

Chautauqua Lake Yacht Club

Smalls

Soup of the Season

Ask your server about our seasonal offering

Cup -5- Bowl -8-

Sweet Potato Fries

Crispy Sweet Potato Fries and Honey Sriracha Aioli
-8-

Potato Kegs

Oversized Potato Tots stuffed with Cheddar Cheese, Bacon, and Chives fried crispy and served with Sun dried Tomato Ranch
-10-

Calamari

Panko breaded Tube and Tentacle Calamari flash fried and served with Sweet Thai Chili Sauce
-14-

Green Tomato Stack

Lightly fried Green Tomatoes layered with fresh Mozzarella, Basil, EVOO drizzle, and Balsamic Reduction
-14-

Crispy Green Beans

Lightly battered Green Beans fried crispy and served with spicy Ranch
-10-

Garden

Beet Salad

Lemony Arugula with wedged Beets, crumbled Goat Cheese, pickled Onions, candied Pecans, and Balsamic Dressing
-12-

Steak Grilled Caesar

Grilled Romaine Heart brushed with Caesar Dressing and topped with shingled Sirloin, Grape Tomato, shaved Parmesan, and Garlic Croutons
-16-

Mediterranean Shrimp Salad

Chopped Romaine, Grape Tomato, Chick Peas, Cucumber, Avocado, roasted Red Peppers, Feta Cheese, grilled Shrimp, and Greek Vinaigrette
-16-

Hands

**All burgers come with house cut fries*

Grilled Nashville

Grilled Chicken Cutlet, House made Slaw, Dill Pickles, Nashville Hot Sauce, and Garlic Aioli on a toasted Roll served with House Cut Fries
-15-

Salmon Burger

Hand packed Salmon Burger seasoned and grilled, topped with Avocado, Bean Sprouts, Tomato, and Teriyaki Aioli
-16-

Jalapeno Popper Burger

½ lb. Brisket, Sirloin, and Chuck topped with Cream Cheese Jalapeno Poppers, Lettuce, Tomato, Pepper-Jack Cheese, and creamy Ranch on a grilled Brioche Roll
-15-

Mains

**all entrees are served with fresh oven baked rolls and a dinner salad*

Smoked Chicken Ravioli

Tender smoked Chicken Ravioli with sauteed Zucchini all topped with a creamy House made Coral Sauce, Parmesan, and Parsley
-18-

Sole

Chopped Seafood stuffed Sole Filets oven roasted and served with Baby Red Potatoes and sauteed Broccoletti all topped with browned Lemon Butter
-26-

Clam Pasta

Fresh Chef choice Pasta toss with Baby Clams, chopped Clams, fresh Pasta, Garlic, Shallots, Cream, White Wine, Parsley, Lemon, and Capers
-22-

Black and Bleu Strip Steak

12oz. NY Strip Steak dusted with Cajun Seasoning, Garlic Mashed Potatoes, sauteed Asparagus, and melted Bleu Cheese
-36-

***Substitute a**

6oz. Sirloin for -18-

OR

a 10oz. Sirloin for -24-

Barramundi

Pan roasted Barramundi Filet over Sun dried Tomato Risotto with sauteed Asparagus and a touch of Basil and EVOO Pesto
-22-

Pork Osso Bucco

Sous Vide Pork Shank braised to finish, creamy Polenta, Root Veg, and a traditional Osso Bucco Tomato and Stock Pan Sauce
-28-

**All proteins can be substituted for a grilled Impossible burger*

Please let your server know of any food allergy so that we can ensure your food is prepared accordingly
Consuming raw or undercooked food could be hazardous to your health