



CORINTHIAN YACHT CLUB
OF SAN FRANCISCO

Seasonal Winter Menu

5 pm - 8 pm Wednesday and Thursday | 5 pm - 9 pm Friday and Saturday | 5 pm - 8 pm Sunday

SMALL SHAREABLE PLATES

FRENCH FRIES OR SWEET POTATO FRIES 🌿	\$5	MINI GRUYERE GRILLED CHEESE 🌿	\$7
		truffle oil and wildflower honey	
ROASTED ORGANIC BABY BEETS 🌿	\$9	ALE BATTERED ONION RINGS 🌿	\$10
goat cheese, blood oranges, candied walnuts, tarragon			
CYC SEASONAL FLATBREAD 🌿	\$11	THAI-STYLE CITRUS AND AVOCADO SALAD 🌿🌱	\$10
wild mushrooms, roasted peppers, pecorino, arugula		shallot, cashew, chile, dried shrimp, cilantro, mint	
ARTICHOKE FRITTERS WITH LEMON MAYO 🌿	\$11	GRILLED CALABRIAN SAUSAGE	\$11
		rosemary scented polenta	
BUFFALO CHICKEN WINGS	\$14	SMOKED BABY BACK RIBS	\$14
CYC ranch dressing, celery sticks			

ENTRÉE SALADS

To any salad add Grilled Chicken Breast (\$10) or Grilled Fillet of Steelhead Salmon ² (\$14)

ORGANIC FIELD GREENS 🌿🌱🌱	\$9	CLASSIC CAESAR ^{1,2}	\$11	- add white anchovies	\$1
PETRA'S FATTOUSH SALAD 🌱🌱🌱	\$17				
romaine lettuce, toybox tomatoes, cucumbers, imported olives, feta cheese					
pita chips, mint, cilantro					
SESAME CRUSTED AHI TUNA 🌱 ^{1,2}	\$21				
asian greens, cucumber-wasabi, ponzu					
SEASONAL GRILLED SALMON SALAD 🌱	\$23				
baby spinach, persimmon, pomegranate, blood oranges, goat cheese, hazelnuts					
pomegranate vinaigrette					

BURGERS AND SANDWICHES

choice of fries or green salad

OUR BURGER SELECTION

FRESHLY GROUND 8OZ SHORTRIB AND CHUCK PATTY ²	\$18
THE "IMPOSSIBLE" VEGAN BURGER 🌿🌱	\$17

PERSONALIZE YOUR BURGER:

choice of cheese, bourbon barbecue sauce, sub ceasar	\$1
St. Agur bleu cheese, caramelized onions, sub onion rings for fries	\$2
Haas avocado, applewood smoked bacon, sautéed wild mushrooms	\$4

PULLED PORK SANDWICH

\$13

slow cooked pork in our own bourbon BBQ sauce, melting pepper jack, pear slaw
served on toasted ciabatta roll

SANTA FE GRILLED CHEESE



\$15

two cheeses, mild green chile, tomato, avocado, Napa valley peasant bread

CASUAL PLATES

PASTA DI ROMA

\$13

bucatini tossed with Guanciale Italian bacon, tomato, garlic, red onion, pecorino romano

SHORT RIB GNOCCHI

\$23

parmesan gnocchi made fresh daily, slow braised short rib ragu
fresh Sonoma Farmer's cheese

LOCAL HALIBUT AND CHIPS

\$25

805 ale batter, cole slaw, CYC tartar sauce, lemon



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Proudly featuring locally sourced and organic ingredients whenever possible.

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STARTERS

BASKET OF WARM RUSTIC BREADS 🌿 **\$4**
ORGANIC FIELD GREENS ♥️🌿 **\$6** | **CYC CLASSIC CAESAR** ^{1,2} **\$7** add white anchovies **\$1**

PINK LADY APPLES SALAD 🌿 **\$8**
butter lettuce, aged Welsh white cheese, toasted walnuts, pomegranate
small batch cider vinaigrette

CHEF CRIS' FAVORITE HOLIDAY-TIME SALAD 🌿 **\$9**
port wine poached pear, wild arugula, St. Agur bleu cheese, caramelized pecans
port wine vinaigrette

CREAMY FIVE MUSHROOM SOUP GRATINÉE **\$10**
topped with brioche crouton and melting Gruyère cheese

SALLY'S ICEBERG WEDGE **\$13**
Pt. Reyes bleu cheese, smoked bacon, heirloom cherry tomatoes

ENTRÉES

GRILLED STEELHEAD SALMON FILLET ♥️ **\$25**
sautéed medley of local harvest spinach, smoked bacon, roasted baby beets and Bermuda onion
tangerine - tarragon glaze

7OZ BAVETTE STEAK FRITES ² **\$28**
grilled and marinated 1855 Ranch beef
hand cut garlic-herb french fries, arugula salad, red wine reduction, bleu cheese butter

LOCAL HALIBUT FILLET WITH HAZELNUT CRUST ♥️ **\$29**
Fall River Farm's wild rice with wild mushrooms, butternut squash and bloomsdale spinach

UPMQUA FARMS' GRASS-FED LAMB TENDERLOIN ² **\$32**
rubbed with fresh rosemary and lightly brushed with dijon mustard
roasted shallot whipped potatoes, baby heirloom carrots with maple butter
pinot noir jus

SEARED MAINE DIVERS' SCALLOPS **\$33**
Acquarello risotto with grilled artichoke, meyer lemon and shaved prosciutto
saffron beurre-blanc



CORINTHIAN YACHT CLUB OF SAN FRANCISCO | 43 MAIN STREET, TIBURON CA 94920 | CYC.ORG

1. Served raw or undercooked or contain raw or undercooked ingredients.
2. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please let your server know of any serious allergies so they can relay the information to the kitchen and protect your health. Thank you.

♥️ A Healthier Choice Selection 🌿 Vegetarian ♥️ 100% Vegan
Chef Cris Rosemond and his staff are pleased to prepare your meal to your dietary requirements and (reasonable) personal preferences. Upcharges may apply.