



# Oakland Yacht Club

Saturday May 18th, 2019

## Starters

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| <b><u>Soup of the Day</u></b> – Chicken Noodle with Vegetables   | <b>\$7</b>  |
| <b><u>House Dinner Salad</u></b> – Southwest Caesar Salad with crisp romaine, roasted garlic, chipotle peppers, lime juice, seasoned tortilla strips and queso fresco. | <b>\$7</b>  |
| <b><u>Entrée House Salad</u></b> – A larger version of our dinner salad...   | <b>\$13</b> |
| <b><u>Add grilled prawns</u></b> to your entrée salad...   | <b>\$18</b> |
| <b><u>Fully Loaded Baked Potato</u></b> – with whipped butter, sour cream, scallions, cheddar cheese and bacon bits.   | <b>\$7</b>  |

## Entrees

ENTREES INCLUDE YOUR CHOICE OF SOUP OR A HOUSE SALAD

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| <b><u>Chicken Picatta</u></b> - Pounded boneless breast sautéed with garlic butter, lemon and capers. Served with mashed Yukon gold potatoes and vegetable medley.   | <b>\$19</b> |
| <b><u>Linguine with White Clam Sauce</u></b> – White wine, garlic butter and lots of clams simmered together with al dante linguine and finished with green onions and Parmesan cheese. Served with a slice of garlic toast. | <b>\$21</b> |
| <b><u>Linguine with Pesto and Roasted Broccoli</u></b> – Finished with fresh lemon juice and shaved Parmesan cheese. Served with a slice of garlic toast.  | <b>\$18</b> |

## Sweet Endings

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| <b><u>Birthday Cake and Ice Cream</u></b> | <b>\$7</b> |
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Prepared by Chef **Brandi Faye**