

PORTLAND YACHT CLUB

SOUPS & STARTERS

SOUP OF THE DAY CUP 3.95 BOWL 5.95

Seasonal creation

NEW ENGLAND CLAM CHOWDER CUP 3.95 BOWL 5.95

Clams, potato, onion, celery & cream

BAKED RICOTTA 6.50

Whole milk ricotta baked in cast iron skillet garnished with warm almond scones

AVOCADO & CRAB 7.95

Avocado & cucumber roulade with a salad of Maine crabmeat

BRUSCHETTA 5.50

Grilled crostinis with olive oil, fava bean puree, pecorino cheese, & Tuscan ham

PORK POT STICKERS 6.95

Pulled pork & scallions in wonton wrappers with soy-ginger dipping sauce

SMOKED BLUEFISH 5.95

House smoked bluefish with roasted beet slaw, roasted garlic horseradish cream

SALADS

GRILLED RADICCHIO 5.95

White beans, crispy garlic, olive oil & parsley

CAESAR 5.50

Romaine lettuce, garlic dressing, pulled croutons & pecorino cheese

SPRING GREENS 4.95

Julienne of carrots, shaved cucumbers, toasted sesame seeds & red pepper vinaigrette

BABY SPINACH & ENDIVE 5.95

Spiced pecans, crumbled blue cheese & lemon-brown sugar vinaigrette

ENTREE

GRILLED QUAIL 18.95

Marinated quail grilled and served with quinoa, summer squash gratin & roasted-tomato essence

STUFFED PASTA 16.95

Rolled pasta stuffed with sweet squash garnished with brown butter and sage

GRILLED ATLANTIC SALMON 19.95

Farm raised Atlantic salmon served with crispy celery root, asparagus & hollandaise

RACK OF LAMB 23.95

Australian rack of lamb crusted with rosemary-mustard, barley risotto & fava beans

FILLET OF HALIBUT 21.95

Pan-roasted halibut served with soft polenta, spring peas & saffron-basil essence

LOBSTER TEMPURA

Lightly battered Maine lobster in a fricassee of native oysters with tomato, leeks & bacon

STEAK AU POIVRE 21.95

Pepper crusted flatiron steak with white truffled potatoes & pan-roasted wild mushroom sauce

ROAST PORK 20.50

Double-cut pork chop with chorizo, broccoli rabe, caramelized shallots & balsamic drizzle

