

GOLDEN ROAD YACHT CLUB

Starters

Cajun Crab Cakes - 22

Two claw meat crab cakes made with fresh herbs and Cajun seasoning, seared and served over a bed of lettuce with a Cajun slaw & tangy Cajun remoulade

Lobster Bao Buns - 28

Two steamed bao buns filled with fresh Maine lobster tossed in a Japanese kewpie mayo with lemon, truffle, & garlic topped with chives

Char Siu Pork Belly Bao Buns - 18

Three steamed bao buns filled with sweet, salty, & savory Chinese style house made Char Siu marinated pork belly roasted then seared. Served with pickled sesame cucumbers, scallions, sesame seeds, cilantro, and sriracha aioli

Jumbo Soft Pretzel - 17

Bavarian style jumbo soft pretzel served with grain mustard and house made beer cheese

Yellowfin Tuna Poke Nachos - 28

Crispy wonton chips, sushi grade Yellowfin Tuna lightly tossed in a soy, sesame, & scallion marinade, seaweed salad, cucumber, avocado, candied jalapeños, sriracha aioli, scallions, served cold

Smoked Salmon Dip - 25

Generous portion of creamy smoked salmon dip made with fresh dill, lemon, & horseradish. Served with sliced toasted baguettes

Mexican Street Corn Dip - 19

Creamy street corn dip mixed with warm Mexican spices, cilantro, lime, jalapeño, topped with cotija cheese, lime crema, & candied jalapeños served cold with tortilla chips

Chips & Salsa - 15

Fresh mild salsa in the style of Pico - De - Gallo with fresh tomatoes, onions, & cilantro, served with tortilla chips

Salads

Our salads are served as an entree size and can easily be shared

Chicken Thighs +8 | Grilled Sirloin +9 | Crab Cake +10

Caesar - 20

Green leaf lettuce, fresh shredded parmesan, house made croutons, creamy Caesar

Garden - 22

Green leaf lettuce, red onion, grape tomato medley, cucumbers, green peppers, house made croutons. Served with your choice of dressing: ranch, blue cheese, balsamic vinaigrette, Russian

Green Goddess - 23

Green leaf lettuce, avocado, cucumber, pickled onions, scallions, walnuts, goat cheese, house made green goddess dressing

Chimichurri Summer - 23

Green leaf lettuce, avocado, grape tomato medley, crispy roasted chickpeas, grilled chili corn kernels, pickled onions, scallions, goat cheese, house made chimichurri dressing

Rice Bowls

Entrée sized rice bowls with a jasmine rice base, hearty toppings, protein, & sauces

Street Corn Chicken - 27

Fire braised chicken thighs grilled in a house made chili marinade, street corn salad, candied jalapeños, avocado, red onion, scallions, cilantro, cilantro lime crema

Char Siu Pork Belly - 25

Sweet, salty, and savory Chinese style Char Siu marinated pork belly roasted then seared, pickled sesame cucumbers, Bok Choy, soft boiled ramen soy egg, sriracha aioli, scallions, sesame seeds

Korean Beef - 26

Korean beef, soft boiled ramen soy egg, ginger, shallots, scallions, Bok Choy, avocado, sriracha aioli, sesame seeds

Yellowfin Tuna Poke Bowl - 30

Sushi grade Yellowfin Tuna lightly tossed in a soy & sesame marinade, cucumber, avocado, edamame, scallions, sriracha aioli, seaweed salad, sesame seeds, toasted panko

Sirloin Chimichurri - 27

Two Chimichurri marinated grilled sirloin steaks, pickled onions, seasoned black beans, grape tomato medley, cilantro, avocado, lime

Mediterranean Lamb Meatball - 28

Fresh herb Mediterranean lamb meatballs, house made Tzatziki, cucumber, red onion, kalamata olives, dill, grape tomato medley, feta, house made green goddess dressing

Smash Burger Bar

All burgers are two 4 oz beef patties seasoned with our house burger seasoning & white onion

GRYC - 24

Two 4 oz beef patties, American, habanero hot bacon jam, house made Boursin cheese, white onion, green leaf lettuce, toasted brioche bun

Jalapeño Popper - 25

Two 4 oz beef patties, creamy house made jalapeño popper & bacon spread, Vermont cheddar, crispy bacon, green leaf lettuce, white onion, toasted brioche bun

Trail Blazer - 25

Two 4 oz beef patties, grilled pepperoni slices, American, house special sauce, white onion, green leaf lettuce, tomato, toasted brioche bun

SIDES: Chips & a pickle

Cajun Coleslaw +4 | House Potato Salad + 5 | Side House Salad +8 | Side Caesar Salad +9

Handhelds

Fresh Maine Lobster Roll - 38/48

Served with both fresh Maine claw & knuckle meat with your choice of mayo or melted butter, green leaf lettuce & chive served on a 6" or 8" butter toasted roll

Godfather - 25

Sweet fire roasted peppers, house made pesto, creamy burrata, prosciutto, capocollo, balsamic glaze, green leaf lettuce, toasted sourdough

Mediterranean Lamb Gyro - 24

A gyro Greek pita filled with fresh herb Mediterranean lamb meatballs, house made Tzatziki & green goddess, cucumber, red onion, feta, grape tomato medley, dill

Sirloin Steak & Cheese - 21/26

Generous portioned grilled sirloin, your choice of green peppers, mushrooms, red onion, American cheese, mayo or chipotle mayo, served on a small or large toasted sub roll

Chicken Caesar Wrap - 24

Fire braised chicken thighs, green leaf lettuce, fresh shaved parmesan, house made croutons, creamy Caesar dressing, served on a wrap

Turkey Club - 22

Freshly sliced turkey, crispy bacon, tomato, green leaf lettuce, mayo, toasted sourdough

SIDES: Chips & a pickle

Cajun Coleslaw +4 | House Potato Salad + 5 | Side House Salad +8 | Side Caesar Salad +9

Southwestern Shrimp Tacos - 25

Three shrimp tacos cooked in a house made chili marinade, grilled chili corn, house made pineapple jalapeno salsa, avocado, cilantro lime crema, cotija, corn tortillas

Crab Cake Sandwich - 20

Claw meat crab cake made in house with fresh herbs and Cajun seasoning, seared and served with a Cajun slaw, tangy remoulade, green leaf lettuce, toasted brioche bun

Reuben - 26

Corned beef braised in house or black pastrami, sauerkraut, melted Swiss, Russian dressing, toasted marble rye

Boom House Panini - 24

Habanero hot bacon jam, Vermont Cheddar, candied jalapenos, fire braised chicken thighs, caramelized onions, house made Boursin, baguette

Big Amberjack Panini - 21

Freshly sliced Turkey, house garlic aioli, cheddar, apples, caramelized onions, baguette

Cranberry Walnut Chicken Salad - 23

Cranberry walnut chicken salad, green leaf lettuce, tomato, onion, toasted sourdough

Pizza

Hand tossed 16" pie's, 10" pie's, or 10" gluten free cauliflower

Katahdin Pepperoni - 24/32

Loaded pepperoni sliced lengthwise in house, peppadew peppers, hot honey, scallions, red sauce, Italian herbs

Cured & Sweet - 24/32

Mozzarella, garlic & Italian herbs, burrata, prosciutto, hot honey, olive oil

Mediterranean - 21/29

House made pesto, mozzarella, sweet fire roasted red peppers, feta, balsamic glaze, garlic & Italian herbs

Knife Edge - 26/35

Grilled sirloin steak & cheese pizza with grilled green peppers, onions, and mushrooms, pepper jack, mozzarella, chipotle mayo

Hawaiian Heat - 25/33

Ham, crispy bacon, grilled pineapple, candied jalapeños, sriracha, red sauce

Cribworks - 26/35

Garlic aioli, grilled fire braised chicken thighs, caramelized onions, gouda, mozzarella, crispy bacon

Classic Cheese - 14/20

TOPPINGS	16" Pie	10" Pie
Mushrooms	2	1.5
Red Onion	2	1.5
Green Pepper	2	1.5
Black Olives	3	2
Caramelized Onions	3	2
Grape Tomatoes	3	2
Roasted Red Peppers	4	3
Peppadew Peppers	4	3
Pineapple	4	3
Ham	4	3
Hamburg	4	3
Chicken	4	3
Meatballs	4	3
Pepperoni	5	4
Bacon	5	4