



Oakland Yacht Club

Saturday August 24th, 2019

Starters

<u>Soup of the Day</u> – Chicken Tortilla Soup	\$7
<u>House Dinner Salad</u> – Spring greens with raspberries, pecans, feta cheese and Raspberry vinaigrette.	\$7
<u>Entrée House Salad</u> – A larger version of our dinner salad...	\$13
<u>Add grilled prawns</u> to your entrée salad...	\$18
<u>Fully Loaded Baked Potato</u> – with whipped butter, sour cream, scallions, cheddar cheese and bacon bits.	\$7

Entrees

ENTREES INCLUDE YOUR CHOICE OF SOUP OR A HOUSE SALAD

<u>Roasted Pork Tenderloin with Brown Butter Pear Sauce</u> – Seared then slow roasted and sliced, served on top of pears sautéed in brown butter and cider vinegar. Served with boiled red potatoes and seasonal vegetable medley.	\$22
<u>Chicken with Prosciutto, Provolone & Basil</u> – Served with a roasted red pepper sauce creamy Parmesan polenta and seasonal vegetable medley.	\$21
<u>Butternut Squash Ravioli with Fried Sage and Baby Tomatoes</u> – In a light cream Sauce and served with a slice of grilled garlic toast.	\$18

Sweet Endings

<u>Hot Carmel Sundae with Chopped Pecans</u>	\$7
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