



CORINTHIAN YACHT CLUB  
OF SAN FRANCISCO

Proudly featuring locally sourced and organic ingredients whenever possible.

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**Dining Menu Winter 2019**

**STARTERS**

**Port Wine Poached Pear \$8**

arugula, caramelized pecans, St. Agur bleu cheese  
port wine vinaigrette

**Local Baby Beets Salad \$8**

spinach, smoked bacon, dried apricots, goat cheese, tarragon  
pomegranate dressing

**Season's Best Salad \$9**

heirloom winter greens, Opal Farm's jazz apples, shaved fennel  
Pecorino cheese, candied walnuts, pomegranate seeds  
cider-honey vinaigrette

**Warm Purple Haze Goat Cheese \$11**

watercress, avocado, pink grapefruit, almonds  
toasted baguette rounds

**Sally's Iceberg Wedge \$8**

house cured bacon, cherry tomatoes  
Pt. Reyes bleu cheese dressing

**Soup of the Day \$6**

Ask your server for today's selection

**Hand Gathered Organic Field Greens \$6**

Choice of housemade dressings

**Classic Caesar \$7**

shaved Reggiano cheese, anchovies on request

**SMALL SHAREABLE PLATES**

**CYC Flatbread with Wild Mushrooms and Tomatoes \$10**

**Steamer Clams With Bacon and Garlic \$11**

**VEGETARIAN OPTIONS**

**"The Impossible" Vegan Burger \$13**

**Wild Mushroom Ravioli \$16**

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Chef Cris Rosemond and his staff are pleased to prepare your meal to your dietary requirements and (reasonable) personal preferences. Upcharges may apply.

All Items Subject to 8.5% Sales Tax.

Guests of members and reciprocal club members paying with a credit card will be charged a 20% service charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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**ENTRÉES**

**10 oz New York Steak “Cecilie” \$35**

smothered in caramelized onions and St. Agur bleu cheese  
twice baked potato, roasted heirloom carrots with rosemary  
red wine reduction sauce

Alexander Valley, Cabernet Sauvignon (Glass) \$12

Broll Mountain, Cabernet Sauvignon (Bottle) \$45

**Seared Maine Divers’ Scallops \$28**

acquarello risotto with grilled artichoke, prosciutto and meyer lemon  
smoked tomato beurre blanc

Kim Crawford, Sauvignon Blanc (Glass) \$10

Montevina, Pinot Gris (Bottle) \$11

**“24 Hour” Beef Short Rib \$27**

braised fork tender and served in its own rich sauce  
celery root puree, braised winter greens  
freshly grated horseradish root

Walt “Blue Jay”, Pinot Noir (Glass) \$14

Freeman “Gloria”, Pinot Noir (Bottle) \$80

**Ora King Salmon from New Zealand \$24**

wild rice pilaf amandine, sautéed fresh spinach  
blood orange reduction sauce

Macrostie, Chardonnay (Glass) \$12

Miner, Viognier (Bottle) \$55

**Dungeness Crab Ravioli Carbonara \$23**

freshly made pasta filled with crab meat and a blend of cheeses  
asparagus tips, heirloom cherry tomatoes

7 Deadly Zins, Zinfandel (Glass) \$9

Broll Mountain, Merlot (Bottle) \$28

**Smoky Maple Pork Loin Chop \$18**

all natural Duroc pork from Iowa  
parsnip – apple hash, buttery broccolini  
bourbon and brown mustard glaze

Deloach, Pinot Noir (Glass) \$8

Broll Mountain “Roussanne”, White Blend (Bottle) \$30

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