



Oakland Yacht Club

Friday June 14th, 2019

Starters

<u>Soup of the Day</u> - Vichyssoise – chilled potato leek soup with fresh chives	\$7
<u>House Dinner Salad</u> – Belgian endive, frisee, baby arugula, grilled radicchio, red grapefruit and feta cheese with extra virgin olive oil and raspberry balsamic vinaigrette.	\$7
<u>Half Watsonville Artichoke with Garlic Lemon Aioli</u>	\$7
<u>Entrée House Salad</u> – Double the portion size of our house salad.	\$13
<u>Add grilled prawns</u> to your entrée salad...	\$18
<u>Fully Loaded Baked Potato</u> – Served with whipped butter, sour cream, grated cheddar cheese, green onions and bacon bits.	\$7

Entrees

ENTREES INCLUDE YOUR CHOICE OF SOUP OR DINNER SALAD

<u>Sweet Italian Sausage Lasagna</u> – Made with three cheeses and a hearty marinara sauce. Served with a slice of grilled garlic toast.	\$22
<u>Salmon Croquette Summer Salad</u> – A beautiful array of baby greens, endive, sweet red peppers, baby peas and thin sliced apples make a tasty bed for 2 crispy salmon croquettes. Served with a light lemon vinaigrette and a minted mango Chile salsa.	\$22
<u>Spaghetti with Pesto and Baby Peas</u> – A light creamy pesto made with white wine, Parmesan and baby peas. Served with a slice of grilled garlic toast. v	\$18
<u>OYC 1/3 lb. Burger</u> – Ground chuck patty grilled to order with lettuce, tomatoes, onions, mayonnaise and mustard and served with French fries.	\$15

Dessert

<u>Mini Caramel Pecan Sundae</u>	\$6
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Prepared By O.Y.C. Chef - **Brandi Faye**