



Brunch

3 Eggs Any Style \$8

Choice of Bacon, or Link Sausage

Veggie Scramble \$10

Spinach, Broccoli, Zucchini, Onions,
Roasted Potatoes, Toast

Heirloom Tomato & Mozzarella Cheese \$10

Roasted Potatoes, Toast

Crab & Goat Cheese Omelet \$14

Roasted Potatoes, Toast

Classic Eggs Benedict \$12.50

2 Poached Eggs, English Muffin, Canadian Bacon,
Hollandaise, Roasted Potatoes

Florentine Eggs Benedict \$12.50

2 Poached Eggs, English Muffin, Sautee Spinach,
Hollandaise, Roasted Potatoes

Croissant Fried Egg BLT \$12

Fried Egg, Bacon, Lettuce, Tomato, Mayo, Roasted
Potatoes

Buttermilk Pancakes \$6

Strawberries \$1

Buttermilk Waffles \$7

Whipped Cream & Strawberries

Cup Fruit \$5

Entrée

Leslie's Pulled Pork Sandwich \$12

Slow Roasted Pork in BBQ Sauce, topped with Cole
Slaw, Side Onion Rings

(Peterson Dry Creek Valley 07' Zin)

Organic Veggie Burger \$10

Mayo, Side Salad

Add \$1 for Jack, Cheddar, or Bacon

Grilled Pesto Chicken Pasta \$12.50

Portobello's, Onions, Zucchini, Asparagus,
Pappardelle Pasta, Shaved Asiago, Fresh Basil
(Matanzas Creek Sauvignon Blanc)

Seafood Pasta \$16

Mussels, Clams, Prawns, Asparagus,
White Wine Garlic Sauce

Sausalito Yacht Club

Soups & Salads

Onion Strings \$4.50

Calamari \$8

Trio of Sauces

Asparagus Soup

Cup \$3.50 or Bowl \$5.50

House Salad \$6.50

Organic Mixed Greens, Organic Fuji Apples,
Red Onion, PT. Reyes Blue Cheese Crumbles,
House Sweet Balsamic Vinaigrette
(Sonoma-Cutrer 08' Chardonnay)

Organic Whole Leaf Romaine Caesar \$7.50

Garlic Brioche Croutons

Salmon \$7.50 or Grilled Chicken \$6.00

(10 Knots Paso Robles 10' Viognier)

Grilled Organic Chicken Cobb \$14

Chopped Egg, Red Onion, Bacon, Blue Cheese
Crumbles, Goat Cheese, Chopped Romaine,

House Blue Cheese Dressing

(Innocent Bystander Australia Pinot Noir)

Grilled Tri Salad \$14.50

Thinly Sliced Tri Tip, Mixed Greens, Shaved Carrot,
Cucumber, Goat Cheese, Avocado, Red Onion,
Cilantro & Lime Vinaigrette

Grilled Beef Hot Dog \$7.50

Side Fries (Anchor Steam)

SYC Hamburger \$10

Mayo, Fries

Add \$1 for Jack, Cheddar, or Bacon

(Roederer Anderson Valley Sparkling Wine)

Rock Cod Fish N Chips \$11.50

Side Fries, Cole Slaw

(Sonoma -Cutrer Chardonnay)

Grilled Bratwurst \$8

Beer Caramelized Onions, Side Onion Strings

(Peterson Dry Creek Valley Zinfandel)

California Environmental Health Service requires notice that
undercooked meat (rare, medium rare) may cause food borne illness.

Chef Leslie Durkee 09/25/2011