



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...\$15

Sicilian style with peppers, olives & lemon aioli...\$17

Goat Cheese Tartine **Vegetarian**

Lightly toasted baguette, goat cheese, candied walnuts,

Caramelized onion jam and fresh arugula...\$12

Shrimp Tempura

4 Fried shrimp tempura,

Served with sweet & spicy Thai chili sauce...\$15

Hummus & Tapenade **GF**

Served with naan pita bread, crudité & stuffed grape leaves...\$14

Summer Flatbread

Fresh local peaches & basil,

Mozzarella, herb oil & aged balsamic glaze...\$15

Fresh Salads

Classic Caesar

Chopped hearts of romaine, parmesan cheese, & house-made croutons,

Tossed with creamy Caesar dressing... starter \$8/ entrée \$12

Bruschetta Wedge

Iceberg lettuce, crispy bacon, parmesan cheese, bruschetta mix,

Aged balsamic glaze...\$9

RYC Garden **GF**

House mixed greens, heirloom tomato, cucumber, artichoke hearts,

Garbanzo beans with your choice of dressing... starter \$6/ entrée \$9

House Vinaigrette, Russian, Ranch, Bleu cheese, Balsamic, Italian

Enhance your salad:

Grilled Chicken...\$7 – Grilled Salmon...\$8 – Grilled Shrimp...\$7 – Fried Calamari...\$6

Entrees

New York Strip GF

Flame grilled 12oz CAB prime N.Y. Strip,
Accompanied with house-made chimichurri & steak sauces,
Served with sourcream & chive mashed potatoes & sauteed vegetables...\$44

Seafood Scampi

Shrimp, scallops & mussels,
Sauteed with heirloom tomatoes, spinach, asparagus, & garlic,
Tossed with capellini in a saffron & clam brodetto...\$38

Summer Ratatouille GF

Grilled zucchini & eggplant,
Roasted red pepper coulis, crispy onion petals,
Topped with vegan mozzarella & served with lentil rice...\$24

Chicken Remington

Tender chicken breast lightly floured and pan-seared with
roasted red peppers, mushrooms, onion, spinach, and white wine,
Finished with aged balsamic glaze,
Served over sourcream & chive mashed potatoes...\$26

Jerk Pork Chop

Jerk seasoned 12oz Berkshire pork chop,
Served with roasted fingerling potatoes & sauteed vegetables,
Finished with fig & fennel chutney...\$26

Chicken Milanese

Tender breaded chicken cutlet,
Served over lemony Caesar salad,
With warm capellini, mushroom, tomato & parmesan...\$26

Barbecue Salmon

BBQ basted pan-seared 8oz Norwegian salmon,
Served with lentil rice, sauteed vegetables & crisp onion gremolata...\$26

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

Chicken Tender Platter

Four chicken tenders served with seasoned fries...\$15

Jolly Roger Wrap

Spicy ground beef, rice, lettuce, mozzarella,
Pico de Gallo, sour cream & pickled jalapeños,
Served in a sundried tomato tortilla with seasoned fries...\$17

8oz Black Angus Burger

Served on a toasted Brioche roll with lettuce, tomato & onion,
With seasoned fries...\$15

Garden burger or grilled chicken available on request

Add cheese...\$1 - Add bacon...\$1 - Add mushroom...\$1

Steak & Fries GF

Grilled 10oz Flat Iron sirloin,
Sliced & served with house-made steak sauce & seasoned fries...\$23

Sailor’s Fish Sandwich

Fried haddock served on a toasted Brioche roll,
With shredded lettuce, tartar sauce, seasoned fries, and coleslaw...\$17

Friday Evening Haddock

Broiled with rice & sautéed vegetables...\$22 GF

Battered with fries & slaw...\$22

