

Chautauqua Lake Yacht Club

Smalls

Soup of the Season

Ask your server about our seasonal offering
-6-

Spanakopita

Flaky Phyllo Dough filled with Spinach, Feta Cheese, Onion,
and Egg baked and served with Tzatziki
-12-

Fried Green Tomato Stack

Crispy Cornmeal dusted Green Tomatoes layered with
fresh Mozzarella, Basil, and Balsamic Reduction
-10-

Calamari

Breaded Tube and Tentacle Calamari and Banana Peppers
flash fried and served with warm Marinara
-14-

Garden

Grilled Caesar with Chicken

Romaine lightly grilled and brushed with Caesar Dressing
then topped with Chicken Cutlet, Bacon, Garlic Cheese
Croutons, and shaved Parmesan
-16-

Beet Salad

Roasted Beets over top a bed of Baby Arugula and Spring
Mix with smoked Bleu Cheese, toasted Walnuts, dried
Cranberries, and Balsamic Vinaigrette
-12-

Mediterranean Wedge

Iceberg Wedge with grilled Shrimp, Grape Tomato,
Cucumber, Feta Cheese, Kalamata Olives, roasted Red
Pepper, Greek Vinaigrette, and Parsley
-16-

**substitute a 6oz. sirloin coulotte on any salad for the same
price*

Hands

**UPGRADE to Stout Beer Battered Onion Rings for \$2*

Mahi Fish Taco

Blackened Mahi on Flour Tortillas with shredded Cabbage,
Pico de Gallo, Avocado, Cotija Cheese, Red Chili Sauce, and
Garlic Aioli
-16-

Fire Burger

½ lb. Brisket, Sirloin, and Chuck topped roasted Red
Peppers, Habanero Jack Cheese, and Sriracha Aioli on a
crispy Focaccia Roll
-15-

Mains

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

Barramundi

Pan seared Barramundi served over a
creamy Spring Pea Parmesan Risotto and
Sweet Pea Puree
-18-

Porkchop

Succulent Bone in 14oz Chop, sous vide and
grilled to finish, served over Garlic Mashed
Potatoes with charred Brussel Sprouts and
Apple BBQ Glace
-28-

Chicken Marsala

Grilled Chicken Cutlets and Baby Bella
Mushrooms in a rich Marsala Wine Sauce all
over a bed of fresh cooked Pasta
-16-

Filet

Thick Cut 8oz. USDA Prime Filet served with
roasted Herb Baby Potatoes and sautéed
Asparagus, brushed with Parmesan Mustard
Sauce
-38-

Scallops

U-10 Diver Scallops seared in Cast Iron and
placed on creamy Parmesan Herb Polenta
with Sherry braised Oyster Mushrooms and
completed with a Red Wine Reduction
-32-

Gorgonzola Steak

6oz. grilled and shingled Sirloin Coulotte
topped with Gorgonzola and Balsamic
Reduction over top of Egg Noodles and a
bed of fresh Baby Spinach
-18-

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