

# EAU GALLIE YACHT CLUB



## Appetizers



### Fried Green Tomatoes

*Green tomatoes, crab salad, halloumi cheese, chipotle drizzle 12*



### Tempura Vegetables

*Lemon aioli 9*

### Crab Cake

*Spicy aioli, baby heirloom tomatoes, arugula 10*



### Seared "New Bedford" Scallops

*Smoked tomato coulis, polenta, succotash 10*



### Shrimp Cocktail

*5 Poached shrimp, cocktail sauce, mixed baby greens 12*

### Seared Duck Breast

*Bourbon cream, manchego croquette, blackberry gastrique 13*

### Calamari Fries

*Sweet chili sriracha aioli, scallions, sesame seeds 11.50*

### Crispy Rock Shrimp

*Scallions, spicy aioli, slaw 12*

### Eggplant "Meatballs"

*Smoked tomato coulis, Kalamata goat cheese, 12 year old balsamic 9*

### Tuna Poke

*Macadamia nuts, garlic, scallions, sesame seeds, soy-ginger dressing 12*



### Oysters Rockefeller

*Pernod, hollandaise, lemon gremolata 13*



### Coffee Rubbed Beef Tenderloin

*Parmesan risotto, shiitake mushrooms, veal demi, bourbon cream 14*

## Soups

Chef's Soup of The Day 4.50 / 6.50

EGYC Seafood Chowder 6.50 / 8.50

## Salads

### Classic Caesar

*Croutons, shaved parmesan, anchovies 6 / 9*

### House Salad

*Baby greens, hearts of palm, Florida orange, white balsamic vinaigrette 6 / 9*

### Ybor City 1905 Salad

*Jarlsberg, ham, green olives, lemon vinaigrette 8 / 12*



### Roasted Beet Salad

*Spiced pecans, goat cheese, herb vinaigrette 8.75*



### Baby Iceberg

*Maytag bleu cheese, "North Country" bacon, baby heirloom tomatoes, shaved red onions 8.50*



### Local Burrata Caprese

*Heirloom cherry tomato, shaved red onion, arugula, white balsamic 11.50*



## SANDWICHES

*all sandwiches are served with choice of side item*

<b>Yacht "Club"</b> <i>Triple decker with turkey, ham, bacon, lettuce, tomato, provolone, mustard aioli 9</i>	<b>Crab Cake Sandwich</b> <i>Brioche, cajun remoulade 12</i>
<b>EGYC Lounge Cheeseburger</b> <i>Brioche bun, topped with your choice of cheese 12</i>	<b>Ribeye Steak Sandwich</b>  <i>Eight ounce charbroiled over toast points 14</i>
<b>Philly Cheesesteak</b> <i>Sliced rib-eye, sautéed onions, peppers, provolone cheese, Amoroso roll 10.50</i>	<b>Blackened Mahi Sandwich</b>  <i>Brioche, mango chutney 14</i>

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## ENTRÉES

**Macadamia Nut Crusted Snapper**  
*Roasted pepper-pea orzo, citrus salsa, grapefruit beurre blanc 23*

**Hungarian Pork Chop**  
*Tomato, kielbasa, sauerkraut, spaetzli, cucumber salad, sour cream 25*

**Southern Shrimp & Grits**  
*Gruyere, pork belly, basil, smoked tomato coulis 23*

**Asian Glazed Salmon**   
*Pad Thai noodles, peanuts, cabbage slaw 24*

**Seared "New Bedford" Scallops (4)**   
*Smoked tomato coulis, herb polenta, black-eyed pea succotash 25*


**Tagine of Vegetables**  
*Moroccan spiced sweet potato, zucchini, eggplant, onion & garbanzo beans over basmati rice 17*

**Chicken Milanese**  
*Parmesan risotto, creamed spinach 18*

**Rabbit & Shiitake Mushroom Agnolotti**  
*Sage, beurre blanc, sautéed field greens 20*

**Filet Mignon**   
*Buttermilk roasted garlic mashed potatoes, jumbo asparagus, and sauce béarnaise 8oz. 35 / 6 oz. 30.50*

**Pan Roasted Rack of Lamb**   
*Cherry mint demi-glaze, dauphinoise potatoes, sautéed spring vegetables 34*

**18 oz Bone in Rib Eye**   
*Chimichurri sauce, buttermilk roasted garlic mashed potatoes, grilled vegetables 40*

**Crispy Half Duck**  
*Blueberry hoisin, cranberry pecan rice pilaf, baby bok choy, carrots, mushroom & ginger 34*

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*certain items are served raw or cooked to order. consuming raw or undercooked shellfish or meat may increase your risk of food-borne illness, especially if you have certain medical conditions.*

*Chef Mark Adams*



*Denotes the dish can be prepared "gluten free" upon request*