



*Sausalito Yacht Club  
Dinner Menu*

*Soups & Salads*

*Asparagus*

Cup \$3.50 or Bowl \$5.50

*House Salad \$6.50*

*Organic Mixed Greens, Organic Fuji Apples,  
Sliced Red Onion, PT Reyes Blue Cheese Crumbles,  
Balsamic Vinaigrette (Sonoma-Cutrer 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)*

*Leslie's Crab Louie \$16*

*Picked Dungeness Crab, Chopped Romaine, Celery,  
Scallions, Chives, Cabbage, Sliced Red Onions,  
Fennel, Jicama, Thousand Island Dressing  
(Treana Central Coast 08' Viognier)*

*Summer Prosciutto & Pear Salad \$9*

*Thinly Sliced Prosciutto, Baby Arugula, Red Onions,  
Fennel, Goat Cheese, Sliced Cucumber, Fresh Basil,  
Walnuts, Rosemary Lemon Vinaigrette  
(Matanzas Creek 10' Sauvignon Blanc)*

*Roasted Beet & Cucumber Salad \$8*

*Baby Spinach, Sliced Red Onions, Sliced Chives,  
Cucumbers, Herbed Goat Cheese, Crispy Pancetta,  
Blue Cheese Dressing*

*Appetizers*

*Onion Strings \$4.50*

*Calamari \$8*

*Trio of Sauces*

*Frito Misto \$6*

*Broccoli, Lemon, Zucchini, Portobello, Green Beans,  
Chipotle Aioli Sauce*

*Steamed Mussels & Clams \$15*

*Side Grilled Garlic Bread*

*Shrimp Cocktail \$7.50*

*Cocktail Sauce*

*Entrée*

*Old Fashion Grilled 14oz NY Steak \$26.50*

*Baked Yukon Potato, Grilled Brocolini,  
Side Chives, Sour Cream, Scallions, Herbed Mixed  
Mushrooms (Peterson 07' Zinfandel)*

*Grilled Chili Encrusted Pork Loin \$19.50*

*Garlic & Herb Roasted Potatoes,  
Sautee Green Beans, Grilled Peach  
(J California 10' Pinot Gris)*

*Veggie Pasta \$15*

*Pappardelle Pasta, Asparagus, Mushrooms,  
Zucchini, Broccoli, Spinach, Garlic & Olive Oil,  
Fresh Herbs Asiago Cheese (J Pinot Gris)*

*Grilled Filet Mignon \$28.50*

*Asiago & Yukon Potato Gratin, Crispy Leeks,  
Crispy Shallots, Grilled Asparagus,  
Balsamic Demi Grace*

*(Spell Bound California 08' Petit Syrah)*

*Grilled Scallop & Sweet Basil Aioli \$16.50*

*Prawn Arancini, Pancetta & Micro Greens  
(Matanzas Creek 10' Sauvignon Blanc)*

*Grilled Salmon & Portobello Risotto \$16*

*Zucchini, Mushrooms, Sweet Corn,  
Onions, Broccoli, Asiago,  
Heirloom Tomato & Fresh Herb Salsa  
(J 08' Chardonnay)*

*Blue Plate Specials*

*Rock Cod Fish N Chips \$11.50*

*Side Fries, Cole Slaw (Sonoma -Cutrer Chardonnay)*

*Grilled Kobe Beef Hot Dog \$7.50*

*Side Fries (Anchor Steam)*

*SYC Hamburger \$12*

*Mayo, Fries Add \$1 for Jack, Cheddar, or Bacon (Roederer Anderson Valley Sparkling Wine)*

*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)*

18% Gratuity will be added to parties of six or more

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

**Chef Leslie Durkee 09/24/2011**