

Appetizers



Mussels \$10

1lb. Gently Steamed Mussels sautéed with Tomatoes,
Herbs and White Wine, Served with Garlic Bread

Shrimp Cocktail \$14

Jumbo Shrimp Prawns, Cocktail Sauce and Lemon Zest

Spinach Dip \$6

House made Spinach Dip served with Pita Bread

Sauerkraut Balls \$8

Served with Ranch Dressing

Baked Pretzels \$7

3 Baked pretzels served with our House made Beer Cheese

House Baked Flatbreads \$10

Buffalo Chicken, Italian, Classic Pepperoni, BBQ Chicken, Mediterranean

Cowboy Caviar \$7

Fresh Roma Tomatoes, Avocadoes, Black Peas, Sweet Corn, Peppers and Onions
Tossed together in a light dressing served with Tortilla Chips

Crudité Plate \$6

Broccoli, Carrots, Celery, Cucumbers, and Red Peppers served with Dip

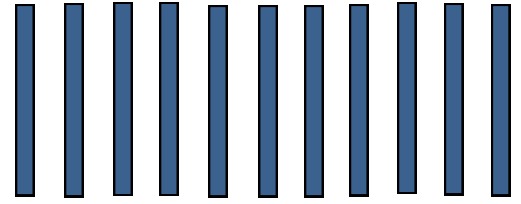
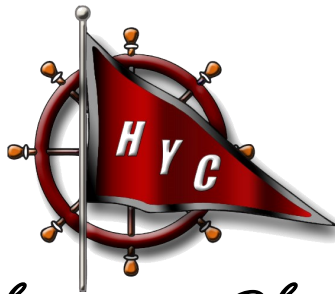
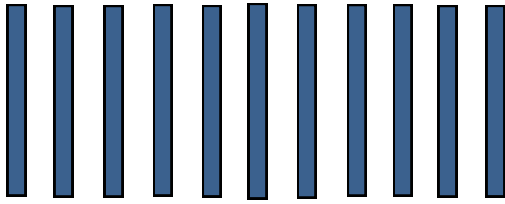
Classic Wings \$1 per wing (6min.)

Buffalo, Bourbon BBQ, Sweet Chili or Cajun Dry Rub

Chicken Quesadilla \$7

Served with Lettuce, Salsa, and Sour Cream

***Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses especially if you have certain medical conditions.*



Soup *Salad*

French Onion

Sautéed Onions, Croutons & Mozzarella
Cup \$3 Bowl 5\$

Lobster Bisque

Club's Specialty
Cup 6\$ Bowl 8\$

Soup of The Day

Cup \$4 Bowl \$7
Limited Availability

Soup and Salad Combo \$7

Choice of Cup of Du Jour or French Onion with
choice of Small House or Caesar Salad

Salad Dressings

House Made Celery Seed, Ranch, Balsamic
Vinaigrette, Caesar, Italian, Bleu Cheese, French

Chef 's Salad \$10

Mixed Greens, Turkey, Ham, Cucumber, Red Onions,
Tomato, Cheddar & Mozzarella

Caesar Salad \$7

Romaine Lettuce tossed in Creamy Caesar Dressing,
Parmesan, Croutons

Fiesta Lime Taco Bowl \$11

Chicken or Beef lightly seasoned with 3 Cheese Blend,
Tomatoes, Corn, Lettuce, Red Onion tossed in a Fresh
Baked Tortilla Bowl

Seasonal Salad \$12

Add to any Salad

Chicken \$3 Shrimp \$4
Salmon \$5



Sandwiches



Turkey Apple and Brie \$9— Apple slices, Brie
cheese and sliced Turkey, served hot on a
Croissant

Lake Erie Perch \$13— Signature breaded Lake
Erie Perch served on a Toasted Bun with Lettuce,
Tomato and Tarter

Yacht Club \$10— Turkey, Ham, Bacon and
Swiss Cheese stacked high

Ham, Cranberry & Cheddar \$9— Aged
cheddar melted over sliced ham with a semi-sweet
cranberry sauce served hot on a Croissant

Grilled Chicken Sandwich \$9 — Grilled
Chicken Breast with Lettuce, Tomato, and Onion

Turkey Asparagus Melt \$9— Grilled Turkey,
Asparagus, Swiss, and Mozzarella

Ultimate Grilled Cheese \$8 — Three Cheese,
Tomato and Bacon.

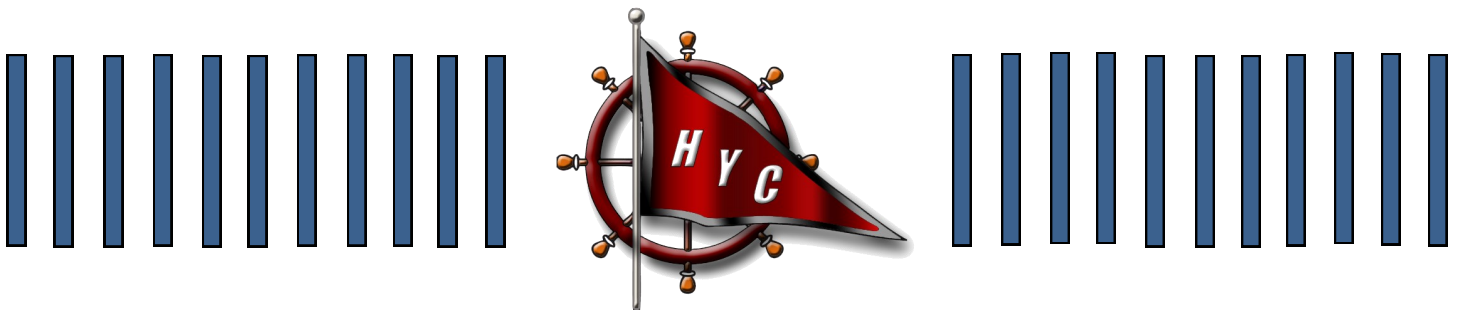
Soup and Sandwich Combo \$9 — Choice of
Bowl of Soup du Jour or French Onion with a half
sandwich

HYC Classic Burger \$9 — 8oz hand packed beef
patty with your choice of cheese with Lettuce,
Tomato, and Onion

Salmon BLT \$11 — Grilled Salmon topped with
Bacon, Lettuce, Tomato, and Mayonnaise

Sandwiches can be served wrap style or on Rye, Wheat, Italian or a Croissant.

All sandwiches are served with Homemade Potato Chips or Hand-Cut Fries.



Dinner Plates

Plates served with Two Sides

Cranberry Balsamic Chicken

Warm cranberry sauce atop a seasoned chicken breast with a nice balsamic drizzle overtop to finish

Small Plate 6oz—\$12

Dinner Plate 12oz—\$21

The “HYC” Filet Mignon

U.S. Prime Clubhouse Filet Mignon seasoned and grilled to perfection

Small Plate 6oz Filet—\$25

Dinner Plate 8oz Filet—\$33

Club Oscar

Your choice Ribeye or Chicken over Redskin Mashed Potatoes and Asparagus finished with a Lemon Chive Crab Sauce

Small Plate 6oz Ribeye—\$18

Small Plate 6oz Chicken—\$13

Dinner Plate 10oz Ribeye—\$24

Dinner Plate 12oz Chicken—\$16

Ribeye

Ribeye steak topped with Sautéed Mushrooms and Onions

Small Plate 6oz—\$12

Dinner Plate 10oz—\$14

Lake Erie Perch

Yellow Perch Prepared to your liking: Deep Fried, Broiled or Sautéed

Small Plate 1/2lb.—Market Price

Dinner Plate 1lbs.—Market Price

Walleye Picatta

Fresh Walleye dredged in Italian breading finished with a Lemon Garlic and Caper Sauce

Small Plate 4oz— \$8

Dinner Plate 8oz —\$14

Seared Salmon

Seared Salmon finished with House made Bourbon Glaze or Lemon Chive Hollandaise Sauce

Dinner Plate 6oz —\$15

Sides

Club Potatoes, Baked Potatoes, Hand-Cut French Fries, Asparagus, Mixed Vegetable, Sweet Potatoes Fries, Montreal Green Beans, Red Skin Mashed Potato, Broccoli, Home-made Chips, Side House Salad