



Oakland Yacht Club

Friday March 15th, 2019

Starters

- Soup of the Day** – Italian Wedding Soup \$6
- House Dinner Salad** – Greek Style Salad with sliced cucumber, sweet bell peppers, tomatoes, Kalamata olives, romaine lettuce, feta cheese and an oregano herb vinaigrette.
- 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

ENTREES INCLUDE YOUR CHOICE OF SOUP OR DINNER SALAD

- Maple Seared Salmon Filet** – Maple brown butter seared salmon filet served on a bed of creamed leeks and topped with crispy fried leeks. Chef's choice seasonal vegetable accompanies. \$23
- Chicken Marsala** – Lightly pounded chicken breast, sautéed forest mushroom, garlic and Marsala wine. Served on a bed of creamy herb polenta along with seasonal vegetable medley. \$20
- OYC 1/3lb Burger** – Ground chuck patty grilled to order with lettuce, tomatoes, onions, mayonnaise and mustard and served with French fries. \$15

Dessert

- Mini Hot Sundae with Chopped Walnuts** \$6

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