

Portage Yacht Club Menu

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

Appetizers

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 - \$22

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), \$21.50 (10)

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 / \$7.00

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

Caesar - \$13.00 / \$6.50

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 \$6.00 - 4 oz. Salmon \$7.75 - 4 ea. Shrimp \$6.00

4 oz. Beef Sirloin \$11.00 - Avocado Slice \$1.75 - Hard-Cooked Egg \$1.00

Little Sailors — All these meals come with applesauce

Macaroni & Cheese - \$11.50

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 - \$13.25

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

***PYC Smash Burger - \$21.25**

Lean blended beef patties, smashed and served with onion, American cheese, yellow mustard, and a fried egg in a brioche bun.

***Marina Burger - \$21.50**

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

+ \$2.25 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.

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 - \$22

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, 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 of daily a side vegetable

*Ask your server about the menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, 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 - \$32

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

Pork Ribs - \$44 full / \$26 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 - \$30

6 oz. Chicken breast long braised in a fennel cream sauce with red onions, garlic, spinach and fresh basil. Served over a bed of rice pilaf.

Walleye - \$35

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

Basil and Broccoli Penne Pasta - \$15.75

Al dente penne pasta tossed with a basil lemon pesto, Spanish onion, red bell peppers, red bell pepper, sun dried tomato, garlic, and cashews.

Spaghetti & Meatballs - \$21

Al dente spaghetti served with house made meatballs, and a classic marinara sauce. Finished with fresh shaved parmesan cheese.

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

Thursday Night Prime Rib Night – \$33.50, \$41.50, \$49.00, \$56.00

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

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

Desserts

**Weekly House-made Pie Special - \$7, Carrot Cake - \$6.25, Crème Brûlée - \$5
Chocolate & Vanilla Scoops - \$2.50, Sundaes - \$4.50-\$9.25, and Milkshakes - \$5.75**