



BRADENTON YACHT CLUB

MENU

WEEKLY FEATURES

TWO FOR TUESDAY

Drink Special 5:00-7:00pm
2 for 1 well drinks and house wines, plus \$1 domestic draft beer
2 dinners from our special menu. \$24

PASTA THURSDAY

In the Lounge, action pasta station, homemade pizza,
salad bar and carving station. \$17.95

BYC FIRST FRIDAY

6:00 - 7:00pm Buy One Get One Free on all well drinks and
house wines, plus \$1.00 domestic draft beer.
Complimentary Appetizer Buffet from 6:00 - 7:00pm

PRIME RIB FRIDAY

Commodore's Cut 14 oz. \$25.95 / Mate's Cut 10 oz. \$21.95
Slow roasted tender prime rib of beef crusted with fresh herbs and
spices, sliced to order and served with Au jus and horseradish sauce.

SUNDAY MORNING BREAKFAST

Enjoy an alternating assortment of breakfast favorites including:
Made to order omelets and breakfast burritos, bacon, sausage,
Danishes, hash browns and more.....
Adults \$12.95 / Kids 4 - 10 \$6.95 / Little Ones 3 and under free

BLOODY MARY AND MIMOSA BAR

Last Sunday of Every Month - 9:00am - 1:00pm
Build your own... For the best drink ever!!!
Special garnishes, seasonings, veggies, meats, cheeses and more.

PERFECT STARTERS



NUT CRUSTED GOAT CHEESE

Fresh goat cheese in a mixture of buttery cracker crumbs and fresh ground macadamia nuts, fried until golden brown and topped with a mango pineapple glaze. Served with warm pita. \$11.95

BYC QUESADILLA

12 inch tortilla stuffed to the max with mixed grilled peppers, grilled onions, Colby Jack and Cheddar cheese blend with your choice of protein and Pico de Gallo or Salsa and Sour Cream.

- Cheese \$7.95
- Chicken \$11.95
- Steak* \$13.95
- Shrimp \$14.95

JUMBO WINGS

Fresh wings seasoned and fried until crispy, tossed with your choice of BYC specialty wing sauce and blue cheese or ranch. Served with carrots and celery. 1 Dozen \$12.95 / 2 Dozen \$24.95

- Mild, Hot or Honey Hot
- BBQ or Garlic Parmesan

BYC CRAB CAKE

Fresh lump blue crab tossed with peppers, onions and fresh cilantro. Pan seared and served on a bed of corn and pea succotash. Glazed with coconut lime reduction. \$12.95

CARIBBEAN FRIED SHRIMP

Quarter pound of gulf shrimp, breaded and fried, topped with sweet and tangy sauce. Served on a bed of fresh greens and garnished with fried wontons. \$12.95

PEEL AND EAT SHRIMP

Fresh gulf shrimp seasoned and steamed until tender and juicy. Served with drawn butter and cocktail sauce.

- Quarter Pound \$8.95
- Half Pound \$10.95
- One Pound \$18.95

House Made Dressings: Blue Cheese, Ranch, Thousand Island, Honey Mustard, Zesty Italian, Balsamic Vinaigrette, Raspberry Vinaigrette, Greek Herb Vinaigrette or BYC 1947.

SOUPS & SALADS



SOUP DU JOUR

Created in house with fresh ingredients daily.
Cup \$4.50 / Bowl \$6.50

NEW ENGLAND SEAFOOD CHOWDER

A cream based soup loaded with seafood and potatoes. Cup \$5.95 / Bowl \$9.95

FRENCH ONION

Caramelized onions in a thick, rich flavorful beef stock topped with a garlic crostini, finished with a blend of Swiss and provolone cheese, baked to perfection. Crock \$7.95

BYC 1947 SALAD

Chopped iceberg, 6 oz. ham, Swiss cheese, green olives and parmesan cheese, tossed in BYC 1947 dressing. \$15.95

NONTRADITIONAL CAESAR SALAD*

Crisp romaine hearts, house made croutons and freshly grated parmesan tossed in a creamy roasted red pepper Caesar dressing.

\$10.95 / Petite \$7.95
Add Chicken \$14.95 / Add Shrimp \$16.95

COMMODORE'S SALAD

Crispy greens, roasted tomatoes, olive mixture, cucumbers, sliced pepperoncini and feta cheese with seared salmon and grilled shrimp. Served with Greek herb vinaigrette. \$18.95

CARIBBEAN SALAD

Baby spinach served with fresh melons, pineapple, strawberries, cherry tomatoes and cucumbers, topped with toasted coconut flakes. Served with creamy coconut vinaigrette. \$12.95

Add Chicken \$16.95 / Add Shrimp \$18.95

PORTSIDE COBB SALAD

Fresh spring mix topped with diced roasted chicken breast, grape tomatoes, blue cheese crumbles, chopped bacon, hard boiled eggs, cucumbers and diced red onion. Served with blue cheese dressing. \$16.95 / Petite \$13.95

STRAWBERRY SALAD

Spring mix, blue cheese crumbles, candied pecans and fresh strawberries with grilled chicken breast. Served with a warm pancetta dressing.

\$15.95 / Petite \$10.95 / Substitute: Shrimp \$17.95

SANDWICHES



SERVED WITH CHOICE OF SIDE:

Fruit, Steak fries, Tator tots, Sweet potato fries, Onion rings or Coleslaw.

GROUPER SANDWICH

Large portion of fresh black grouper never frozen! Your Choice: blackened, fried or grilled placed on a large brioche bun, topped with remoulade sauce, crisp lettuce, tomato and onion. \$17.95

YACHT CLUB

Toasted triple decker with turkey breast, ham, crispy bacon, mayonnaise, lettuce and tomato. \$10.95 / Jr. Club \$8.95

PRESSED CUBAN

Sliced pork, ham, Swiss cheese, pickles and mustard on traditional Cuban bread. Built and pressed to order. \$10.95

BYC BURGER*

Half pound of fresh lean hamburger, chargrilled to your desired temperature and toppings. \$10.95

M.O.P

Shaved Prime Rib with mushrooms, onions, peppers and provolone on a Ciabatta roll, served with Au Jus. \$13.95

SHAVED PORK SANDWICH

In house slow smoked pork, thinly sliced on a brioche bun topped with fresh coleslaw, finished with BBQ bacon jam and fried onions. \$12.95

HEALTHY CORNER



GRILLED ATLANTIC SALMON*

Steamed spinach and cherry tomatoes. \$21.95

GRILLED SWORDFISH

White wine lemon sauce, steamed vegetables and brown rice \$24.95

GRILLED SEASONED CHICKEN

Tomatoes, red and green peppers sautéed in lite virgin olive oil, served over brown rice \$18.95

TERIYAKI MARINATED CHICKEN WRAPS

Bibb lettuce cups with Asian slaw and wasabi aioli. \$14.95

ENTREES



Entrees served with dinner rolls and choice of soup du jour or side salad: Caesar or House, and Chef's choice of potato and vegetable unless otherwise stated.

CHICKEN AND BROCCOLI PASTA ALFREDO

Angel hair pasta covered with a creamy Alfredo sauce, tossed with sliced chicken, broccoli and topped with shredded Parmesan cheese. \$16.95

CHICKEN PARMESAN

Thinly pounded chicken breast breaded and fried, topped with house made marinara, fresh mozzarella, parmesan and baked until golden brown. Served with angel hair pasta. \$18.95

CHICKEN MARSALA

Tender boneless chicken breast sautéed in a Marsala wine sauce with Mushrooms. \$18.95

STIR FRY

Fresh assortment of Asian stir-fry vegetables, chicken and shrimp, tossed in our house made Asian soy sauce, served over noodles and topped with crispy wontons. \$18.95

HONEY ALMOND SALMON*

Seared salmon topped with brown sugar, honey and crushed almonds, baked to perfection. \$22.95

MACADAMIA NUT CRUSTED GROUPER

Fresh, never frozen black grouper. Seasoned and crusted in macadamia nuts, fried until golden brown and placed on a bed of cream corn risotto, finished with a mango rum sauce. \$28.95

CAJUN SHRIMP AND GRITS

Floured and pan seared grit cake topped with a Cajun tomato sauce and six large gulf shrimp. \$24.95

FILET MIGNON AU POIVRE*

Peppercorn crusted beef tenderloin, chargrilled to your liking and topped with a prosciutto cognac demi glaze. \$34.95

BOURBON NEW YORK STRIP*

Large cut of strip loin, marinated in sweet Bourbon and pan seared to a crispy caramelized outside. \$32.95



Each pizza is hand tossed, made to order and baked to perfection in our brick pizza oven.
Please allow a 15 minute cook time for our pizzas.

ADD DIPPING SAUCE

Ranch, Blue Cheese, Marinara or Balsamic Glaze. \$1.00 each

CHEESE PIZZA

16 oz. dough hand tossed, covered with fresh in house made marinara and mozzarella cheese. \$11.95

MARGHERITA PIZZA

16 oz. dough hand tossed, rubbed with fresh olive oil, topped with mozzarella cheese, basil and vine ripe tomatoes. \$12.95

MEAT LOVERS

16 oz. dough hand tossed, covered with fresh in house made marinara, mozzarella, ham, bacon, pepperoni and sausage. \$15.95

PEPPERONI PIE

16 oz. dough hand tossed, covered with fresh in house made marinara, mozzarella and thinly sliced pepperoni. \$12.95

WHITE PIZZA

16 oz. dough hand tossed, topped with our house made creamy Alfredo, sliced grilled chicken and a blend of mozzarella and parmesan cheese. \$13.95

PIZZA SALAD

16 oz. dough hand tossed, topped with crispy green salad, fresh mozzarella, tomatoes and balsamic drizzle. \$13.95



MAY BE TOO SPICY FOR SOME PALATES



INDICATES MENU ITEMS THAT ARE 650 CALORIES OR LESS



INDICATES MENU ITEMS THAT ARE GLUTEN-FREE

GLUTEN FREE AND LOW FAT OR SUGAR FREE ITEMS

Upon request, some of our menu items can be altered. Ask your server.

**Consumer Advisory - foods from animals such as meat, poultry, fish, shellfish, & eggs, when eaten raw or undercooked, sometimes contain harmful viruses and bacteria that can pose a risk of food borne illness. Young children, pregnant women, older adults and those with compromised immune systems are particularly vulnerable.*