



Oakland Yacht Club

Friday August 23rd, 2019

Starters

Soup of the Day – Chicken Tortilla Soup

House Dinner Salad – Spring Greens with Raspberries, Pecans, Feta Cheese and Raspberry Vinaigrette \$7

Entrée House Salad – Double the portion size of our house salad. \$13

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

Fully Loaded Baked Potato – Served with whipped butter, sour cream, grated cheddar cheese, green onions and bacon bits. \$7

Entrees

Chicken Dijon with Chives – Juicy oven poached breast with a velvety mustard sauce Finished with fresh cut chives. Served with garlic roasted herbed potatoes and Seasonal vegetable medley. \$18

Grilled Salmon Filet with Teriyaki Glaze and Toasted Sesame – Marinated in sweet and salty soy, ginger and citrus then grilled to sear in the juices and finished in the oven. Served with steamed white rice and stir-fried seasonal vegetables. \$23

Vegetarian Pasta Special – Served with a slice of garlic toast. \$18

OYC 1/3 lb. Burger – Ground chuck patty grilled to order with lettuce, tomatoes, onions, mayonnaise and mustard and served with French fries. \$15

Dessert

Black and Tan Sundae with Chopped Pecans and Whipped Cream \$7