

Portage Yacht Club

Menu

All Credit Card Transactions are up-charged a 4% Processing Fee

Appetizers

Oyster Rockefeller - \$22

Blue Point oysters, spinach, parsley, chives, Penrod and breadcrumbs with mignonette sauce.

Coconut Shrimp - \$18

5 Jumbo shrimp, dredged in Baker Boy fry batter, tossed in coconut flakes with a honey lime dipping sauce.

Shrimp Guacamole & Chips - \$20

House-made with avocados, onion, jalapeño, lime, cilantro, and topped with butter sautéed shrimp. Served with a side of chips. Serves Two

Chicken Quesadilla - \$15

Grilled chicken thighs, green and red bell peppers, red onions, cheddar cheese. Served with sour cream, salsa and a shredded lettuce garnish on the side

Shrimp Cocktail - \$11.50 (5 pieces), \$21.50 (10 pieces)

Poached jumbo shrimp. Served with house-made cocktail sauce.

Chicken Delights - \$14

Hand-cut chicken strips, battered, fried, and served with your choice of dipping sauce.

Day Boat Calamari - \$21

Battered and fried calamari served with a Portuguese pepper sauce.

Soups

Chef's Weekly Rotating - Cup \$4.00 or Bowl \$6.00

Chicken Noodle - Cup \$4.00 or Bowl \$6.00

Roasted chicken, celery, carrots, red onion, egg noodles. All in a savory chicken broth.

Michigan Onion - Bowl \$6.00

Rich onion broth served with Spanish onion, apple slices, garlic, house-made croutons and smoked Gouda cheese.

Salads — Entree | Side

PYC Garden - \$13.75 / \$7

Romaine lettuce, sliced cucumber, grape tomato, red onion, slivered almonds, shaved parmesan, house-made croutons, and your choice of dressing.

Caesar - \$12.50 / \$6.25

Romaine lettuce, Parmesan, house-made croutons, and house-made Caesar dressing.

Michigan Cherry - \$20 / \$10

Romaine lettuce, dried cherries, Granny Smith apples, bleu cheese crumbles, walnuts, house-made croutons, and raspberry vinaigrette.

New England Lobster - \$31

Baby spinach, avocado, lemon zest, cucumber, tomatoes, lobster, and finished with a drizzle of olive oil.

Southern Fried Chicken - \$16

Romaine lettuce, Applewood smoked bacon, hard-boiled egg, cheddar, red onion, almonds, fried chicken strips, and honey mustard dressing.

Blackened Salmon Cobb - \$29

Romaine lettuce, blackened salmon, roasted corn, black beans, avocado, roasted bell peppers, grape tomatoes, hard-boiled eggs, and choice of dressing.

Dressings - Ranch, Bleu cheese, Whiffletree, Caesar, honey mustard, raspberry vinaigrette, balsamic vinaigrette, oil & vinegar, and Thousand Island

Add 4 oz. Chicken \$6 - 4 oz. Salmon \$7.75 - 4 ea. Shrimp \$6 - 4 oz. Beef Tenderloin \$11

Avocado Slice \$1.75 - Hard-Cooked Egg \$1

Little Sailors — All these meals come with applesauce

Macaroni & Cheese - \$10.25

Elbow macaroni, cheese sauce, toasted panko bread crumbs.

Chicken Tenders and PYC Fries - \$10

4 oz. of hand-breaded chicken with fries, choice of sauce.

Marina Cheeseburger and PYC Fries - \$13

4 oz. grilled patty, American cheese, toasted brioche bun with fries.

Grilled Cheese and PYC Fries - \$8

Toasted white bread, 3 slices of American cheese with fries.

Windy City Dog and PYC Fries - \$11.50

All beef franks grilled, PYC fries, toasted hot dog bun.

Sandwiches

***Marina Burger - \$21**

8 oz. angus ground chuck cooked to order, romaine lettuce, tomato, caramelized red onion, avocado, bacon, and honey mustard in a brioche bun.

+ \$1.50 Sautéed mushrooms - \$18 without Bun

French Dip - \$20

Shaved prime rib, caramelized red onions and mozzarella in a baguette with au jus dipping sauce.

New York Rueben - \$20

Slow-cooked corned beef, Swiss cheese, Thousand Island, sauerkraut, in a griddled rye bread.

Fried Catfish - \$22

Cornmeal crusted 7oz. catfish friend to order with sweet coleslaw and Cajun remoulade in a brioche bun.

CBR - \$15

Fried chicken strips, tomatoes, lettuce, bacon, cheddar cheese, and ranch dressing in a spinach wrap.

BLT - \$19

Applewood smoked bacon, lettuce, heirloom tomato, and guacamole in toasted white bread.

Windy City Dog - \$10

5-1 all beef franks grilled, sweet relish, red onion, in a warmed hot dog bun.

+\$5.25 Extra Windy City Dog

Shrimp Burger - \$18

4oz. grilled shrimp burger with shaved lettuce, heirloom tomatoes, and Old Bay aioli in a brioche bun.

Lobster Roll - \$29

New England style lobster salad served in a butter toasted roll.

Bread Choices - White, Wheat, Rye, Sourdough, Brioche Bun, Brioche roll, Baguette, Tortilla, Spinach wrap.

Cheese choices - Cheddar, Swiss, American, Gouda, Mozzarella, Parmesan.

All Sandwiched come with a pickle & chips or + \$1.50 for PYC fries or + \$3.50 for a side of daily vegetable

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Entrees

***NY Strip - \$43**

12oz. grilled NY strip steak served over whipped garlic, chives and mashed potatoes. Topped with fried zucchini strings and rosemary butter.

Teriyaki Salmon - \$31

7 oz. grilled maple teriyaki salmon served over a bed of stir-fried vegetables and rice.

Pork Ribs - \$44 full / \$25 half

Roasted rack of St. Louis style ribs with BBQ sauce. Served with a side of vegetables, rosemary and thyme potato wedges.

Saffron Mussels - \$25

Twelve PEI mussels cooked in a saffron cream sauce with shallots, garlic, bell peppers and parsley. Served with a side of grilled sourdough bread.

Fennel Cream Chicken - \$29

Two bone in chicken thighs long braised in a fennel cream sauce with red onions, garlic, spinach and fresh basil. Served over a bed of rice pilaf.

Beef Stroganoff - \$25

Sautéed beef tips with mushrooms and Spanish onions in a rich gravy. Served over egg noodles.

Walleye - \$35

9 oz. seared walleye filet served over succotash. Finished with a drizzle of lemon oil.

Mahi Mahi - \$29

6 oz. seared mahi mahi served over a bed of coconut cilantro rice. Topped with a grilled pineapple chutney.

All Entrees can have a side of daily vegetable added for \$3.50

Specials - Entrance Board posted along with soup and vegetable du jour

Wednesday, Saturday, and Sunday Night's are Chef's surprise

Thursday Night Prime Rib Night – \$32, \$39, \$46, \$53

8, 12, 16, 20oz. portions served with baked potato seasonal vegetable and a soup or salad.

Friday Night Perch Night – \$35

Fried, baked or sautéed Lake Erie perch. Your choice of two sides.

Side Choices or Substitutions

Mashed or sweet potatoes, PYC fries or sweet potato fries, rice pilaf, onion rings, seasonal vegetable, soup or salad plus on:

Thursday Only - Baked potato

Friday Only - Macaroni & cheese, coleslaw

Desserts

**Weekly House-made Pie Special - \$7, Carrot Cake - \$6, Crème Brûlée - \$5
Chocolate & Vanilla Scoops - \$2.50, Sundaes - \$4.50-\$9, and Milkshakes - \$5**