

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

SPINACH & BEET \$11

fresh baby spinach with pickled beets, apple slices, toasted
pistachios, apple vinaigrette and chèvre drizzle

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

on a bed of sautéed spinach; maple bacon butter sauce

SHARING & SNACKS

FRITES \$5 | SWEET POTATO FRIES \$6

aioli & maple ketchup | smoked paprika aioli

KYC KETTLE CHIPS \$3

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

GUACAMOLE \$14

house-made with fresh avocados
served with corn and flour tortillas

SHARK PLATTER \$22

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

NACHOS \$14

crispy corn tortillas topped with jack cheese, red onions,
black olives, sweet and jalapeno peppers
served with house-made salsa & sour cream
add: chicken \$5 steak \$6 side of guacamole \$3

HOUSE MADE BAR NUTS \$2.50

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SANDWICHES & BURGERS

SERVED WITH: FRITES
FARM GATE SALAD
SOUP OR KETTLE CHIPS
SUBSTITUTE: SWEET FRIES
CAESAR SALAD
OR SPINACH 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, baby spinach & marinara

GOURMET GRILLED CHEESE \$13

blend of melted brie & three year-old cheddar with fresh apple slices

TLT \$12

lightly breaded tofu, lettuce, tomatoes & basil aioli

KYC CLUBHOUSE \$15

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

STEAK SANDWICH \$16

Enright Cattle Co steak, caramelized onions, roasted mushrooms, local fontina, horseradish crème fraîche and balsamic syrup

KYC BURGER \$15

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

GUACAMOLE BURGER \$15

guacamole, salsa and a chili lime aioli

BRIE BURGER \$15

peppercorn crusted, caramelized onions & brie

KYC WRAP \$14

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

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

GNOCCI DI PARMA \$21

house-made gnocci with mushrooms, roasted red peppers, baby spinach & prosciutto di Parm in a brandy blue cheese sauce

CHICKEN CALABRESE \$20

chicken scaloppini with green olives and baby spinach on fettuccini in a Calabrese butter sauce

PAD THAI \$21

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

BUTTERNUT SQUASH & RICOTTA RAVIOLI \$19

house-made with toasted pepitas & chili oil in a sage cream sauce