

# MENUS

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# GULF HARBORS

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# YACHT CLUB



# DINNER PLATED

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All plated prices include a choice of one vegetable, one starch, house or Caesar salad, dinner rolls, dessert, tea or coffee. Enhance your menu by adding soup or appetizers for an additional charge. (All prices are subject to change.)

	<b>Member Price</b>
	<b>\$ Market Price</b>
<b>Turf a la Surf</b> Our chef's own creation of grilled beef tenderloin medallions and lobster tails.	
<b>Prime Rib (12 oz.)</b> Slow roasted prime rib sliced and served with au jus.	<b>\$ 23.00    18.60</b>
<b>Beef Tournedos</b> Two 4 oz. medallions of beef tenderloin topped with crab and artichoke hearts and homemade béarnaise sauce. All meat is cooked medium. (For parties of 50 or fewer only)	<b>\$25.00    21.35</b>
<b>Filet Mignon</b> A 10 oz. beef tenderloin wrapped in bacon and grilled to perfection, topped with homemade béarnaise sauce. (Substitute grilled beef tenderloin) (For parties of 50 or fewer only)	<b>\$ 26.00    22.60</b>
<b>Crab Stuffed Flounder</b> Tender flounder stuffed with succulent crabmeat, with or without Hollandaise sauce.	<b>\$ 17.00    13.60</b>
<b>Crab Cakes</b> Our chef's own special recipe of a unique blend of spices and herbs mixed with fresh lump and claw meat, served with lemons, key lime tartar sauce and/or cocktail sauce.	<b>\$ 15.00    12.50</b>
<b>Salmon</b> Broiled or blackened and served with a cognac dill sauce.	<b>\$ 16.00    13.80</b>
<b>Tilapia</b> Broiled or blackened and served with lemon herb cream sauce.	<b>\$ 14.50    12.05</b>
<b>Chicken Cordon Bleu</b> Fresh chicken breast stuffed with Black Oak ham and Swiss cheese, Rolled and breaded with seasonal breadcrumbs and served with a nutmeg béchamel sauce.	<b>\$ 16.00    13.25</b>

<b>Chicken Oscar</b>	<b>\$16.00</b>	<b>11.45</b>
Sautéed chicken breast topped with eastern shore crabmeat or two jumbo shrimp, asparagus and finished with hollandaise sauce.		
<b>Chicken Parmesan</b>	<b>\$ 16.00</b>	<b>12.20</b>
Italian seasoned breaded chicken breast smothered with mozzarella and fresh parmesan cheeses - served with linguini and fresh homemade marinara.		
<b>Chicken Saltimbocca</b>	<b>\$17.00</b>	<b>14.70</b>
Fresh split chicken breast stuffed with Porchetta ham, spinach and mozzarella cheese, topped with a mushroom and white wine sauce.		
<b>New York Strip</b>	<b>\$19.00</b>	<b>13.35</b>
New York Strip (12 oz) marinated and grilled. This popular selection is served with a peppercorn cream sauce.		
<b>Ahi Tuna</b>	<b>\$24.00</b>	<b>20.15</b>
Sushi grade tuna steak (8 oz) rolled in our specially seasoned sesame seeds, pan seared to medium rare, served with wasabi and garlic ginger sauce.		
<b>Stuffed Tilapia Tuscany</b>	<b>\$16.00</b>	<b>12.30</b>
Two fresh tilapia filets stuffed with spinach, mushrooms, grape tomatoes, black olives and feta cheese, then smothered in Italian seasonings and olive oil and baked to perfection.		
<b>Chicken Marsala</b>	<b>\$15.00</b>	<b>12.20</b>
Lightly floured chicken breast sautéed then deglazed with a Marsala wine reduction and mushrooms.		
<b>Stuffed Marinated Pork Tenderloin</b>	<b>\$16.00</b>	<b>13.95</b>
Pork tenderloin stuffed with spinach, apricots, and a blend of herbs, then marinated in our Chef's sweet and spicy sauce and grilled to perfection.		
<b>Airline Chicken Breast with Wing Attached</b>	<b>\$15.00</b>	<b>12.25</b>
12 oz. chicken breast with wing attached and roasted to perfection.		
<b>Chicken Wellington</b>	<b>\$15.00</b>	<b>11.95</b>
8 oz. of chicken breast stuffed with diced mushrooms, butter and shallots in a puff pastry.		
<b>Pork Osso Buco (24 oz.)</b>	<b>\$18.00</b>	<b>14.70</b>
Our Chef's secret recipe and specialty. (For parties of 50 or fewer only)		

<b>Flat Iron Steak (10 oz. Choice)</b> (For parties of 50 or fewer only)	<b>\$18.00</b>	<b>15.05</b>
<b>Lamb Chops</b> Grilled lamb chops dipped in mustard and bread crumbs - served with mint jelly and mint sauce. (For parties of 50 or fewer only)	<b>\$24.00</b>	<b>18.25</b>
<b>Veal Marsala (8oz)</b> Lightly floured veal sautéed then deglazed with a Marsala wine reduction with fresh mushrooms.	<b>\$16.00</b>	<b>13.65</b>
<b>Baked Ham</b> A juicy ham steak served with cherry and pineapple glaze.	<b>\$14.00</b>	<b>10.40</b>

All prices are subject to an 18% gratuity charge plus sales tax unless otherwise noted.

**NOTE:** If you would like to try out a particular item before deciding, let us know in advance and our Chef will add it to our menu on an evening when you can visit the Club.

## STANDARD DESSERTS – Buffet

Member-  
A la carte

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Double Chocolate Cake	
Boston Cream Pie	Cake <b>1.00</b>
German Chocolate Cake	Pie <b>1.25</b>
Deep Dish Apple Pie	
Coconut Cake	
Southern Pecan Pie	
Strawberry Shortcake	
Pumpkin Pie	
Carrot Cake	
Red Velvet Cake with cream cheese icing.	

## PREMIUM DESSERTS (Add \$2.00 per person)

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Key Lime Pie	
Mocha Swirl Cheesecake	<b>2.45</b>
French Silk Pie	
New York Style Cheesecake	
Spirited Strawberries over Angel Food Cake	
Chocolate Mousse	
Assorted Fruit Cobblers ( A La Mode \$1.00 per person)	<b>2.30</b>

## VEGETABLES

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- Prince Edward Blend Vegetables - Steamed Yellow and Green Snap Beans with Julienne of Carrots
- Kyoto Blend - Mix of Japanese Style Vegetables
- Fresh Steamed Broccoli with Citrus Flavored Butter
- Honey Glazed Carrots
- Buttered Corn on the Cob
- Mixed Peas and Carrots
- Green Beans (Southern Style or Almondine)

## STARCHES

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- Oven Roasted New Potatoes with Rosemary and Garlic
- Potatoes Au Gratin
- Whipped Potatoes with or without Garlic
- Baked Potato
- Twice Baked Potatoes with Cheddar Cheese
- Wild Rice Blend
- Rice Pilaf

If you would like something not shown, just ask. Our talented Chef will prepare whatever fits your needs!

# DINNER BUFFET

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All buffet prices include a choice of one entrée, two vegetables, two starches, choice of salad, dinner rolls, tea, coffee and standard dessert. Create your own buffet by adding additional entrées for only \$ 2.00 per item, per person. (Most expensive entrée will be the base charge when adding additional entrées.) All prices are subject to change.

<b>Chicken Cordon Bleu</b>	<b>\$ 15.00</b>	<b>13.40</b>
Fresh chicken breast stuffed with Black Oak ham and Swiss cheese. Rolled and breaded with seasoned bread crumbs, and served with a nutmeg béchamel sauce.		
<b>Seafood Au Gratin</b>	<b>\$ 16.50</b>	<b>14.60</b>
Our chef's own delicious recipe, combining crab meat, shrimp, and scallops. Sautéed together and folded into a sherry cream sauce with blends of cheeses and topped with Panko flakes, then baked to perfection.		
<b>Crab Stuffed Flounder</b>	<b>\$ 16.00</b>	<b>13.75</b>
Tender flounder stuffed with succulent crab meat - served with hollandaise sauce.		
<b>Tilapia</b>	<b>\$ 14.50</b>	<b>12.20</b>
Tender fillets of tilapia broiled or blackened, served with lemon herb cream sauce.		
<b>Salmon</b>	<b>\$ 16.00</b>	<b>13.90</b>
Broiled or blackened - served with choice of hollandaise sauce, cognac dill sauce, mango chutney, tomato/cucumber salsa.		
<b>Basque Chicken</b>	<b>\$ 15.00</b>	<b>11.90</b>
Lightly floured chicken breast sautéed in butter and chardonnay, braised with stewed tomatoes, artichokes, black olives, special herbs and spices, then topped with feta cheese.		
<b>Classic Lasagna</b>	<b>\$ 14.00</b>	<b>10.00</b>
Layer after layer of rich creamy ricotta, Romano, mozzarella cheeses, blended into seasoned ground Charles and zesty tomato sauce.		
<b>Vegetable Lasagna</b>	<b>\$ 14.00</b>	<b>10.00</b>
No meat here! Layer upon layer of mixed vegetables, ricotta and mozzarella cheeses and lasagna pasta, baked to perfection.		

<b>Sugar-Cured, Glazed Ham</b>	<b>\$ 13.50</b>	<b>10.40</b>
Baked Black Oak Ham seasoned with pineapple and brown sugar. Sliced and served with pineapple, maraschino cherries and in its own juices.		
<b>Beef Tip Burgundy</b>	<b>\$ 14.00</b>	<b>11.10</b>
Select beef tips sautéed with mushrooms, shallots, garlic and onions deglazed with burgundy and finished with a rich and robust beef stock - served over egg noodles.		
<b>Chicken Marsala</b>	<b>\$ 14.50</b>	<b>12.30</b>
Lightly floured chicken breast sautéed then deglazed with a Marsala wine reduction with mushrooms.		
<b>Stir Fry with Broccoli</b>	<b>\$ 13.50</b>	<b>11.40</b>
Traditional Chinese seasonings accompany your choice of chicken or beef, fresh broccoli and select vegetables. Served over steamed white rice - add shrimp for \$1.00 per person.		
<b>Yankee Pot Roast</b>	<b>\$ 13.00</b>	<b>10.00</b>
Braised cut of beef, stewed with potatoes, carrots, celery and onions in a rich stock.		
<b>Stuffed Marinated Pork Tenderloin</b>	<b>\$ 14.00</b>	<b>11.80</b>
Pork tenderloin stuffed with spinach, apricots and a blend of herbs, then marinated in our chef's sweet and spicy sauce, and grilled to perfection.		
<b>Chicken Parmesan</b>	<b>\$ 14.00</b>	<b>12.30</b>
Italian seasoned breaded chicken breast smothered with mozzarella and fresh parmesan cheeses - served with linguini noodles and fresh homemade marinara.		
<b>Marinated London Broil</b>	<b>\$ 14.50</b>	<b>12.50</b>
Flank steak grilled in a spicy Dijon marinade. This popular selection is served with a mushroom au jus.		
<b>Baked Ziti</b>	<b>\$ 12.00</b>	<b>8.95</b>
Pasta and a zesty homemade tomato marinara topped with select cheeses baked and served with garlic bread.		
<b>Fried Chicken</b>	<b>\$ 12.00</b>	<b>9.65</b>
Hand beaded chicken southern style - fried crispy and delicious.		
<b>Lemon Peppered Catfish</b>	<b>\$12.00</b>	<b>9.50</b>
Catfish filets seasoned with lemon pepper, and fried to a golden brown - served with a tartar sauce.		

<b>Pesto Cream Rigatoni with Sun Dried Tomatoes</b>	<b>\$13.00</b>	<b>9.30</b>
Sautéed sun dried tomatoes in garlic and white wine, tossed with fettuccini pasta in a rich pesto sauce. Add chicken or shrimp for \$ 3.00.		
<b>Sliced Turkey and Dressing</b>	<b>\$13.00</b>	<b>9.65</b>
Smoked turkey breast sliced and served with a rich gravy and cornbread stuffing.		
<b>Italian Sausage and Peppers</b>	<b>\$12.00</b>	<b>10.00</b>
<b>Chinese Beef with Asparagus and Onions</b>	<b>\$13.00</b>	<b>11.00</b>
<b>Mussels in Garlic White Wine</b>	<b>\$12.00</b>	<b>8.90</b>
Mussels in a white wine and garlic sauce - served with fettuccini pasta.		
<b>Chicken &amp; Broccoli Alfredo</b>	<b>\$12.00</b>	<b>9.95</b>
With tri-colored Rotini pasta.		

## DINNER VEGETARIAN

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<b>Vegetarian Lasagna</b>	<b>\$14.00</b>	<b>10.00</b>
No meat here! Layer upon layer of mixed vegetables, ricotta and mozzarella cheeses, and lasagna noodles - baked to perfection.		
<b>Eggplant Roulette</b>	<b>\$13.50</b>	<b>11.70</b>
Hand breaded slices of eggplant, deep fried and then stuffed with a ricotta cheese and herb mixture and topped with our homemade marinara sauce, and mozzarella cheese.		
<b>Vegetarian Stir Fry</b>	<b>\$12.00</b>	<b>9.95</b>
Broccoli, carrots, water chestnuts, snap peas, onions, and bamboo shoots sautéed in an oriental sauce, and grilled to perfection.		
<b>Pasta Primavera</b>	<b>\$13.00</b>	<b>10.40</b>
Fresh zucchini, broccoli, carrots, mushrooms, snap peas, onions, and red peppers tossed with noodles in an herb cream sauce, and then topped with parmigiano reggiano cheese.		

All prices are subject to an 18% gratuity charge plus sales tax unless otherwise noted.

# Sample Buffet (\$17.00 Per Person)

**\$14.50**

**Includes salad, dinner rolls, tea and coffee**

## **Choose Any Two Entrees**

Tilapia	Fried Chicken
Basque Chicken	Lemon Peppered Catfish
Classic Lasagna	Pesto Cream Rigatoni w/ Sun Dried Tomatoes
Vegetable Lasagna	Sliced Turkey and Dressing
Sugar-Cured, Glazed Ham	Italian Sausage and Peppers
Beef Tip Burgundy	Chinese Beef with Asparagus and Onions
Chicken Marsala	Mussels in Garlic White Wine
Stir Fry with Broccoli	Chicken & Broccoli Alfredo
Yankee Pot Roast	Vegetarian Lasagna
Stuffed Marinated Pork Tenderloin	Eggplant Roulette
Chicken Parmesan	Vegetarian Stir Fry
Marinated London Broil	Pasta Primavera
Baked Ziti	

## **Choose Any Two Vegetables**

Prince Edward Blend Vegetables	Buttered Corn on the Cob
Kyoto Blend	Mixed Peas and Carrots
Honey Glazed Carrots	Green Beans (Southern Style or Almondine)
Fresh Steamed Broccoli with Citrus Flavored Butter	

## **Choose Any Two Starches**

Potatoes Au Gratin	Rice Pilaf
Whipped Potatoes with or without Garlic	Baked Potato
Wild Rice Blend	Twice Baked Potatoes w/ Cheddar Cheese
Oven Roasted New Potatoes with Rosemary and Garlic	

## **Choose Any One Dessert**

Double Chocolate Cake	Southern Pecan Pie
Boston Cream Pie	Strawberry Shortcake
German Chocolate Cake	Pumpkin Pie
Deep Dish Apple Pie	Carrot Cake
Coconut Cake	Red Velvet Cake with cream cheese icing

Prices are subject to an 18% gratuity charge plus sales tax.

# LUNCH PLATED

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All plated prices include a choice of vegetable selections, house or Caesar salad, dinner rolls, standard dessert, iced tea and coffee. Enhance your menu by adding soup or appetizer for an additional charge. All prices are subject to change.

**Crab Cakes** **\$ 13.00** **10.00**

Our chef's own special recipe of a unique blend of spices and herbs mixed with fresh lump and claw meat, served with lemons, key lime tartar sauce and/or cocktail sauce.

**Chicken Cordon Bleu** **\$ 12.00** **9.00**

Fresh chicken breast stuffed with Black Oak ham and Swiss cheese, Rolled and breaded with seasonal breadcrumbs and served with a nutmeg béchamel sauce.

**Chicken Oscar** **\$13.00** **9.00**

Sautéed chicken breast topped with eastern shore crabmeat or two jumbo shrimp, asparagus and finished with hollandaise sauce.

**Ahi Tuna** **\$16.00** **14.10**

Sushi grade tuna steak rolled in our specially seasoned sesame seeds, pan seared to medium rare, served with wasabi and garlic ginger sauce.

**Stuffed Tilapia Tuscany** **\$13.00** **9.00**

Two fresh tilapia filets stuffed with spinach, mushrooms, grape tomatoes, black olives, and feta cheese, then smothered in Italian seasonings and olive oil, and baked to perfection.

**Chicken Marsala** **\$12.00** **8.00**

Lightly floured chicken breast sautéed then deglazed with a Marsala wine reduction with mushrooms, and finished with cream.

**Stuffed Marinated Pork Tenderloin** **\$12.00** **9.00**

Pork tenderloin stuffed with spinach, apricots, and a blend of herbs, then marinated in our Chefs sweet and spicy sauce, and grilled to perfection.

## LUNCH VEGETARIAN

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<b>Vegetarian Lasagna</b>	<b>\$11.00</b>	<b>8.95</b>
No meat here! Layer upon layer of mixed vegetables, ricotta and mozzarella cheeses, and lasagna noodles - baked to perfection.		
<b>Eggplant Roulette</b>	<b>\$11.00</b>	<b>8.50</b>
Hand breaded slices of eggplant, deep fried and then stuffed with a ricotta cheese and herb mixture and topped with our homemade marinara sauce, and mozzarella cheese.		
<b>Vegetarian Pasta Sautee</b>	<b>\$11.00</b>	<b>7.65</b>
Fresh squash, zucchini, mushrooms, onions, and tomatoes, sautéed in white wine and olive oil, and tossed with fresh herbs and penne pasta.		
<b>Veggie Burgers</b>	<b>\$10.00</b>	<b>8.75</b>
Gardenburger brand patties, grilled and served on a whole wheat Kaiser roll, with lettuce, tomato and red onion.		
<b>Baked Spaghetti</b>	<b>\$10.00</b>	<b>8.00</b>
Spaghetti noodles tossed in our homemade marinara sauce, and topped with piles of mozzarella cheese, and baked to perfection.		
<b>Pesto Cream Fettuccini with Sun-dried Tomatoes</b>	<b>\$11.00</b>	<b>8.00</b>
Sautéed sun-dried tomatoes in garlic and white wine, tossed with fettuccini noodles in a rich pesto sauce.		

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## LUNCH SANDWICHES / SALADS

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<b>Chicken Salad Croissant</b>		<b>\$10.00</b>	<b>7.40</b>
Our Chef's famous homemade chicken salad on a fresh croissant – served with choice of French fries, chips, coleslaw or fruit.			
<b>Turkey, Bacon, Swiss Croissant</b>		<b>\$10.00</b>	<b>6.45</b>
Served with choice of French fries, chips, coleslaw or fruit.			
<b>Seafood Salad Croissant</b>		<b>\$10.00</b>	<b>6.10</b>
Served with choice of French fries, chips, coleslaw or fruit.			
<b>Tuna Salad Croissant</b>		<b>\$10.00</b>	<b>6.45</b>
Served with choice of French fries, chips, coleslaw or fruit.			
<b>Turkey and Ham Croissant</b>		<b>\$10.00</b>	<b>6.25</b>
Served with choice of French fries, chips, coleslaw or fruit.			
<b>BLT Wrap</b>		<b>\$10.00</b>	<b>6.00</b>
Served with choice of French fries, chips, coleslaw or fruit.			
<b>Vegetable Quiche</b>		<b>\$10.00</b>	<b>6.00</b>
Your choice of spinach quiche or broccoli and cheese quiche, served with fruit.			
<b>Tropical Salad</b>		<b>\$ 8.00</b>	<b>6.00</b>
Served with pineapples, oranges, poppy seed dressing. (Add 5 coconut shrimp for only \$3.00.)			
<b>Caesar Salad</b>		<b>\$ 8.00</b>	<b>6.00</b>
(Add 5 shrimp or chicken for only \$3.00.)	<b>Chicken +1.25</b> <b>Shrimp +2.15</b>		
<b>Hot Spinach Salad</b>		<b>\$ 8.50</b>	<b>6.30</b>
Served with bacon vinaigrette dressing			

## SIDE DISHES

\$2.50 per person

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Cole Slaw	1.10	Fresh Fruit	1.10
Cucumber/Tomato Salad	1.45	Caesar Salad	1.45
Macaroni Salad	1.10	Tropical Salad	1.45
Pasta Salad	1.10	French Fries	1.10
Potato Salad	1.10	Onion Rings	1.10

## SALAD BAR

\$7.75 per person \$4.00

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As elaborate as any show or concert. We offer many items, but we are able to add specific items to suit your party. Here is a list of our standard salad bar items:

Fresh salad mix, tomatoes, cucumbers, onions, blends of cheeses, carrots, red cabbage, mandarin oranges, red and green peppers, hard boiled eggs, sunflower seeds, slivered almonds, raisins, croutons, bacon pieces.

Dressings include: Ranch, Blue Cheese, Italian, Raspberry Vinaigrette, Oil & Vinegar.

## HOMEMADE SOUP du JOUR

\$3.75 per person \$2.00

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Clam Chowder, Ham and Potato Chowder, Home-Style Chicken Noodle, Black Bean, Cream of Tomato with Bacon and Onion, Hearty Italian Chicken, Minestrone, Vegetable with/without Beef

## HOMEMADE SOUP du JOUR – PREMIUM

\$4.75 per person \$2.50

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Shrimp Bisque, Lobster Bisque, She Crab and Italian Wedding Soup. Or we can prepare any soup you desire.

# Hors d'oeuvres

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## Served Hot

	<b>Price / 100</b>	<b>Members</b>
Smoked or Sliced Salmon with Capers	Market Price	
Oysters Rockefeller	Market Price	
Stuffed Mushroom Caps with Crabmeat	185.50	100.00
Mini Crab Cakes with Key Lime Tartar Sauce	125.50	71.45
Sea Scallops Wrapped in Bacon	200.00	157.15
Sausage Filled Mushroom Caps	115.00	78.60
Chicken Tenders with Honey Mustard or BBQ Sauce	112.50	65.00
Mini Quiche	140.00	94.50
Meatballs - BBQ, Swedish, or Plain	75.00	44.30
Smoked Chicken Quesadilla	150.00	113.60
Beef Brochette on a Stick with Peppers & Onions	155.00	107.15
Chicken Brochette on a Stick with Sweet & Sour Pineapple	140.00	92.90

## Qty. As Indicated

Mini Chicken Cordon Bleu -192 ct	125.00	100.00
Oriental Boneless Chicken Wings - 160 ct	175.00	128.60
Oriental Egg Rolls -150 ct	120.00	78.60
Honey Stung Chicken Drumettes - 120 ct	100.50	50.25
Potato Skins with Cheddar Cheese, Bacon & Scallions - 200 ct	120.00	88.60
Jalapeño Poppers with Cheese - 250 ct	125.00	104.30
Jumbo Buffalo Wings with Ranch or Bleu Cheese - 300 ct	200.00	152.90
Mozzarella Sticks with Marinara Sauce - 200 ct	100.00	82.85
Vegetable Spring Rolls - 80 ct	80.00	64.25

## Served Cold

Shrimp Cocktail 16/20#-180ct	165.00	142.90
Canapé Assortment - 100 ct.	205.50	141.45
Italian Antipasto Skewers – 100 ct.	170.00	148.60
Vegetable Tray with dip	175.50	85.75
Cheese Tray with Gourmet Crackers 15#	130.00	105.75
Fresh Fruit Tray - with cantaloupe, honey dew, grapes, strawberries and pineapple.	185.00	71.45
Mini Cucumber Dill Sandwiches – 100 ct.	50.00	35.75