



Proudly featuring locally sourced, sustainable farmed organic ingredients

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## Grill Lunch Summer 2019

### SOUPS AND SALADS

To any salad add grilled chicken breast(\$8), chilled shrimp(\$6) or roasted salmon filet(\$10)

**SOUP AND SALAD SPECIAL \$9**  
*cup of soup du jour with green salad or caesar*

**Soup du Jour \$5/\$9**  
Ask your server for today's special selection

**Organic Field Greens with choice of dressing \$6/\$9**

**Classic Caesar with shaved Reggiano \$7/\$11**

**CYC Cobb \$9/\$14**  
Pt. Reyes bleu cheese dressing, house cured bacon

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

**Carlos' Tostada \$13**  
choice of spiced ground beef or grilled chicken, refried pinto beans, shredded lettuce  
cheese, tomatoes, avocado with sour cream and salsa on the side

**Avocado Shrimp \$15**  
half avocado, large bay shrimp, chilled gazpacho, arugula

**Papaya Chicken \$14**  
half papaya filled with island-style chicken salad, baby spinach, berries

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

**Grilled Beef Tenderloin Salad \$19**  
baby spinach, red potatoes, roasted peppers, bleu cheese, dijon vinaigrette

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### SANDWICHES

*all sandwiches come with garni and choice of fries or green salad*

**Corinthian Signature Burger \$14**  
half pound, freshly ground angus chuck and shortrib patty

**"The Impossible" Vegan Burger \$14**  
Yes! This is the one you heard about.

**Personalize Your Burger:**  
CYC barbecue sauce, sub caesar, sub 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

**Gastropub Chicken Sandwich \$13**  
crispy bacon, roasted red pepper aioli, smoked gouda cheese  
toasted brioche bun, choice of fries or green salad

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### PLATES

**Pasta Pomodoro Fresco \$10**  
angel hair pasta, peak season heirloom tomatoes, slivered garlic, reggiano cheese  
estate bottled extra virgin olive oil

**Grilled Mahi Mahi Fish Tacos \$13**  
cabbage slaw, chipotle aioli & lime crema

**Wild Mushroom Ravioli \$16**  
spinach, asparagus tips, cherry tomatoes, aged parmesan  
porcini mushroom consommé and truffle essence

**Anchor Steam Battered Halibut & Chips \$18**  
our own tartar sauce 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