



ROCHESTER YACHT CLUB

Established in 1877



Savory Soups

Lobster Bisque

cup \$10/bowl \$16

Soup du Jour

cup \$6.5/bowl \$9

French Onion

crock \$9

Starters

Calamari

Flash fried served with house marinara...\$15

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

Goat Cheese Crostini

Lightly toasted crostini, goat cheese, sundried tomatoes,
Fresh basil pesto, vegan mozzarella & aged balsamic...\$12

Shrimp Cocktail GF

5 Prawns served with classic cocktail sauce...\$15

Bacon Scallops GF

3 Bacon-wrapped Scallops served over wilted spinach,
Finished with a lemon-sherry cream sauce...\$18

Fig & Prosciutto Flatbread

Fresh fig jam, thin sliced prosciutto ham,
Arugula & crumbled bleu cheese,
Finished with sriracha-honey drizzle...\$15

Fresh Salads

Classic Caesar

Chopped hearts of romaine, parmesan cheese, & house-made croutons,
Tossed with creamy Caesar dressing... starter \$8/ entrée \$12

Equinox Salad GF

Mixed greens, kale, arugula, fennel, dried cranberries,
Crumbled goat cheese, & walnuts,
Dressed with cinnamon-pumpkin vinaigrette...\$10

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 cabernet-cherry steak sauce,
Served with mashed potatoes & sauteed vegetables...\$44

Shrimp Ala Vodka

Sauteed shrimp, garlic, tomatoes, onion & fresh basil,
Tossed with penne pasta, marinara, cream & vodka...\$27

Eggplant Bolognese Vegan/GF

Breaded & fried eggplant cutlet,
Rich & hearty plant-based bolognese sauce,
Served with gluten free pasta & topped with vegan mozzarella...\$24

Pecan Chicken

Pecan encrusted tender chicken breast,
Stuffed with smoked gouda cheese, finished with peach demi-glace,
Served with rice pilaf & seasonal vegetables...\$26

Apple-Fennel Pork

Pan-seared 12oz Berkshire pork chop,
Stuffed with apple-fennel & cornbread dressing,
Served with mashed potatoes & sauteed vegetables...\$26

Citrus Salmon GF

Pan seared Norwegian salmon,
Finished with a ruby red grapefruit cream sauce,
Served with rice pilaf & seasonal vegetables...\$26

Friday Evening Haddock

Broiled with rice & sautéed vegetables...\$22 GF
Beer-Battered with fries & slaw...\$22

Entrees include a fresh garden salad or a cup of soup du jour
Upgrade to a cup of Lobster Bisque...\$7 or French Onion...\$5

“Friday Night Mariners Menu”

Available Friday Evening 5pm-Close

Fisherman Platter

3 Shrimp Tempura, panko-breaded Haddock & Scallops,
Served with cocktail & tartar sauce, seasoned fries & slaw...\$33

Sailor’s Fish Sandwich

Beer-battered haddock, shredded lettuce & tartar sauce,
Served on a toasted Brioche roll with seasoned fries & slaw...\$17

Chicken Tender Platter

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

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

Lean & Mean **GF**

Charbroiled 8oz Angus Burger or grilled Chicken Breast,
Served with cottage cheese & fresh fruit...\$15

Meatloaf

Served with mashed potatoes & sautéed vegetables...\$16

