


EAU GALLIE YACHT CLUB



Appetizers

 Fried Green Tomatoes
Green tomatoes, crab salad, manchego cheese
Chipotle drizzle 12

 Tempura Vegetables
Lemon aidi 9

Crab Cake
Spicy aidi, baby heirloom tomatoes, arugula 10

 Seared "New Bedford" Scallops
Smoked tomato coulis, polenta, succotash 10

 Shrimp Cocktail
5 Poached shrimp, cocktail, mixed baby greens 12

Corn Beef and Cabbage Eggrolls

Mustard aidi 13


Calamari Fries
Sweet chili sauce sriracha aidi, scallions, sesame seeds 11.50

Crispy Rock Shrimp
scallions, spicy aidi, slaw 12

Eggplant "Meatballs"
Smoked tomato coulis, Kalamata olive goat cheese, 12 year old
balsamic 9

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

 Oysters Rockefeller
Pernod, Hollandaise, Lemon Grenolata 13

 Coffee Rubbed Beef Tenderloin
Parmesan risotto, shiitake mushroom, 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 Caprice

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

SANDWICHES

all sandwiches are served with choice of side item

Yacht "Club" Triple decker with turkey, ham, bacon, lettuce, tomato, provolone, mustard aioli 9	Crab Cake Sandwich Brioche, cajun remoulade 12
EGYC Lounge Cheeseburger Toasted Kaiser, topped with your choice of cheese 12	Ribeye Steak Sandwich  Eight ounce charbroiled over toast points 14
Philly Cheesesteak Sliced ribeye, sautéed onions, peppers, provolone cheese, Amrosio roll 10.50	Grilled Cobia Fish Tacos  Baja cabbage slaw, fresh cilantro, pickled red onion, jalapeno 15

ENTRÉES

Choice of garden salad, Caesar salad, or cup of soup du jour

Macadamia Nut Crusted Snapper
Roasted pepper-pea orzo, citrus salsa, beurre blanc 26

Hungarian Pork Chop
Tomato, kielbasa, sauerkraut, spaetzle, cucumber salad, sour cream 28

Shrimp Scampi
Watercress, bacon, linguine 26

Asian Glazed Salmon 
Pad Thai noodles, peanuts, Asian vegetables 27

Seared "New Bedford" Scallops (4) 
Smoked tomato coulis, herb polenta, black-eyed pea succotash 28

Tagine of Vegetables
Moroccan spiced sweet potato, zucchini, eggplant, onion & garbanzo beans over basmati rice 20
Add chicken, salmon, or shrimp 6

Chicken Milanese
Parmesan Risotto, Creamed Spinach 21

Rabbit & Shiitake Mushroom Agnolotti
Sage beurre blanc, sautéed field greens 23

Filet Mignon 
Buttermilk roasted garlic mashed potatoes, jumbo asparagus, and bearnaise sauce 8oz 38 / 6oz 33.50

Pan Roasted Rack of Lamb 
Cherry mint demi-glaze, dauphinoise potatoes, sautéed spring vegetables 37

12 oz Prime New York Strip 
Lightly hickory smoked and grilled, roasted garlic mashed potatoes, Caulillini, Jack Daniels peppercorn cream sauce
Under hickory smoked done 40

Crispy Half Duck
Blueberry hoisin, cranberry pecan rice pilaf, baby bok choy, carrots, shiitake mushrooms & ginger 37

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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.

Executive Chef Mark Adams



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