



CORINTHIAN YACHT CLUB
OF SAN FRANCISCO

Proudly featuring locally sourced and organic ingredients whenever possible.

GRILL MENU Summer 2019

Available from Wednesdays-Thursdays 5-9pm, Fridays-Saturdays 5-9pm, Sundays 5-8pm

SMALL PLATES

Peak Season Summer Melon <i>prosciutto, feta, mint, pistacchio</i>	\$6	Cone of French Fries	\$4
Ale Battered Onion Rings	\$7	Deep Fried Calamari	\$10
Skillet Roasted Shishito Peppers	\$8	Crispy Salmon Cakes <i>grilled corn and tomato salad</i>	\$12
Smoked Baby Back Ribs	\$8	Crab and Avocado Napoleon	\$13
CYC Seasonal Flatbread <i>heirloom tomatoes, burrata cheese, fresh basil</i>	\$10	Steamer Clams <i>bacon, white wine, garlic, butter, herbs</i>	\$12

SALADS AND SOUPS

Soup of the Day - \$9/Cup \$5 | Organic Field Greens - \$9/\$6 | Classic Caesar - \$11/\$7

Sesame Crusted Ahi Tuna - asian greens, cucumber-wasabi and ponzu **\$14**

Summer Chicken Breast Salad - baby spinach, papaya, goat cheese, almonds, passion fruit vinaigrette **\$14**

Corinthian Cobb - Pt. Reyes bleu cheese dressing **\$14**

Avocado Shrimp - half avocado, large bay shrimp, chilled gazpacho, watercress **\$16**

The Commodore's Grilled Salmon Salad - cucumbers, tomatoes, imported olives, feta cheese, red onion, dill **\$17**

SANDWICHES

Corinthian Signature Burger \$14

half pound, freshly ground angus chuck and shortrib patty served with french fries and garni

"The Impossible" Vegan Burger \$14

Yes! This is the one you heard about. Served with french fries or green salad.

Personalize Your Burger:

CYC barbecue sauce, sub caesar, crispy onions, or choice of cheese **\$1**

St. Agur bleu cheese, applewood smoked bacon, avocado, or sub onion rings for fries **\$2**

Watercress, Heirloom Tomato and Avocado \$12

nine grain bread, herbed goat cheese spread, choice of fries or green salad

Grilled Mahi Mahi Tacos \$13

cabbage slaw, chipotle aioli, lime crema

Gastropub Chicken Sandwich \$13

crispy bacon, roasted red pepper aioli, smoked gouda cheese
toasted brioche bun, choice of fries or green salad

PLATES

Char Grilled Bratwurst \$13

whipped yukon gold potatoes, braised red cabbage, three mustard blend

Wild Mushroom Ravioli \$16

spinach, asparagus tips, cherry tomatoes, aged parmesan
porcini mushroom consomme and truffle essence

Anchor Steam Battered Halibut and Chips \$18

house recipe tartar sauce, cole slaw and lemon

North Beach Seafood Cioppino \$19

a daily selection of our fresh seafood served in a zesty tomato-saffron broth
with chopped herbs and grilled rustic bread

Grilled Steak Frites \$20

petite filet mignon, french fries, red wine sauce

We feature casual service in our Member Bar. For more formal and timed service please join us in our Main Dining Room.

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.