

Corinthian Yacht Club

Dinner Menu

August 2009



Soups

New England Clam Chowder
Lobster Bisque
Baked French Onion Soup

Appetizers

Gulf Shrimp Cocktail

Six large Gulf Shrimp served
with Tangy Cocktail Sauce

Lump Crab and Avocado Timbal

Heirloom tomato soup
Micro green salad
Parmesan crisp

Fresh Fava Bean Bruschetta

Grilled ciabatta bread
House Made Ricotta Cheese, Fava Puree
Shaved Pecorino

Spicy Fried Calamari

Tender Calamari rings lightly battered and
fried. Tossed with Banana Pepper Rings and
served with Chipotle Mayonnaise

***Oysters on the Half Shell**

Served with House Cocktail Sauce and
Mignonette Sauce

Lobster & Black Truffle Bouchée

Maine lobster, leeks, and black truffle,
Champagne Cream Sauce, Puff pastry Shell

Salads

Corinthian House Salad

Caesar Salad

Summer Chopped Salad

Arugula, Corn, Green Beans, Cucumber, Tomato,
Red Onion, Avocado, and Bacon
Tossed with lemon and herb vinaigrette

Enjoy any of the above Salads with:

Marinated Chicken Breast
Grilled Shrimp
Cajun Blackened Salmon



Mediterranean Antipasto Salad

Zucchini, Fresh Artichokes, Roasted Peppers, Couscous, Olives, Salume
And Imported Cheese

*Consuming these raw or undercooked products could increase your chances of contracting a food borne illness.
For more information, ask your server for our brochure.

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Entrees

Grilled Tuna Steak

Soy and ginger marinade, cilantro and citrus salad

Boston Baked Haddock

Local Catch of Haddock with Seasoned Breadcrumbs and Fresh-squeezed Lemon Juice

***Grilled Filet Mignon**

8 oz. Choice Filet Mignon served with Starch and Vegetable du Jour, Sauce Béarnaise

6 oz. Petite Filet

Fried Seafood Combo

Shrimp, Oysters, Scallops, Haddock
Cole slaw and Tartar Sauce

Grilled Black Angus New York Sirloin

15 oz. Black Angus Sirloin grilled and finished with Red wine-port demi sauce and Gorgonzola Butter

Fillet of Sole Corinthian

Egg battered and lightly sautéed, with lemon, mushroom, cherry tomato, and parsley

Roasted Muscovy Duck Breast

Pan Roasted Duck Breast basted with Fresh Thyme and Butter and finished with Vidalia Onion and Peach Chutney

Shrimp Sambuca

Jumbo Shrimp sautéed with Shallots, Sambuca and Tomato in a Bouillabaisse broth, tossed with Pappardella pasta

All entrees served with market vegetables and chef's choice of starch du jour



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Casual Fare

Lobster Salad Roll

Fresh New England Tail and Claw Meat lightly tossed with Mayonnaise served on a lightly Toasted Hot Dog Roll

Margherita Pizza

Fresh grilled pizza dough topped with sliced Roma Tomato, Fresh Basil and Mozzarella Cheese

***Open-Faced Steak Sandwich**

10 oz. Center Cut Choice Sirloin grilled to your liking served over Texas Toast with Lettuce, Tomato

***CYC Bacon Cheeseburger**

Fresh Ground Angus Sirloin Char broiled with Applewood Smoked Bacon and Cheese on a soft Kaiser Roll .



Reuben Panini

Angus Corned Beef, Sauerkraut, and Swiss with Russian Dressing on Hearty Rye

Macho Nachos

Double stacked Corn Tortilla Chips with Sirloin Chili, Corn, Black Beans and Cheese, Salsa, Guacamole and Sour Cream

Fried Oyster Sandwich

Lightly breaded Oysters fried and served on a Kaiser Roll with Lettuce, Tomato Cole Slaw and Chipotle Mayonnaise

Chicken Quesadillas

Thinly sliced Chicken layered with Jack Cheese, Tomatoes, and Roasted Peppers in a Flour Tortilla and pan seared served with Sour Cream and Salsa

All sandwiches served with French Fries



Our Executive Chef is pleased to satisfy any of your dietary needs.

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Consumer Advisory Regarding Mercury in Fish*

Pregnant and nursing women, women who may become pregnant, and children under the age of 12 are advised of the health risks associated with the consumption of the following fish: swordfish, shark, king mackerel, tilefish, tuna steaks and canned white albacore tuna. Canned light tuna consumption should also be limited. These fish contain levels of mercury that the EPA and FDA agree can be toxic to a developing neurological system.

