## Buckeye Lake Jacht Club Dinner Menn

\$12

\$12

\$6

\$14

\$10

## 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

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

## **Shrimp Cocktail**

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

#### **Breaded Green Beans**

Served with a smokey ranch.

#### **Steak & Cheese**

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

## **Chicken Wings**

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

## SALADS

#### Salad Toppers

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

#### **Caesar Salad**

half \$7 full \$12

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

#### **North Bank Salad**

half \$9 full \$14

Mix of romaine & iceberg lettuce topped with tomatoes, red onions, bleu cheese and bacon. Traditionally served with club North Bank dressing.

## **Strawberry Spinach Salad**

\$14

Spinach topped with fresh strawberries, feta, orange segments and candied pecans. Served with a raspberry vinaigrette.

#### **Nut Encrusted Chicken Salad**

Mix of romaine & iceberg lettuce topped with tomatoes, bacon and smoked gouda. Topped with sliced nut encrusted chicken breast. Served with honey mustard dressing.

half \$12 full \$18

#### SOUP OF THE DAY

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

\$17

Beer battered walleye served over a basket of waffle 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 (1/3 pound) \$9 triple (1/2 pound) \$11

quad (2/3 pound) \$13

#### Choice of:

cheddar, swiss, american cheese, pepperjack, provolone 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 Waffle Fries \$4 Side salad \$4

# Buckeye Lake Jacht Club Binner Menn

## MAIN DISHES

#### **Grilled Center Cut Filet**

4 oz \$15 8 oz \$30

## **Handcut Ribeye**

8 oz \$16 12 oz \$20 16 oz \$24

#### STEAK TOPPINGS

Sauteed onions & mushrooms \$4 Bleu cheese crumbles \$4 Crab cake with bearnaise sauce \$12

#### **Grilled Chicken**

4 oz \$7 8 oz \$14

#### **Grilled Faroe Island Salmon**

4 oz \$14 8 oz \$28

## **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 \$20 12 oz \$24 16 oz \$28

## SIDES TO BUILD YOUR OWN DINNER After 5pm \*

Roasted red potatoes *	\$4	Baked mac n' cheese	\$5	Onion rings	\$4
Baked sweet potatoes *	\$4	Sauteed asparagus	\$5	Waffle Fries	\$4
Plain Baked potato*	\$4	Vegetable medley	\$4	Side salad	\$4
Loaded baked potato*	\$5		/		

MENU

#### VANILLA BEAN CREME BRULEE

served with fresh whipped cream and seasonal fruit

\$9

#### "THE BAKER'S" FAMOUS CARROT CAKE

layered with a cream cheese buttercream and encrusted with toasted walnuts

\$9

#### MINI ANGEL FOOD CAKE

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

\$9

#### SWEET POTATO BEIGNETS

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

\$9

General Disclaimer: "Please be aware that our food may contain or come into contact with common allergens such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, or sesame."

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.