

kingston yacht club

SALADS

ADD CHICKEN, TOFU
OR SHRIMP \$5

ADD SCALLOPS, CRAB CAKES
OR 5OZ STEAK \$6

FARM GATE \$10

baby greens, seasonal vegetables, three year old cheddar;
honey cider vinaigrette

CAESAR \$10

crisp romaine, croutons, bacon, parmesan;
creamy Caesar dressing

ARUGULA \$11

red wine poached pears, candied pecans, blue cheese
and apple slices; apple vinaigrette

APPETIZERS

DAILY SOUP \$5

creations made fresh in-house

FLATBREAD PIZZA \$14

pepperoni & jack cheese, mushrooms, peppers and onions;
house-made tomato sauce

CRAB CAKES \$15

on a bed of greens; chili lime aioli

SEARED SEA SCALLOPS \$16

arugula, pickled red onion & radish; honey orange butter sauce

SPRING ROLLS \$13

crispy vegetable spring rolls; sweet chili dipping sauce

SHARING & SNACKS

FRITES \$5 | SWEET POTATO FRIES \$6

aioli & maple ketchup | smoked paprika aioli

CANAPÉ TRIO \$13

rare roast beef with horseradish crème fraîche, smoked salmon with
lemon dill cream cheese, prosciutto with red wine poached pear
and blasamic syrup; served on crostini (2pc of each)

SHARK PLATTER \$22

selection of local cured meats and cheese
with mostarda, pickles & marinated olives

NACHOS \$14

crispy corn tortillas, jack cheese, red onions, black olives, sweet and
jalapeno peppers; served with house-made salsa & sour cream
add: chicken \$5 steak \$6

KYC KETTLE CHIPS \$3

basket of house-made chips;
sea salt or Korean BBQ

HOUSE-MADE BAR NUTS

\$2.50

SANDWICHES & BURGERS

SERVED WITH: FRITES
FARM GATE SALAD
SOUP OR KETTLE CHIPS
SUBSTITUTE: SWEET FRIES
CAESAR SALAD
OR ARUGULA SALAD \$2

REUBEN \$14

Creel & Gambrel pastrami, house-made sauerkraut, grainy Dijon & Swiss cheese on light rye with house-made "1000 islands" dressing

CHICKEN PARMESAN SANDWICH \$14

breaded chicken breast, parmesan, arugula & marinara

GOURMET GRILLED CHEESE \$13

blend of melted brie & three year-old cheddar with your choice of fresh apple slices or red wine poached pears

TLT \$12

lightly breaded tofu, lettuce, tomatoes & basil aioli

KYC CLUBHOUSE \$15

turkey breast, crispy bacon, greens, tomato and basil aioli

CHEESE STEAK SANDWICH \$16

shaved Enright Cattle Co steak, sauteed peppers & onions, herb garlic cream cheese topped with melted Manchego cheese

KYC WRAP \$14

grilled chicken, bacon, romaine, jack cheese & house-made ranch

BURGERS \$16

KYC BURGER

greens, tomato, dill pickle, red onion & basil aioli

BRIE BURGER

peppercorn crusted, caramelized onions & brie

HOT HAMBURGER

served open faced on bread of your choice covered in Beau's gravy & caramelized onions

MAINS

STEAK FRITES \$MARKET PRICED

Montreal steak spiced, featured compound butter with fresh cut frites and aioli. Ask your server for the cut of the week

FISH & CHIPS \$19

lightly breaded cod fillet served with slaw, tartar sauce & frites

MIXED PEPPERCORN CRUSTED TENDERLOIN \$26

6 oz. beef filet grilled to your liking served with Manchego and caramelized onion potato cake & feature vegetable; Beau's Lug Tread gravy

SEARED SCALLOPS ENTRÉE \$26

pan seared, served with butternut squash, feature vegetable and wild rice; double smoked bacon maple butter sauce

PAD THAI \$22

rice noodle stir-fry with shrimp, bean sprouts & peanuts; garnished with fresh mint, cilantro and lime. choice of chicken or tofu

VEGETARIAN ALFREDO \$18

fettuccini with select vegetables tossed in Alfredo sauce