



Oakland Yacht Club

Friday December 7th, 2018

Starters

<u>Soup of the Day</u> – Cream of Mushroom	\$6
<u>House Dinner Salad</u> – Baby spinach salad with red onion, hardboiled egg, tomato, crisp bacon with white balsamic and Dejon vinaigrette.	\$7
<u>Entrée House Salad</u> – Double the portion size of our house salad.	\$13
Add a grilled chicken breast to your entree salad...	\$17
Add grilled prawns to your entrée salad...	\$18
<u>Fully Loaded Baked Potato</u> – 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

<u>Grilled Salmon and Asparagus Risotto</u> – Grilled salmon filet is flaked in to a creamy risotto flavored with white wine, lemon zest and parmesan cheese and garnished with baby pear tomatoes and scallions.	\$23
<u>Chicken Marsala</u> – Pounded chicken breast, seasoned and sautéed with cremini mushrooms and Marsala wine. Served with garlic roasted fingerling potatoes and seasonal vegetable.	\$20
<u>OYC 1/3lb Burger</u> – Ground chuck patty grilled to order with lettuce, tomatoes, onions, mayonnaise and mustard. Served with French fries.	\$15
<u>Warm Carmel Sundae</u> – with chopped pecans	\$6

Prepared By O.Y.C. Chef **Brandi Faye**