



TACOMA YACHT CLUB

Appetizers

- PRAWN & AVOCADO COCKTAIL** ^{GF} \$19
Chilled jumbo prawns, avocado and cocktail sauce.
- JUMBO COCONUT PRAWNS** \$17
Served with a spicy mango aioli.
- STEAMED MUSSELS** † \$18
Tossed in a lemon garlic butter white wine sauce. Served with grilled toast points.
- CHICKEN QUESADILLA** ^{NEW} \$14
Fajita seasoned chicken breast, sautéed onion & bell pepper, melted cheddar jack cheese in a flour tortilla served with guacamole, sour cream & salsa.
- SESAME CAULIFLOWER WINGS** ^{NEW} \$12
Battered deep fired cauliflower tossed in a honey ginger soy sauce.
- SOFT BAKED PRETZEL** ^{NEW} \$14
Served with cheddar cheese sauce and stone ground mustard.

Soup & Salad

- SOUP & SALAD COMBO** Cup \$12 | Bowl \$15 | Caesar add \$2
- CHOWDER & SALAD COMBO** Cup \$15 | Bowl \$20 | Caesar add \$2
- CLAM CHOWDER** Cup \$9 | Bowl \$14
- SOUP DU JOUR** Cup \$6 | Bowl \$10
- HOUSE SALAD** Small \$8 | Large \$11
Romaine lettuce, cucumber, tomato, black olives, & croutons. All dressings are housemade. Choice of 1000 Island, Ranch, Blue Cheese, Italian, Honey Mustard, Balsamic or Raspberry Vinaigrette.
- SHRIMP LOUIE** ^{GF} \$26
Romaine lettuce, bay shrimp, tomato, avocado, grilled asparagus, kalamata olives, hard boiled egg, lemon, choice of dressing.
- WEDGE SALAD** ^{GF †} \$15
Iceberg lettuce, bacon bits, cherry tomato, red onion, blue cheese crumbles, blue cheese dressing.
- CAESAR SALAD** Small \$10 | Large \$13
Romaine lettuce, crouton, parmesan cheese, lemon zest, caesar dressing.
- CHICKEN FAJITA SALAD** ^{NEW} \$22
Fajita seasoned chicken breast, iceberg lettuce, sautéed onion & bell pepper, cherry tomato, black olives, cheddar jack cheese in a flour tortilla bowl. Served with salsa, sour cream & guacamole.
- JAMAICAN JERK SALAD** ^{NEW} \$22
Romaine lettuce, spicy Jerk chicken, mango, bell peppers, cilantro, avocado, honey-lime vinaigrette.
- MEDITERRANEAN SALAD** ^{NEW} \$18
Romaine lettuce, pepperoncini, red onion, roasted beets, kalamata olives, cucumber, cherry tomato, feta cheese, greek dressing.

Add to any dish (add to any appetizer, salad, casual or entrée)

Grilled ^{GF} or Crispy Chicken \$8 | Steak * ^{GF} \$16
Salmon* ^{GF} \$15 | Shrimp ^{GF} \$12 | Jumbo Prawns ^{GF} \$16

Sides

All sides \$6

- French Fries ^{GF}
- Potato Salad ^{GF}
- Mashed Potatoes ^{GF} (after 4pm)
- Tater Tots ^{GF}
- Coleslaw ^{GF}
- Vegetable of the Day ^{GF}
- Mac & Cheese
- Rice Pilaf ^{GF}
- Onion Rings

Dessert

- CREME BRULÉE** ^{GF} \$10
- SEASONAL CRISP** Served warm ala mode. \$12
- KEY LIME PIE** ^{NEW} Housemade with a graham cracker crust topped with whipped cream. \$9
- GOURMET ICE CREAM** † Vanilla Bean, Salted Caramel, Rainbow Sherbet, Wildberry Sorbet. Single \$4 | Double \$6 | Sundae +\$2
- REESE'S BROWNIE TOWER** Warm housemade brownie topped with vanilla ice cream, Reese's peanut butter cups, chocolate sauce, caramel sauce & whipped cream. \$14

Casual

- HALF SANDWICH W/ CUP SOUP OR SMALL SALAD** † \$15
Choice of turkey, ham, or BLTA with lettuce, tomato, swiss or cheddar cheese and mayonnaise. | Small Caesar add \$2 | Chowder add \$2
- All below sandwiches served with choice of French Fries, Tater Tots, Potato Salad or Coleslaw | Upgrade to Soup, Small Salad, or Onion Rings add \$3 | Upgrade to Chowder or Caesar add \$4 | † Gluten-Free bread available.
- FISH & CHIPS** † 2 pc. \$21 | 3 pc. \$24
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. | Impossible burger \$18 ^{VE} (or ^{VG} no bacon or cheese)
- TYC CHICKEN BURGER** † \$19
Choice of grilled or crispy chicken breast, bacon, lettuce, tomato, avocado, swiss cheese, and mayonnaise on a brioche bun.
- BLTA** † \$17
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.
- CLUB SANDWICH** † \$18
Turkey, ham, bacon, swiss and cheddar cheese, lettuce, tomato and mayonnaise on toasted Italian bread.
- TEMPURA FISH SANDWICH** † \$18
Tempura battered fish, lettuce, tomato, cheddar cheese, tartar sauce.
- BLACKENED COD TACOS** † ^{NEW} \$21
Blackened cod, mango salsa, shredded cabbage, cilantro-lime aioli on two flour tortillas.

Entrées

- RIB-EYE STEAK** * ^{GF} \$36
12oz Ribeye topped with garlic herb butter and demi-glace. Served with choice of side & vegetable of the day (mashed potatoes after 4pm).
- NEW YORK STRIP STEAK** * ^{GF} \$34
12oz New York topped with garlic herb butter and demi-glace. Served with choice of side & vegetable of the day (mashed potatoes after 4pm).
- TOP SIRLOIN STEAK** * ^{GF} \$30
8oz Sirloin topped with garlic herb butter and demi-glace. Served with choice of side & vegetable of the day (mashed potatoes after 4pm).
- MEDITERRANEAN GRAIN BOWL** ^{NEW} \$16
Roasted beets, kalamata olives, feta cheese, pepperoncini, tzatziki sauce, cherry tomato, & red onion over rice pilaf.
- JAMAICAN JERK CHICKEN** ^{NEW} \$26
Spicy grilled Jerk chicken breast topped with mango salsa & avocado, served with rice pilaf and vegetable of the day.
- CHIMICHURRI SALMON** * ^{NEW} \$30
Fresh Norwegian Steelhead topped with a housemade chimichurri sauce, served with rice pilaf and vegetable of the day.
- CHICKEN FAJITA GRAIN BOWL** ^{NEW} \$22
Fajita seasoned chicken breast, sautéed onion & bell pepper, cherry tomato, black olives, cheddar jack cheese over rice served with salsa, sour cream & guacamole.
- PRAWN FETTUCCINE** ^{NEW} \$34
Jumbo prawns, cherry tomato & grilled asparagus tossed in a housemade gremolata & garlic butter white wine sauce.

PRIME RIB DINNER * ^{GF}

Saturdays after 4pm

14oz Prime Rib served with creamy horseradish, au jus, baked potato and vegetable of the day. \$38

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

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



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Specialty Cocktails



AGAVE VODKA MARTINI

Agave Weber Ranch Vodka shaken and served up with a lime twist. \$12

GREEN TEA

Jameson, Peach Schnapps & sour mix topped with sprite, served on the rocks. \$12

PINEAPPLE JALAPEÑO MARGARITA

Muddled jalapeño, pineapple juice tequila, served on the rocks with a Tajin rim. \$12

LARCENY MANHATTAN

Larceny Bourbon, sweet vermouth, garnished with a black cherry. Served up. \$12

ESPRESSO MARTINI

Vodka, Kahlua, coffee espresso, Baileys. Shaken and served up with sprinkled cocoa powder. \$12

GIN BRAMBLE

Gin, blackberry liquor, lemonade, lemon slices squeezed. Served on the rocks. \$12

SPIRIT FREE \$5

BERRY MULE

Seasonal Fruit with Ginger Beer

FALL SPRITZER

Cranberry, pineapple, sprite

MOJITO

Strawberry, Mango, or Passionfruit

Reds



	Glass	Bottle
Lapis Luna Pinot Noir North Coast, Ca	9	32
Imagery Pinot Noir Ripon, Ca	10	38
Mark Ryan Lu & Oly Red Blend Columbia Valley, Wa	9	32
A-Z Engraved Red Blend Newberg, Or	10	38
Gascon Malbec Argentina	10	38
Mark Ryan Board Track Racer Malbec Columbia Valley, Wa	12	40
Heritage Cabernet Sauvignon Walla Walla, Wa	9	34
J. Lohr Estates Seven Oaks Cabernet Sauvignon San Luis Obispo County, CA	10	38

Captain's List

	Bottle
Panthera Chardonnay Russian River Valley, Sonoma County, Ca	75
Spring Valley Uriah Red Blend Walla Walla, Wa	65
Mark Ryan Water Witch Red Blend Washington State	95
Among the Giants Estate Merlot Goose Gap, Benton Wa	45
Goose Ridge Vineyards Cabernet Columbia Valley, Wa	50
Jordan Estate Cabernet Sauvignon Alexander Valley Napa, Ca 2012	80
Moet & Chandon Brut France	80

Whites & Rose

	Glass	Bottle
Chateau Ste Michelle Riesling Columbia Valley, Wa	8	28
Duck Pond Cellars Pinot Gris Willamette Valley, Or	8	28
Chateau Ste Michelle Sauv Blanc Columbia Valley, Wa	10	38
Imagery Sauvignon Blanc Ripon, Ca	10	38
Cava de Lugny Chardonnay Lugny, France	9	32
Imagery Chardonnay Ripon, Ca	10	38
Indian Wells Chardonnay Chateau Ste Michelle Columbia Valley, Wa	12	45
La Crema Chardonnay La Crema Winery, Windsor, CA	15	57
Revelation Rosé Goose Ridge Estate, Wa	8	28
Le Gout d' Autrefois - Rosé Limé Ladaux Gironde, France	10	38

Beer

DRAFT \$5

Bodhizafa	Big Wave Kona Golden Ale
Mac & Jack	Elysian Space Dust IPA
	7 Seas Amber Ale

BOTTLE \$5

Corona	Stella Artois
Guinness	Stella Artois Hard Cider
Heineken	Fat Tire Amber Ale
Michelob Ultra	Widmer Hefeweizen
Coors Lite \$4	Modelo
Rainier \$4	

NON-ALCOHOLIC BEER \$4

Stella Artois 0%
Heineken 0%

House Wines



by CK Mondavi

Chardonnay - Stone Cap, Benton, Wa
Pinot Grigio - Chloe Valdadige D.O.C., Italy
Merlot - Canyon Road Winery, Modesto, Ca
Cabernet Sauvignon - Stone Cap, Benton, Wa
Glass...\$7 Bottle...\$21

Sparkling

	Bottle
Freixenet Champagne Split California	10
Lunetta Prosecco Split Italy	12
Wycliff Brut California	22
Chloe Prosecco Italy	23
Lunetta Prosecco Italy	32

Beverages \$3

Coke
Diet Coke
Sprite
Sprite Zero
Rootbeer
Tonic & Soda Water
Assorted Flavor Sparkling Water
Iced Tea
Lemonade
Arnold Palmer
Strawberry Lemonade \$4