



CORINTHIAN YACHT CLUB
OF SAN FRANCISCO

Proudly featuring locally sourced and organic ingredients whenever possible.

Dining Menu Summer 2019

STARTERS

Luscious Summer Salad \$8

fresh ingredients from the farmer's market
plums, peaches, nectarines, heirloom tomatoes, asian pear, almonds
apricot dressing, royal basil, fresh mint

Wild Gathered Sonoma Springs Watercress \$9

smoked duck breast, fresh cherries, toasted hazelnuts
cherry balsamic vinaigrette

Heirloom Tomato and Burrata Salad \$9

estate bottled extra virgin olive oil, 18 year old balsamic vinegar
peak season basil, long crouton

Skillet Roasted Shishito Peppers \$8

charred cipollini onion, smoked paprika, redwood hill goat cheese sauce

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

Steamer Clams \$12

bacon, white wine, garlic, butter, herbs

Crispy Salmon Cakes \$12

VEGETARIAN OPTIONS

"The Impossible" Vegan Burger \$14

Wild Mushroom Ravioli \$16

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

Creekstone Farms' 8oz Filet Mignon \$35

potato and Gruyère gratin, delta asparagus
cabernet demi-glace, onion ring

Alexander Valley, Cabernet Sauvignon (Glass) \$12
Beringer Knights Valley, Cabernet Sauvignon (Bottle) \$40

Pan Seared Alaskan Halibut Fillet \$27

fresh corn and heirloom cherry tomato sauté
lemon basil compound butter

Macrostie, Chardonnay (Glass) \$12
Miner Viognier (Bottle) \$55

Roasted Rack of Australian Lamb \$29

Acquerello risotto al treviso, County Line Farms' broccoli rabe
pinot noir-cherry sauce

7 Deadly Zins, Zinfandel (Glass) \$9
Frank Family, Zinfandel (Bottle) \$65

Grilled Fillet of Wild Salmon \$25

king, soho or sockeye depending on catch
wild rice pilaf amandine, sautéed bloomsdale spinach
apricot purée

Walt "Blue Jay", Pinot Noir (Glass) \$14
Freeman "Gloria", Pinot Noir (Bottle) \$80

Grilled Pacific Swordfish Fillet \$21

salad of watercress, grilled peaches, goat cheese and pistachios
red plum vinaigrette

Kim Crawford, Sauvignon Blanc (Glass) \$10
Babich Marlborough, Sauvignon Blanc (Bottle) \$26

Pork Prime Rib \$19

natural Duroc pork loin chop from Iowa
whole grain mustard mashed potatoes, blue lake green beans
brandied apples with bacon

DeLoach, Pinot Noir (Glass) \$8
Justin, Cabernet Sauvignon (Bottle) \$60

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