



TACOMA YACHT CLUB

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[†]Many of our items can be made Gluten-Free ^{CF} Vegetarian ^{VE} or Vegan vc. Please ask your server for suggestions.

APPETIZERS

JUMBO COCONUT PRAWNS Served with a spicy mango aioli.	\$18
DIABLO STEAK BITES * Spicy diablo seasoning & heavy cream served with grilled toast points.	\$18
SHARABLE FLATBREAD	
Pepperoni: mozzarella, sliced pepperoni, & marinara <u>Caprese:</u> pesto sauce, mozzarella, cherry tomato, balsamic glaze & fresh basil VE NEW	\$20 \$20
Cheesebread: three cheese blend & garlic butter served with marinara dipping sauce VE	\$16
JUMBO PRAWN & AVOCADO COCKTAIL CF Chilled jumbo prawns, arugula, cocktail sauce & avocado.	\$18
BURRATTA BRUSCHETTA † VE Burratta, blistered cherry tomatoes, pesto, balsamic glaze, & basil on a bed of arugula, served with grilled toast points.	\$16
STEAMED CLAMS NEW Tossed in a lemon garlic butter white wine sauce. Served with grilled toast points.	\$18
JUMBO PRAWN SCAMPI † NEW Jumbo prawns sautéed in a garlic butter white wine sauce. Served with fresh lemon & grilled toast points.	\$18
BREAD SERVICE VE Scissor rolls, lavash, red pepper cheese spread, & butter balls.	\$6

SIDES All sides \$6

- French Fries **VE**
- Tater Tots **VE GF**
- Onion Rings **VE**
- Coleslaw VE GF
- Potato Salad GF
- Mac & Cheese VE
- Mashed Potatoes **VE GF** (after 4pm)
- Quinoa Blend VG GF
- Vegetable of the Day VE GF

SOUP & SALAD

All soups and salads include Bread service.

SOUP & SALAD COMBO Cup \$12 | Bowl \$15 Caesar +\$2

CHOWDER & SALAD COMBO Cup \$15 | Bowl \$20

Caesar +\$2

\$24

CLAM CHOWDER Cup \$9 | Bowl \$14

SOUP DU JOUR Cup \$6 | Bowl \$10

HOUSE SALAD VE † Sm \$8 | Lg \$11

Romaine lettuce, cucumber, tomato, black olives, & croutons. All dressings are housemade. Choice of thousand island, ranch, blue cheese, italian, honey mustard, balsamic or raspberry vinaigrette.

WEDGE SALAD GF \$15

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

CAESAR SALAD † Sm \$10 | Lg \$13

Romaine lettuce, crouton, parmesan cheese, lemon zest, caesar dressing.

COBB SALAD GF NEW \$24

Grilled chicken breast, tomato, red onion, blue cheese crumbles, bacon bits, black olives, hard boiled egg & avocado on a bed of romaine lettuce served with choice of dressing.

CLASSIC SHRIMP LOUIE GF NEW \$26 Romaine lettuce, bay shrimp, tomato, avocado, pickled asparagus,

black olives, hard boiled egg & lemon served with choice of dressing.

SESAME CHICKEN QUINOA SALAD GF

Stir fry vegetables over a mix of quinoa, green chickpea, kale & edamame. Served over a bed of romaine, topped with a grilled or crispy chicken breast, pineapple salsa & sesame marinade.

ADD TO ANY DISH

Add to any appetizer, salad, casual dish or entrée

Grilled GF or Crispy Chicken \$9 | Steak * GF \$17 Bay Shrimp GF \$13 | Jumbo Prawns GF \$16 | Salmon GF \$16

Reciprocal Clubs will be charged a 20% usage fee

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

CASUAL

HALF SANDWICH W/ CUP SOUP \$15 OR SMALL SALAD † Choice of turkey, ham or roast beef, with lettuce, tomato, swiss or cheddar cheese and mayonnaise. Or grilled cheese, grilled ham & cheese or BLTA. Chowder or Caesar +\$2 All below casual dishes served with choice of French Fries, Tater Tots, Potato Salad or Coleslaw. · Soup, Small Salad, or Onion Rings +\$3 · Chowder or Caesar +\$4 • † Gluten-Free bread available upon request. FISH & CHIPS † 2 pc. \$23 | 3 pc. \$26 Tempura battered Icelandic Cod served with tartar sauce, french fries and coleslaw. THE TYC BURGER * † \$19 Wagyu patty, bacon, cheddar cheese, lettuce, tomato, onion, and 1000 Island dressing on a brioche bun. Add caramelized onions & mushrooms +\$3. TYC CHICKEN BURGER † \$19 Choice of grilled or crispy chicken breast, bacon, lettuce, tomato, avocado, swiss cheese, and mayonaise on a brioche bun. Add caramelized onions & mushrooms +\$3 \$18 Bacon, lettuce, tomato, avocado, served on toasted sourdough bread with mayonnaise. PRIME RIB DIP * † \$19 Swiss cheese and creamy horseradish sauce served on a rustic hoagie roll with housemade au jus. Add caramelized onions & mushrooms +\$3 TURKEY CLUB WRAP NEW \$19 Turkey, lettuce, tomato, avocado, cheddar-jack cheese, bacon, and chipolte ranch wrapped in a flour tortilla. Traditional Club Sandwich still available. **MUFFULETTA SANDWICH** \$19

PRIME RIB DINNER

Layers of thinly sliced italian meats, grilled and topped with melted provolone cheese, banana peppers, and a housemade

olive relish served between a soft toasted hoagie roll.

Tempura battered fish, lettuce, tomato, cheddar cheese,

TEMPURA FISH SANDWICH †

tartar sauce.

Saturdays after 4pm | \$38

14oz Prime Rib served with creamy horseradish, au jus, baked potato and vegetable of the day

ENTRÉES

All entrées include Bread service.
Add caramelized onions & mushrooms +\$3.

RIB-EYE STEAK * GF

\$38

12oz Ribeye topped with garlic herb butter and demi-glace. Served with choice of side & vegetable of the day.

NEW YORK STRIP STEAK * GF

\$36

12oz New York topped with garlic herb butter and demi-glace. Served with choice of side & vegetable of the day.

TOP SIRLOIN STEAK * GF

\$32

8oz Sirloin topped with garlic herb butter and demi-glace. Served with choice of side & vegetable of the day.

T-BONE STEAK * GF

\$36

16oz T-Bone topped with garlic herb butter and demi-glace. Served with choice of side & vegetable of the day.

JUMBO PRAWN SCAMPI PASTA

\$32

Jumbo prawns, sautéed spinach & cherry tomatoes, garlic white wine butter sauce, gremolata, angel hair pasta and parmesan cheese.

SICILIAN CHICKEN BURRATTA

\$29

Italian panko breaded chicken breast, tomato relish, garlic butter, angel hair pasta & housemade marinara topped with burratta.

TERIYAKI SALMON GF

\$32

Fresh Norwegian Steelhead topped with housemade teriyaki & pineapple salsa, served with a quinoa, green chickpea, kale & edamame blend and vegetable of the day.

SESAME GRAIN BOWL OF

\$16

Sautéed stir fry vegetables over a mix of quinoa, green chickpea, kale & edamame, topped with pineapple salsa & sesame marinade.

CIOPPINO [†]

\$26

Clams, prawns, salmon, and cod tossed in a white wine, tomato & seafood stock, served with grilled toast points.

VEGGIE/VEGAN ENTRÉES

SESAME TOFU GRAIN BOWL GF VG

\$18

Tempura tofu & sautéed stir fry vegetables over a mix of quinoa, green chickpea, kale & edamame, topped with pineapple salsa & sesame marinade.

VEGGIE WRAP VE

\$18

\$17

Avocado, cheddar jack cheese, lettuce, tomato, red onion & chipotle ranch wrapped in a flour tortilla. Served with choice of side.

SESAME TOFU QUINOA SALAD GF VG

\$18

Stir fry vegetables, tossed with sesame marinade, a mix of quinoa, green chickpea, kale & edamame. Served over a bed of romaine, topped with Tempura tofu, & pineapple salsa.

IMPOSSIBLE BURGER VG

\$19

Impossible patty, lettuce, tomato, onion, vegan cheddar, avocado & vegan mayonnaise on a gluten free vegan bun. Served with choice of side.



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.