

THE SAN FRANCISCO YACHT CLUB



DINNER MENU

20% SERVICE CHARGE ADDED TO ALL ITEMS

STARTERS

PATE DE CHAMPAGNE 18

Lingonberry sauce, cornichon, mixed green salad

Wine pairing: '20 Domaine Philippe, Savoie

CRISPY PORK BELLY CAVATELLI 21

Smoked gouda, gruyere

CRISPY FRIED CALAMARI 19

Grilled lemon, lemon aioli, squid ink

COCONUT SHRIMP 23

Six prawns, mango dipping sauce

DIM SUM BASKET 21

Pork and shrimp dumplings, sweet and sour sauce

AUTUMN FLAT BREAD 18

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

SMOKED SALMON FLAT BREAD 20

Crème fraîche, basil, red onions, caperberries

HALF DOZEN RAW OYSTERS 21 GF

Cocktail sauce, mignonette sauce

SEARED AHI TOSTADA 21

Togarashi crusted ahi tuna, crispy wonton, cucumber, avocado, eel sauce, pickled ginger

SOUPS & SALADS

ROASTED BEET SALAD 18 GF

Arugula, mixed greens, walnuts, cranberries, balsamic vinaigrette

Wine pairing: '23 Twomey, Sauvignon Blanc

DUNGENESS CRAB LOUIE 34 GF

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

CAESAR SALAD 8 | 13

Romaine lettuce, croutons, Parmigiano Reggiano

CURRY CHICKEN SALAD 21 GF

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

Enhance any salad with these options:

Grilled Chicken 8 | Grilled Salmon 15

Grilled Prawns 12 | Dungeness Crab 22

ROASTED PEAR SALAD 18 GF

Little gem lettuce, pears, butternut squash, cranberries, pecans, maple vinaigrette

Wine pairing: '21 Cobb, Riesling

COBB SALAD 20 GF

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

HOUSE SALAD 9 | 14 GF

Baby mixed greens, watermelon radish, cucumber, cherry tomatoes, mixed olives, citrus vinaigrette

CLAM CHOWDER cup 6 | bowl 9

SOUP DU JOUR cup 6 | bowl 9

ENTREES

VEAL PICATTA 32

Angel hair pasta, seasonal vegetables, lemon caper sauce

FALL RISOTTO 20 GF

Roasted butternut squash, wild mushrooms, pumpkin seeds, sage

Wine pairing: '22 Duckhorn, Chardonnay

SHEPHERD'S PIE 24 GF

Ground beef, peas, carrots, onions, mashed potato crust

BISTRO FILET MIGNON 36

Grilled 6oz filet mignon, sweet potato gratin, green peppercorn sauce

PORK TWO WAYS 32

Grilled 10oz pork chop, pork belly cavatelli pasta, smoked gouda & gruyere cheese, maple bourbon reduction

Wine pairing: '22 Far Niente, Pinot Noir

NEW ZEALAND RACK OF LAMB 34

Black garlic & thyme crust, asparagus, fingerling potatoes, black garlic molasses

Wine pairing: '22 Daou, Pessimist (Petite Sirah, Zinfandel, Syrah)

TOFU STIR FRY 18

Tofu, vegetables, rice, miso soy reduction

CHICKEN PAILLARD 24

Breaded chicken breast scaloppine, lemon butter white wine reduction, fingerling potatoes,

limestone lettuce, champagne vinaigrette

Wine pairing: '20 Domaine Gueguen, Chablis

MISO GLAZED CHILEAN SEABASS 38

Basmati rice, bok choy, mirin soy, sake reduction

PARMESAN-CRUSTED SANDDABS 24

Basmati rice, seasonal vegetables, chardonnay reduction

LAMB BURGER 18

Feta cheese, arugula, pickled onions, tzatziki sauce, brioche bun

Wine pairing: '20 Paul Lato, GSM

GRILLED BLACK BEAN BURGER* 18

Lettuce, tomato, avocado, chipotle aioli

SFYC CHEESEBURGER* 17

Havarti, lettuce, tomato, onion, pickles, brioche bun

**Burgers come with choice of french fries, coleslaw, salad*

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