



# Oakland Yacht Club

Friday May 17th, 2019

## Starters

<b><u>Soup of the Day</u></b> – Chicken Noodle with Vegetables	\$7
<b><u>House Dinner Salad</u></b> – Southwest Caesar salad with lime juice, garlic, chipotle peppers, crispy tortilla strips and queso fresca.	\$7
<b><u>Half Watsonville Artichoke with Garlic Lemon Aioli</u></b>	\$7
<b><u>Entrée House Salad</u></b> – Double the portion size of our house salad.	\$13
<b><u>Add grilled prawns</u></b> to your entrée salad...	\$18
<b><u>Fully Loaded Baked Potato</u></b> – 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*

<b><u>Rib Eye Steak</u></b> – With baked potato and seasonal vegetable.	\$26
<b><u>Beef Stroganoff over Buttered Noodles</u></b> – Made with mushrooms, onions, Sherry and finished with a dollop of sour cream and green onions. Accompanied by seasonal fresh vegetable medley.	\$22
<b><u>Roasted Sweet Corn and Cauliflower Risotto</u></b> – Made with corn stock and fresh grilled corn and charred cauliflower florets and roasted butternut squash.	\$21
<b><u>OYC 1/3 lb. Burger</u></b> – Ground chuck patty grilled to order with lettuce, tomatoes, onions, mayonnaise and mustard and served with French fries.	\$15

## Dessert

<b><u>Flourless Chocolate Cake -</u></b>	\$7
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Prepared By O.Y.C. Chef - **Brandi Faye**