



Oakland Yacht Club

Friday August 16th, 2019

Starters

Soup of the Day – Boston Clam Chowder \$6

House Dinner Salad – Classic Caesar salad with cold, crisp romaine, garlic croutons, house made dressing and shaved parmesan. \$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

Braised Lamb Shanks – Braised in red wine, tomato and lots of garlic, aromatic vegetables, lemon zest and herbs. Served with a creamy polenta and roasted broccoli florets. \$23

Red Curry Shrimp with Coconut Milk and Mango Chutney – Made with large tiger prawns, apples, butternut squash and yogurt. Served over saffron Basmati rice. \$24

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

Meyer Lemon Curd Tart with Blue Berries and Whipped Cream \$7

Chocolate Mousse Pie with Whipped Cream and Raspberries \$7