

Buckeye Lake Yacht Club Dinner Menu

STARTERS

Classic Caprese \$8

Fresh Heirloom tomato slice topped with fresh mozzarella, finished with sweet balsamic oil drizzle.

The Chef's Pan Seared Crab Cake \$12

Large lump crab meat lightly folded with sauteed veg & house seasoning. Complimented with a lemon aioli and topped with a fresh bruschetta.

Shrimp Cocktail \$12

Five extra large shrimp tossed in an old bay seasoning blend and served with our in house made cocktail sauce.

Chislic & Cheese \$18

Seasoned filet tips flash fried in beef tallow along with Wisconsin cheese curds. Served with a creamy horseradish dip & port wine sauce.

Chicken Wings \$8

Seasoned unbreaded chicken wings tossed in your choice of our club bbq, buffalo sauce or garlic parmesan.

SALADS

Caesar Salad half \$6 full \$12

Romaine lettuce and club croutons tossed in our classic club made caesar dressing & topped with shaved parmesan.

North Bank Salad half \$7 full \$14

Mixed greens topped with tomatoes, red onions, bleu cheese and bacon tossed with our club dressing.

House Salad half \$5 full \$10

Romaine iceberg blend topped with cucumbers, tomatoes, red onions, cheddar jack cheese & club croutons.

Nut Encrusted Chicken Salad

Mixed greens, tomatoes, bacon and smoked gouda tossed in honey mustard dressing. Topped with sliced nut encrusted chicken breast. half \$9 full \$18

Salad Toppers

chicken \$7 salmon \$10 sauteed shrimp \$9

SOUP OF THE DAY

Ask about the chef special
cup \$5 bowl \$8

SANDWICHES

Mahi Fish Tacos \$12

2 tacos topped with coleslaw & cilantro.

Corned Beef Reuben \$14

Thinly sliced club made corned beef smothered in sauerkraut and swiss cheese topped with your choice of 1000 island dressing or stone ground mustard served on fresh club made marbled rye.

Fish & Chips \$14

Beer battered cold water cod served over a basket of steak fries with coleslaw & tartar sauce.

French Dip Sandwich \$14

Thinly sliced prime rib smothered with onions & provolone cheese sandwiched between our club sourdough hoagie bun. Served with fresh au jus.

Grilled Chicken Sandwich \$12

4 oz grilled chicken breast topped with bbq sauce, bacon, and swiss cheese served on a house sourdough bun.

Fresh Ground Smash Burger

all burgers served with the garden

double \$9

triple \$11

quad \$13

Choice of: cheddar, swiss or american cheese

All burgers served with the garden

add bacon, mushrooms, or sauteed onions \$3

Black Bean Burger \$11

Served with lettuce, tomato & onion on our sourdough bun.

ADD ONS

Onion rings \$4 Steak fries \$4 Side salad \$4

Buckeye Lake Yacht Club Dinner Menu

MAIN DISHES

Grilled Center Cut Filet

4 oz \$15

8 oz \$30

Handcut Ribeye

8 oz \$16

12 oz \$20

16 oz \$24

Grilled Chicken

4 oz \$7

8 oz \$14

Grilled Faroe Island Salmon

4 oz \$14

8 oz \$28

STEAK TOPPINGS

Sauteed onions & mushrooms \$4

Bleu cheese crumbles \$4

Crab cake with bearnaise sauce \$12

Chef's Special Alfredo

\$18

Fettucini noodles tossed in a parmesan cream sauce served with fresh garlic bread.

Add:

chicken \$7

sauteed shrimp \$9

salmon \$10

Crab Cake Entree

\$24

Double serving of our famous appetizer crab cakes.

FRIDAYS ONLY

Horseradish Encrusted Prime Rib

Slow roasted prime rib encrusted in a blend of horseradish, dijon, coarse sea salt and black pepper.

8 oz \$18

12 oz \$22

16 oz \$26

SIDES TO BUILD YOUR OWN DINNER

After 5pm *

Roasted red potatoes * \$4

Baked sweet potatoes * \$4

Baked mac n' cheese \$5

Sauteed asparagus \$5

Vegetable du jour \$4

Vegetable medley \$4

Onion rings \$4

Steak fries \$4

Side salad \$4

Desserts MENU

VANILLA BEAN CREME BRULEE

served with fresh whipped cream and seasonal fruit

\$9

MINI ANGEL FOOD CAKE

served with fresh strawberries compote, blueberries, and fresh whipped cream

\$9

"THE BAKER'S" FAMOUS CARROT CAKE

layered with a cream cheese buttercream and encrusted with toasted walnuts

\$9

SWEET POTATO BEIGNETS

sweet potato beignets fried and tossed in powdered sugar served with a brown sugar whipped cream cheese dip

\$9