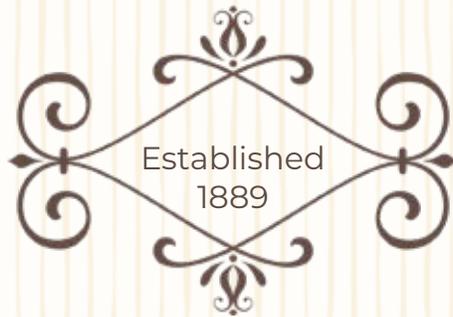




# TACOMA YACHT CLUB



## MENU



Established  
1889

## Appetizers

### DUNGENESS CRAB CAKES <sup>NEW</sup>

Topped with radish slaw & cilantro lime aioli. \$28

### PRAWN & AVOCADO COCKTAIL <sup>GF</sup>

Chilled jumbo prawns, avocado and cocktail sauce. \$18

### DEEP FRIED ARTICHOKE HEARTS <sup>NEW</sup>

Panko breaded artichoke hearts served with housemade honey mustard dipping sauce. \$11

### PHILLY CHEESESTEAK QUESADILLA <sup>NEW</sup>

Sliced Prime Rib, sautéed mushrooms, onions & bell peppers, melted cheddar jack cheese in a spinach flour tortilla served with guacamole, sour cream & salsa. \$14

### FRIED BRUSSEL SPROUTS <sup>GF</sup>

Tossed in an apple cider reduction and toasted pistachios. \$14

### JUMBO COCONUT PRAWNS

Served with a spicy mango aioli. \$16

### STEAMED MUSSELS <sup>NEW</sup>

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

### BLACKENED COD TACOS <sup>NEW</sup>

Grilled blackened cod, radish salsa, & shredded cabbage in 2 flour tortillas topped with cilantro lime aioli. \$16

## Dessert

### CREME BRULÉE <sup>GF</sup> \$10

### SEASONAL CRISP <sup>NEW</sup>

Served warm ala mode. \$12

### DULCE DE LECHE CAKE <sup>NEW</sup>

Vanilla cake, Dulce De Leche mousse, caramel coated crisps. \$10

### GOURMET ICE CREAM

Vanilla Bean, Salted Caramel, Rainbow Sherbet, Wildberry Sorbet. Single \$4 | Double \$6

### ICE CREAM SUNDAE

Carmel or chocolate sauce and whipped cream. Single \$6 | Double \$8

### REESE'S BROWNIE TOWER <sup>NEW</sup>

Warm housemade brownie topped with vanilla ice cream, Reese's peanut butter cups, chocolate sauce, caramel sauce & whipped cream. \$14

Reciprocal Clubs will be charged a 20% usage fee.

## Soup & Salad

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

### SOUP & SALAD COMBO

Cup \$12 | Bowl \$15 | Caesar salad add \$2

### CLAM CHOWDER <sup>GF</sup> OR SOUP DU JOUR

Cup \$6 | Bowl \$10

### HOUSE SALAD <sup>GF</sup>

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

### SHRIMP LOUIE <sup>GF</sup>

Romaine lettuce, bay shrimp, tomato, avocado, grilled asparagus, black olives, hard boiled egg, lemon, choice of dressing. \$24

### WEDGE SALAD <sup>GF †</sup>

Iceberg lettuce, bacon bits, cherry tomato, red onion, blue cheese crumbles, blue cheese dressing. \$15

### CAESAR SALAD

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

### SPRING COBB SALAD <sup>GF NEW</sup>

Bacon bits, peas, radishes, hard boiled egg, avocado, grilled asparagus, and cherry tomatoes on a bed of romaine served with cucumber dill dressing. \$18

### SESAME CHICKEN SALAD <sup>GF † NEW</sup>

Rice noodles tossed in a sesame marinade, broccoli, bell peppers, cabbage, carrots, and green onions over a bed of romaine lettuce topped with grilled chicken breast, fried won ton strips, and mandarin oranges, served with sesame dressing \$24

### CALIFORNIA CRAB SALAD <sup>GF NEW</sup>

Dungeness crab salad, romaine lettuce, cherry tomato, avocado, cucumber, grilled asparagus, & hard boiled egg. Served with choice of dressing.. \$34

## Sides

### ALL SIDES \$6

French Fries

Tater Tots

Mashed Potatoes <sup>GF</sup> (after 4pm)

Vegetable Fried Rice <sup>GF NEW</sup>

Mac & Cheese <sup>NEW</sup>

Onion Rings

Potato Salad <sup>GF</sup>

Coleslaw <sup>GF</sup>

Vegetable of the Day <sup>GF</sup>

Rice Pilaf <sup>GF NEW</sup>

† Many of our items can be made Gluten-Free <sup>GF</sup> Vegetarian <sup>VE</sup> or Vegan <sup>VG</sup>. 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.  
\$19 | Impossible burger \$18 **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

## BLTA †

Bacon, lettuce, tomato, avocado, served on toasted sourdough bread with mayonnaise. \$17

## OPEN FACE CRAB SANDWICH **NEW**

Dungeness crab salad and sliced tomato on a grilled english muffin topped with a white cheddar cheese sauce & avocado. \$32

## PRIME RIB DIP †

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

## CLUB SANDWICH †

Turkey, ham, bacon, swiss and cheddar cheese, lettuce, tomato and mayonnaise on toasted Italian bread. \$18

## TEMPURA FISH SANDWICH †

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

## CHICKEN CAESAR WRAP **NEW**

Crispy chicken, romaine lettuce, parmesan cheese, caesar dressing in a spinach flour tortilla. \$18

# Entrées



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

## HONEY SESAME SALMON **NEW**

Fresh Norwegian steelhead salmon topped with a honey ginger sesame glaze served with fried rice and vegetable of the day. \$29

## NEW YORK STRIP STEAK \* **GF**

12oz New York topped with garlic herb butter and demi-glaze. Served with choice of side & vegetable of the day (mashed potatoes after 4pm). \$32

## TOP SIRLOIN STEAK \* **GF**

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

## RIBEYE STEAK \* **GF**

12oz Ribeye topped with garlic herb butter and demi-glaze. Served with choice of side & vegetable of the day (mashed potatoes after 4pm). \$34

## DUNGENESS CRAB CAKES **NEW**

Housemade dungeness crab cakes topped with radish slaw and cilantro lime aioli. Served with rice pilaf and vegetable of the day. \$38

## LOBSTER FETTUCCINE **NEW**

Lobster claw meat, grilled asparagus, sautéed spinach & mushrooms tossed with fettuccine in a sherry cream sauce. \$38

## ASIAN SESAME & VEGETABLE GRAIN BOWL **GF VE NEW**

Vegetable fried rice topped with sesame marinade, broccoli, bell peppers, cabbage, carrots, green onion & fried wonton strips. \$15

## ALMOND CHICKEN **NEW**

Panko breaded chicken breast, toasted almonds and a honey ginger sauce served with fried rice and vegetable of the day. \$26

## PRAWN SCAMPI **NEW**

Jumbo prawns sautéed in garlic butter, fresh lemon & gremolata, served with rice pilaf and vegetable of the day. \$34

\* The consumption of raw or undercooked foods, such as meat, fish and eggs, may increase the consumers risk of food borne illness.

## PRIME RIB DINNER \*

Saturdays after 4pm \$38

14oz 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.