

Venice Yacht Club

Est. 1951

STARTERS

SUSHI 15

VYC Roll or Spicy Tuna Roll

SHRIMP COCKTAIL GF 15

cocktail sauce & lemon

CHESAPEAKE CRAB CAKE 17

jumbo lump crab & old bay mustard sauce

BAKED BRIE V 12

brie wrapped in puff pastry & topped with a bourbon peach chutney

CRAB STACK GF 17

crab, tropical salsa, avocado, balsamic glaze

WHITE BEAN HUMMUS V 10

fresh vegetables & crackers

SOUP & SALAD

SOUP OF THE DAY 4 / 6

LEMON CHICKEN ORZO SOUP 4 / 6

chicken, white bean, and orzo

VYC SALAD GF V 11

romaine, cucumber, tomato, walnut, goat cheese, pickled red onion, white balsamic dressing

CAESAR SALAD 12

romaine, parmesan crisp, crouton, caesar dressing

WEDGE SALAD GF 14

baby iceberg, tomato, cucumber, carrot, bacon, blue cheese crumble, blue cheese dressing

FALL SALAD GF V 10

spinach, candied pecan, tomato, carrot, raisin, apple vinaigrette

FRESH CATCH

JASMINE RICE, BROCCOLINI, AND LEMON

BUTTER SAUCE GF 30

*ask about tonight's species
choice of grilled, blackened, pan
seared, fried, or baked*

SCAMPI TOPPING GF 6

shrimp in a garlic butter

OSCAR TOPPING GF 8

*jumbo lump crab and hollandaise
sauce*

TROPICAL SALSA GF 3

*pineapple, mango, bell pepper,
red onion*

BRAVEHEART BEEF

3 POTATO MASH, ASPARAGUS, AND HERB BUTTER GF

FILET 6 OZ / 10 OZ 32 / 52

RIBEYE 14 OZ 30

NEW YORK STRIP 12 OZ 26

SCAMPI TOPPING 6

shrimp in a garlic butter

OSCAR TOPPING 8

jumbo lump crab and hollandaise sauce

AU POIVRE 6

pepper crusted with a cream sauce

ENTREE

PECAN CRUSTED GROUPER 30

*pecan crust, sweet potato puree, baby squash,
orange coconut bourbon sauce*

FILET DIANE 6 OZ / 10 OZ GF 38/ 58

*braveheart beef filet, diane sauce, roasted
potato, asparagus*

ORANGE GINGER SALMON 30

*orange ginger soy glaze, faroe island slamon,
wild rice pilaf, broccolini*

PORK TENDERLOIN GF 26

*grilled medallions, fire roasted apples, dried
cherries, 3 potato mash, madeira sauce*

SPICED TUNA STEAK 25

*vyc fall spiced tuna, roasted baby vegetables,
orange ginger jasmine rice*

MUSHROOM RISOTTO GF V 28

mushroom, tomato, asparagus

RIBEYE 34

*grilled braveheart ribeye, french onion sauce,
3 potato mash, fried onions*

STUFFED SHRIMP GF 30

*rockefeller stuffed shrimp, wild rice pilaf,
sundried tomato hollandaise*

LOBSTER 38

*warm water lobster tail medallions, roasted
potato, roasted corn, mirepoix, bacon, lobster
cream sauce*

AUTUMN PASTA V 26

*roasted baby vegetables, baby squash,
blistered tomato, tri colored cheese tortellini,
herb brown butter*

FEATURES

SEA SCALLOP GF 32

*pan seared scallop, wilted field greens, sweet
potato puree, sherry caper and almond brown
butter vinaigrette*

LAMB LOIN CHOP 34

*grilled lamb loin chop, wild mushroom, baby beats,
rainbow swiss chard, roasted garlic dijon demi
glace*

VEGETABLE LASAGNA GF V 24

*eggplant, zucchini, mushroom, roasted red pepper,
ricotta, mozzarella, parmesan, marinara*

FEATURE OF THE WEEK

ask about this week's feature

CLUB COMFORTS

HOMESTYLE POT ROAST 28

*slow cooked braveheart beef, 3 potato mash, celery,
carrot, onion, red wine gravy*

SHRIMP CARBONARA 30

pappardelle pasta, pancetta, peas, carbonara sauce

LEMON HERB CHICKEN 26

*herb rubbed airline chicken breast, lemon white wine
sauce, 3 potato mash, green bean*

CHICKEN POT PIE 26

chicken, mirepoix, peas, velouté sauce, puff pastry