Seasoned with our house-made RYC Rub,  
Served with Baked Potato & Seasonal Vegetables...\$38

\*Sauce options...\$3 each: RYC Steak...Chimichurri...Horsey Cream\*

### Chicken or Eggplant Parmesan

Breaded Chicken Cutlet or Eggplant,  
Marinara, Mozzarella & Penne Pasta...\$27

### Shrimp Ala Vodka

Sautéed Shrimp, Garlic, Tomatoes, Onion & Fresh Basil,  
Tossed in Penne Pasta, Marinara, Cream & Vodka...\$30

### Maple-Cherry Chicken

Pan-seared Airline Chicken with roasted Pecans & Maple-Cherry Glaze,  
Served with roasted Butternut Squash & Garlic roasted Swiss Chard...\$24

### Berkshire Pork

Grilled 12oz Berkshire Pork Chop,  
Seasoned with our house-made RYC Rub,  
Braised Purple Cabbage, Apple Puree & Fig Onion Jam...\$36

### Coconut-Curry Swordfish

Grilled Swordfish, finished with a creamy Coconut Curry Sauce,  
Served Dirty Rice & Butter roasted Broccolini...\$29

### Sides...\$10 Each

Sour Cream & Butter Baked Potato  
Bacon, Cheddar, Sour Cream & Chives, Loaded Baked Potato add \$5  
Broccolini sautéed in Butter & Garlic  
Fermented Garlic Honey & Lime Brussel Sprouts

Entrees include a fresh Garden Salad or a cup of Soup du Jour

\*Upgrade to a cup of Lobster Bisque...\$7\*

# “Friday Night Mariners Menu”

\*Available Friday Evening 5pm-Close\*

## Friday Evening Haddock

Broiled with Smashed Potatoes & Sautéed Vegetables...\$25

Beer-Battered with Fries & Slaw...\$25

## Sailor’s Fish Sandwich

Beer-Battered Haddock, Lettuce, Tomato, & Tartar Sauce,

Served on a toasted Brioche Roll with Fries & Slaw...\$17

## Chicken Tender Platter

Four Chicken Tenders served with French Fries...\$15

## RYC Chicken Sandwich

Crispy-fried Chicken, Lettuce, Tomato, Pickles & Smoky Honey Mustard,

Served on a toasted Brioche Roll with French fries...\$15

## 8oz Black Angus Burger

Served on a toasted Brioche Roll with Lettuce, Tomato & Onion,

With French Fries...\$15

\*Veggie Burger or grilled Chicken available on request\*

Add Cheese...\$2 - Add Bacon...\$2 - Add Mushrooms...\$1

## Lean & Mean

Charbroiled 8oz Angus Burger or grilled Chicken Breast,

Served with Cottage Cheese & Fresh Fruit...\$15



**Corey Rivers**

Executive Chef