



# Oakland Yacht Club

## Saturday, February 15th, 2020

### Starters

<b><u>Soup of the Day</u></b> – Italian Wedding Soup with Chicken Meatballs and Vegetables	<b>\$6</b>
<b><u>House Dinner Salad</u></b> – Baby greens with sliced pear, chopped hazel nuts and white Balsamic vinaigrette	<b>\$7</b>
<b><u>Entrée House Salad</u></b> – Double the portion size of our house salad.	<b>\$13</b>
<b><u>Add grilled prawns to your entrée salad...</u></b> 5 large tiger prawns grilled with lemon butter	<b>\$20</b>
<b><u>Fully Loaded Baked Potato</u></b> – Served with whipped butter, sour cream, grated cheddar cheese, green onions and bacon bits.	<b>\$7</b>

### Entrees

*Entrée's served with Soup or Salad*

<b><u>Chicken Cordon Bleu with Dijon Mustard Sauce</u></b> – Pounded breast of chicken filled with sliced ham and Swiss cheese, breaded and fried until golden brown. Served with confetti rice pilaf and vegetables.	<b>\$22</b>
<b><u>Red Shrimp Curry with Coconut milk, apples and mango chutney</u></b> – Served over Jasmine rice with sliced almonds, currents and golden raisins.	<b>\$24</b>
<b><u>Red Vegetable Curry</u></b> – An array of roasted vegetables including cauliflower, butternut squash, broccoli, and peppers in a rich sauce of coconut milk and yogurt with apples and mango chutney. Served with	
<b><u>Grilled Lemon Chicken</u></b> – Served with confetti rice pilaf and seasonal vegetable medley.	<b>\$17</b>

### Dessert

<b><u>Mini Hot Fudge Sundae</u></b>	<b>\$7</b>
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Prepared by O.Y.C. Chef Brandi Faye