St. Francis Yacht Club

Main Dining Room Dinner Menu

~ APPETIZERS ~

Cape Cod Diver Scallop — $14
With lemon risotto, compressed apple, spiced pecan and sherry reduction

Daily Oyster Selection — Mkt
Pink Pepper Mignonette

Dungeness Crab — $12
Avocado, fresh citrus, Frisee and Pistachio

Ahi Tuna Poke — $14
With Avocado, sweet soy glaze & micro Cilantro

~ SALADS ~

	Small	Full
House Garden Salad *Tossed with Local Vegetables & House-Made Red Wine Vinaigrette*	$6.5	$8.5
Baby Spinach Salad *Sweet Roasted Pecans, Gorgonzola Cheese & Clementine Vinaigrette*	$5	$7.5
Caesar Salad *Hearts of Romaine with House-Made Dressing, Croutons & Pecorino Parmesan*	$6	$8.5
Roasted Anjou Pear Salad *Winter greens , spiced Pistachio , peppered Chevre & Vanilla Vinaigrette*	$8	$14

~ FROM THE SEA ~

	Small	Full
Commodore 's Special Strawberry Grouper *Sweet pea risotto cake, Royal Red Rock shrimp Fricassee , Artichoke hearts & Chanterelle mushrooms*		$37
Pan Seared Scallops *Wild Mushroom, Crispy Pancetta, Horseradish Sauce*	$19	$35
Scottish Salmon *Parsnip puree, Achiote glaze, sautéed Kale & Fig chutney*	$24	$34
Light Option **Dungeness Crab Cake** *With lemon Dijon aioli, fresh Citrus, Frisee & Basil*		$13

~ FROM THE LAND ~

	Small	Full
Grilled Rack of Lamb *White Bean Ragout, Basil Mint Pesto And sautéed Kale*	$21	$39
Grilled Beef Tenderloin *Smoked fingerlings, black garlic vinaigrette, baby carrots & beurre rouge*	$23	$36
Roasted Mary's Farms Chicken Breast *Buttermilk whipped potatoes, Chanterelle succotash, compressed apple & chicken jus*		$24
Grilled New York Strip *Celery root pave potatoes, cured tomato & salt cured olive & Hollandaise sauce*		$42

Quality ~ Local ~ Consistent

The St. Francis Yacht Club is committed to bringing a quality, local and consistent experience to our members and their guests. Whenever possible, we use local producers for our quality dairy, meat, seafood and produce.

Executive Chef Antonio Campolio & culinary team

Special Orders Accommodated on Request.