



# Oakland Yacht Club

Saturday June 15th, 2019

## Starters

**Soup of the Day** – Vichyssoise – chilled potato leek soup with chives \$7

**House Dinner Salad** – Belgian endive salad with baby arugula and grilled radicchio, Red grapefruit segments and feta cheese. \$7

**Entrée House Salad** – A larger version of our dinner salad... \$13

**Add grilled prawns** to your entrée salad... \$18

**Fully Loaded Baked Potato** – with whipped butter, sour cream, scallions, cheddar cheese and bacon bits. \$7

## Entrees

ENTREES INCLUDE YOUR CHOICE OF SOUP OR A HOUSE SALAD

**Fish and Chips** - True cod filets dipped in beer batter and fried until crispy and golden. Served with oven baked chips, homemade tartar sauce, malt vinegar and a side of sautéed vegetables. \$21

**Spaghetti Carbonara** – With diced pancetta, baby peas, garlic and Parmesan cheese, in a rich cream sauce finished with white wine (*optional*) Served with a slice of grilled garlic toast. \$20

**Spaghetti Primavera with Sun Dried Tomato Pesto** – Roasted vegetable medley tossed together with pasta and a creamy tomato sauce. Finished with shaved Parmesan cheese and served with a slice of grilled garlic toast. \$18

## Sweet Endings

**Mini Hot Fudge Sundae** \$6