

ECYC LUNCH MENU

New England Clam Chowder

Cup \$5 bowl \$8

Jumbo Shrimp cocktail

Horseradish cocktail sauce \$12

Kale Caesar Salad

Baby Kale, Romaine, tomato, bacon, naan croutons, classic
Anchovy Caesar dressing \$12

Summer Strawberry Salad

Mixed greens, strawberries, goat cheese, toasted almonds, red onion, sherry vinaigrette \$9
(chicken \$5 or Salmon \$7)

Corinthian Salad

Mixed greens, dried cherries, feta, pecans, quinoa, carrots, lemon basil vinaigrette \$10

Chickpea Shawarma Dip

House made hummus, cherry tomatoes, cucumber, spiced chickpeas, red onion, parsley, lemon,
warm naan bread \$10

BLT

Applewood smoked bacon, lettuce, tomato, country white bread \$11

Yacht Club Patti Melt

6 oz Angus Burger, American cheese, country white bread \$12 (* add bacon \$2)

Grown up Grilled Cheese Sandwich

Gruyere, Cheddar, American, tomato, country white bread \$9

Spinach Tuna Wrap

Solid white tuna salad, fresh baby greens, roasted peppers, Kalmata olives, spinach wrap \$12

Lobster Quesadilla

Lobster chunks, sundried tomato, red onion, scallions, cilantro, Jack cheese, mango salsa \$16

Grilled Meatloaf Sandwich

Swiss cheese, caramelized onion, country white bread, Russian dressing \$12

Mediterranean Chicken Wrap

Oregano chicken, chickpea salad, baby spinach, spinach wrap \$13

Childrens Menu

Grilled cheese, hamburger, or chicken fingers \$9

BEVERAGES \$2

Coffee & assorted teas, San Pellegrino 8 oz, lemon lime, grapefruit or blood orange San
Pellegrino, Pure leaf ice tea, IBC root beer, coke/dietcoke, ginger ale

