



CALIFORNIA
YACHT CLUB
LUNCH

Soups & Appetizers

MANHATTAN OR CYC BOSTON CLAM CHOWDER	7.
SOUP DU JOUR	7.
CHICKEN WINGS 3 WAYS (1lb) <i>IPA</i>	8.5
<i>Lemon Pepper - Honey BBQ - Traditional Buffalo</i>	

Sandwiches

Choice of Cole Slaw, Fresh Fruit, Mixed Green or French Fries

TUNA MELT <i>Fess Parker Chardonnay</i>	13.
<i>Swiss or Cheddar Cheese on Sourdough Bread</i>	
HONEY CHIPOTLE STEAK <i>Beuhler Cabernet Sauvignon</i>	16
<i>Grilled Flank Steak with Honey Chipotle Glaze, Roasted Red Peppers & Caramelized Onions on Ciabatta with Herbed Fries & Kalamata Aioli</i>	
GRILLED AHI TUNA STEAK <i>St Supéry Sauvignon Blanc</i>	19.
<i>Marinated Ahi Tuna with Wasabi Mayo, Watercress & Radish Sprouts on a Toasted Bun</i>	
CRAB ROLL <i>Adelaida Rose</i>	19.
<i>Crab Slaw with Shredded Lettuce & Old Bay Mayonnaise. Served with House Made Tarragon Cajun Potato Chips</i>	
REUBEN <i>Schrimshaw Pilsner</i>	14.
<i>House Made Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island Dressing</i>	
HAM & PINTO BEAN TORTA <i>Lincourt Pinot Noir</i>	16.
<i>Thinly Sliced Black Forest Ham with Cilantro Pinto Beans, Cotija Cheese, Romaine & Avocado Spread on a Telera Roll</i>	
*CYC BURGER <i>Edmeades Zinfandel</i>	14.
<i>Traditional Condiments, Served on a Brioche Bun</i>	
B.L.T <i>Kendall-Jackson Chardonnay</i>	13.
<i>On Sourdough Bread</i>	
CHICKEN APPLE FENNEL SALAD <i>Savion Vouvray</i>	15.
<i>Garlic Roasted Chicken Breast with Fennel & Gala Apples, Served with a Lemon Chive Tarragon Aioli on Pullman French Bread</i>	
DELI SANDWICHES	12.
Tuna Salad, Turkey or Ham	

Menu Served from 11:30AM until 2:00PM, Wednesday through Saturday
All Prices Subject to a 18% Service Charge and Local Sales Tax

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

LUNCH

Salads

CAESAR SALAD <i>Dopff & Irion Brut Rose</i>	11.
<i>Choice of Chicken Breast, Salmon or Shrimp</i>	17.
GREEK SUMMER SALAD <i>Savion Vouvray</i>	19.
<i>Romaine Lettuce, Cucumber, Kalamata Olives, Tomato, Hearts of Palm, lightly tossed with Roasted Tomato, Sherry Vinaigrette & Topped with Crumbled Feta Cheese</i>	
BLACK TUSCAN KALE & TURKEY SALAD <i>St Supéry Sauvignon Blanc</i>	18.
<i>Yellow Beets, Quinoa, Goat Cheese, Hazelnuts, Sherry Vinaigrette</i>	
THE SANTA FE <i>Anchor Lager or Campuget Rose</i>	16.
<i>Chicken, Avocado, Black Beans, Corn, Queso Ranchero, Lime-Cilantro Vinaigrette</i>	
BROWN DERBY COBB SALAD <i>Fess Parker Chardonnay</i>	15.
<i>Chopped Mix Lettuce, Turkey, Egg, Tomato, Bacon, Avocado, Blue Cheese</i>	
CYC SEAFOOD COBB SALAD <i>Stag's Leap Chardonnay</i>	21.
<i>Shrimp, Dungeness Crab, Egg, Tomato, Bacon, Avocado & Louis Dressing</i>	
CLASSIC CHICKEN CURRY SALAD <i>Savion Vouvray</i>	16.
<i>Grape & Apple Served on Papaya with Mixed Greens & Mango Chutney</i>	

Entrées

FAR EAST CHICKEN <i>Fess Parker Chardonnay</i>	23.
<i>Grilled Chicken Breast with Sautéed Fingerling Potatoes, Mushroom, Asparagus and Vegetable Pot Stickers with a Ginger, Lemongrass Broth</i>	
ASIAN SALMON FILET <i>Lincourt Pinot Noir</i>	24.
<i>Grilled Atlantic Salmon Marinated in Sweet Lime Chili served on Basmati Rice with Soy Glazed Haricots Vert</i>	
SUMMER SEAFOOD SPECIAL	AQ
CYC SAND DABS FILET <i>Kim Crawford Pinot Gris</i>	19.
<i>Mushrooms, Capers, Lemon Butter Sauce, Rustic Red Mashed Potatoes & Seasonal Vegetables</i>	
MUSSEL FRITES <i>Trimbach Pinot Gris</i>	15.
<i>Meuniere Sauce with Shallots, Garlic, Thyme, White Wine & Frites</i>	