



FRIDAY DINNER MENU

SOUP, SALAD & STARTERS

NEW ENGLAND CLAM CHOWDER fresh sweet clams, thyme, cream	\$ 6 / 8	SUMMER NECTARINE SALAD mixed greens, goat cheese, candied walnuts, pickled red onion, heirloom tomatoes, creamy balsamic	\$ 13
SHAWARMA HUMMUS PLATE feta, cucumber, tomato, kalamata olives, warm naan	\$ 13	MIXED GREEN "SUPERFOOD" SALAD mixed greens, baby kale, quinoa, dried cherries, sunflower seeds, shredded carrots, pecans, feta cheese, basil lemon vinaigrette	\$ 13
WARM TALEGGIO CHEESE honey, almonds, blackberry, crackers	\$ 13		

ENTREES

RED WINE BRAISED SHORT RIBS roasted garlic mashed potatoes, seasonal veg	\$ 25	PAN SEARED SALMON mango black bean salsa, basmati rice	\$ 25
CHICKEN FLORENTINE mushrooms, spinach, tomato, wine, basmati rice	\$ 22	AHI TUNA TACOS pineapple cabbage slaw, lime wasabi crema	\$ 19
YACHT CLUB BURGER cheese, lettuce, tomato	\$ 15	SHRIMP PENNE ALA VODKA garlicky shrimp, baby spinach	\$ 24
BLACK BEAN BURGER lettuce, tomato, sriracha aioli (V)	\$ 13		

CHILDREN'S MENU

served with French Fries

GRILLED CHEESE	\$ 10
CHICKEN FINGERS	\$ 10

BEVERAGES

Harney & Son's Iced Tea (black, green citrus, black currant), San Pellegrino 8oz. (lemonade, blood orange), Coffee and Assorted Teas, Coke, Diet Coke, Ginger Ale