

# THE SAN FRANCISCO YACHT CLUB



## BRUNCH

20% SERVICE CHARGE ADDED TO ALL ITEMS

### OLD-FASHIONED OATMEAL 10

Raisins, brown sugar, mixed berries

### BAGEL & LOX 15

Smoked salmon, cream cheese, tomatoes, capers, onions, mixed greens

### SHORT STACK PANCAKES 11

Berries, maple syrup

### CROQUE MADAME 21

Ham, gruyere, béchamel sauce, fried egg, sourdough

### CLASSIC BREAKFAST 14 GF

Two eggs any style, country potatoes, toast  
Choice of bacon, ham or chicken apple sausage

### CRAB CAKES & POACHED EGGS 24

Two crab cakes, poached eggs, avocado, tomato, bed of baby arugula, Dijon remoulade

### HUEVOS RANCHEROS 18 GF

Sunny side up eggs, black beans, cheese, sour cream, avocado, salsa, ranchero sauce, corn tortillas

*Add Grilled Steak 10*

### CORNED BEEF HASH 18 GF

Beef brisket, poached eggs, bell peppers, onions, herbs, country potatoes, toast

### TRADITIONAL EGGS BENEDICT 18

Country potatoes

### THREE FARM EGG OMELET 18 GF

Country potatoes, toast

**Choice of three items:**

*Bacon, ham, chicken apple sausage, onions, shredded cheese, mushroom, baby spinach, tomatoes*

## STARTERS, SOUPS & SALADS

### HALF DOZEN RAW OYSTERS 20 GF

Cocktail, mignonette sauce

### SMOKED SALMON FLATBREAD 20

Crème fraîche, basil, red onion, caper berries

### AUTUMN FLAT BREAD 18

Butternut squash puree, kale, granny smith apples, pecans, goat cheese, oven-dried wild mushrooms, balsamic glaze

### CRISPY FRIED CALAMARI 19

Grilled lemon, lemon aioli, squid ink

### DUNGENESS CRAB LOUIE 34 GF

Romaine lettuce, crab, tomatoes, eggs, cucumber, avocado, 1000 island dressing

*Enhance any salad with these options:*

*Grilled Chicken 8 | Grilled Salmon 15*

*Grilled Prawns 12 | Dungeness Crab 22*

### HARVEST BUDDHA BOWL 20 GF

Quinoa, chickpeas, beets, sweet potatoes, brussels sprouts, avocado, maple Dijon vinaigrette

### COBB SALAD 20 GF

Romaine lettuce, turkey, bacon, tomatoes, avocado, egg, blue cheese, blue cheese dressing

### ROASTED BEET SALAD 18 GF

Arugula, mixed greens, walnuts, cranberries, balsamic vinaigrette

### CURRY CHICKEN SALAD 21 GF

Mixed greens, mango, papaya, banana, chutney, shaved coconut

### CAESAR SALAD 8 | 13

Romaine lettuce, croutons, Parmigiano Reggiano

### SOUP DU JOUR | CLAM CHOWDER

cup 6 | bowl 9

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## ENTREES

### TURKEY CLUB 16

Turkey, bacon, swiss cheese, lettuce, tomato, mayonnaise, sourdough

### SALMON CLUB 18

Salmon, lettuce, tomato, avocado, basil aioli, sourdough

### RUEBEN SANDWICH 18

Corned beef, provolone, sauerkraut, thousand island dressing, marble rye

### GRILLED FISH OR SHRIMP TACOS 21 GF

pickled onions, tomatillo salsa, corn tortillas, pico de gallo, garlic aioli

### ALL BEEF HOT DOG 12

### SASHIMI PLATE 25

Ahi Tuna, Hamachi, Octopus, seaweed salad, wasabi, pickled ginger

### AHI TUNA POKE BOWL 25

Sticky Rice, pineapple salsa, toasted nori, wonton chips

### TOFU STIR FRY 18

Tofu, vegetables, rice, miso soy reduction

### FISH & CHIPS 22

Beer battered Lingcod, french fries, coleslaw

### SFYC CHEESEBURGER 17

Havarti, lettuce, tomato, onion, pickles, brioche bun  
(choice of french fries, coleslaw, or salad)

*Sub Beyond burger | Chicken 2 | Blackbean 1*

GF - GLUTEN FREE  VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*