



CALIFORNIA YACHT CLUB

Bar Lounge Menu

DEVILED EGGS <i>Domaine Carneros Brut NV</i>				9.
<i>BLT, Smoked Salmon, Jalapenos-Shrimp & Traditional with Fish Roe</i>				
SHRIMP COCKTAIL <i>Yealands Pinot Gris</i>				9.
<i>House Coctail sauce</i>				
CALAMARI MARTINI (To Share) <i>Colome Torrontes</i>				17
<i>1 pound of breaded calamari, citrus aioli & cocktail sauce with house made potato chips</i>				
CHICKEN WINGS 3 WAYS (1lb) <i>IPA</i>				8.5
<i>Lemon Pepper - Honey BBQ - Traditional Buffalo</i>				
CHEF'S CHOICE OYSTERS ON THE HALF SHELL	½ DOZ	DOZEN	AQ	
<i>Dom Perignon or Blue Ice Vodka</i>				
VIETNAMESE SHRIMP ROLL <i>Campuget Rose</i>				10.
<i>Asian Coleslaw, Dipping Sauce</i>				
CAESAR SALAD <i>Avissi Prosecco</i>	11.	entrée size		17.
<i>Ask for the Entrée size with Chicken Breast, Shrimps or Salmon</i>				
AHI TUNA POKE BOWL <i>Brander Sauvignon Blanc</i>				11.
<i>Steamed Bamboo Rice, Cucumber, Wakame, Avocado, Carrots, Macadamia Nuts, Green Onion</i>				
CYC CHILI BOWL <i>IPA or Porca de Murca Red</i>				10.
<i>Cheddar Cheese, Sour Cream, Onion, Homemade Corn Bread</i>				
FABIO'S FISH TACOS <i>Schrimshaw Pilsner or Brander Sauvignon Blanc</i>				14.
<i>Two Soft Corn Tortillas with beer battered cod, roasted tomatillo salsa & chipotle creme</i>				
FRENCH DIP <i>J. Lohr Cabernet Sauvignon</i>				13.
<i>Roasted Prime Rib in Soft French Roll, Cream of Horseradish & Natural Au Jus</i>				
OAXACA & MONTEREY CHEESES QUESADILLAS	10. add Chicken	12. add Shrimp		14.
<i>Poblano Pepper, Cilantro, Pico de Gallo, Sour Cream & Avocado</i>				
<i>Consilience Chardonnay</i>				
MUSSELS FRITES <i>Elizabeth Spencer Rose or Fontane Bianche</i>				15.
<i>Mussels Meunière Sauce with Shallots, Garlic, Thyme & White Wine served with French Fries</i>				
FLAT BREADS				
Chicken Pesto <i>Yealands Pinot Gris</i>				17
<i>Pear, Blue Cheese, Caramelized Onion, Smoked Bacon Bites & Arugula</i>				
<i>K-J Chardonnay</i>				
<i>Beer Brat Sausage, with sauerkraut & cheddar cheese</i>				
<i>Lincourt Pinot Noir or Sierra Nevada Kellerweiss</i>				
OPEN FACE NEW YORK STRIPLOIN (6 oz.) <i>Newton Cabernet Blend</i>				18.
<i>Caramelized Onion, Blue Cheese, Au Jus on Rye Bread</i>				
LA Bleu ANGUS BURGER <i>Porca de Murca Red</i>				14.
<i>Bleu cheese, arugula, red onion marmalads & Fabio's tangy BBQ sauce, on a Brioche Bun</i>				
FISH & CHIPS <i>Anchor Lager or Saget Sauvignon Blanc</i>				15.
<i>Crispy Fries, Coleslaw, Tartar Sauce & Malt Vinegar</i>				

Menu Served from 10:30AM until 9:30PM, Wednesday through Sunday
All Prices Subject to a 18% Service Charge and Local Sales Tax