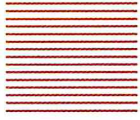
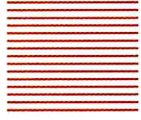


Baltimore Yacht Club

39° 17'3" N | 76° 23'8" W



Starters



Onion Rings	6.5
Served with Zesty Sauce	
Mozzarella Sticks	6.5
Served with Marinara	
BYC Wings	8.5
6 Wings Tossed in Choice of Sauce: Buffalo Honey BBQ Old Bay Thai Style	
Served With Celery and Choice of Bleu Cheese or Ranch	
Giant Meatball Polenta	9
Parmesan Polenta, House Marinara and a Garlic Crustini	
BYC Bang-Bang Shrimp	9
Served with Shredded Lettuce, Green Onions and Black and White Sesame Seeds	
BYC Crab Flat Bread	12
Grilled Flat Bread, Topped with Jumbo Lump Crab Dip and Diced Tomatoes	
Sesame Seared Ahi Tuna	12
Served with Wasabi Aioli and a Seaweed Salad	



Soups



Cream of Crab
Cup \$5.50 | Bowl \$7.50

Soup of the Day
Priced Daily

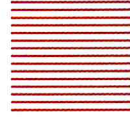
A Cup of Soup can be substituted for a Salad when included with the meal.



Salads



Entrée Caesar Salad	8
Add - Chicken \$5 Shrimp \$7 Crab Cake \$14	
Wedge Salad	9
Wedge of Iceberg Lettuce, Grape Tomatoes, Crispy Bacon, Bleu Cheese Crumbles and Bleu Cheese Dressing and Onion Crispies	
Harvest Salad	10
Mixed Greens, Radicchio, Apples, Celery, Toasted Pecans, And Bleu Cheese Crumbles Tossed in a Cider Vinaigrette	



Lite Fare



All Sandwiches served with Chips and a Pickle

Clubhouse Burger	9.5
Served on a Brioche Roll Served with Lettuce, Tomato, Onion	
Add Cheese: .5 Add Applewood Smoked Bacon: .8	
Grilled Chicken Sandwich	9.5
Served on a Brioche Roll Served with Lettuce, Tomato, Onion	
Add Cheese: .5 Add Applewood Smoked Bacon: .8	
Turkey Club Wrap	11
Thinly Sliced Roast Turkey, Lettuce, Tomato, Mayonnaise, Applewood Smoked Bacon on a Grilled Flour Tortilla Wrap	
Buffalo Chicken Tender Wrap	13
Chicken Tenders, Hot Sauce, Lettuce, Tomato and Bleu Cheese Dressing on a Grilled Flour Tortilla Wrap	
Crab Cake Sandwich	17
Served with Lettuce, Tomato, and Choice of Bread	



Featured Specials



Hoisin Glazed Duck Breast	32
Served with Sesame Stir-Fried Vegetables And White Rice	



Baltimore Yacht Club

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Entrees

All Entrees include Salad

Blackened Chicken Penne Pasta	19
Andouille Sausage, Tasso Ham, Peas, Tomato, Pine Nuts, White Wine Cream Sauce	
Pan Roasted Twin Chicken Breasts	20
Roasted Garlic Honey Dijon Glaze, Mashed Potatoes And French Beans	
Grilled Salmon	24
Served with Broccolini, Lemon Basil Compound Butter	
Shrimp and Grits	24
Garlic, Shallots, Green Onions, Andouille Sausage, and Tasso Ham	
Pan Roasted Scallops	26
Served with Chorizo-Corn Risotto and French Beans	
6 oz. Filet Mignon	32
Fingerling Potato and Crab Hash, French Beans, Crisp Onions, Red Wine Demi Glace	
Jumbo Lump Crab Cake	
Served with French Beans and a Corn, Onion and Potato Hash	
Single Crab Cake	25
Double Crab Cake	32

Sides

Additional Side Items

Beets | Applesauce | Coleslaw | French Fries
Mashed Potatoes

Draft Beer

Coors Light
Flying Dog Pale Ale
Sam Adam's Seasonal

Canned Beer

Angry Orchard	Miller 64
Bud Light	Michelob Ultra
Bud Light Lime	Miller Lite
Budweiser	Natty Boh
Coors Light	Natural Light
Guinness	Skipjack Pilsner
Heineken	Yuengling
Heineken Light	Yuengling Light
Leinenkugel Summer Shandy	White Claw Hard Seltzer

Bottled Beer

Blue Moon	O'Doul's Amber
Corona	Paulaner Oktoberfest
Corona Light	Red Bridge (Gluten Free)
Heineken	Smithwicks
O'Doul's	Warsteiner Pilsner

Featured Cocktails

Moscow Mule
Absolut Vodka, Ginger Beer and
Fresh Lime Served in a Copper Mug
6

Nutty Irish
Bailey's Irish Cream and Hazelnut Liqueur
Served in Hot Coffee Topped with Whipped Cream
6

Wines Of the Month

Red: Beran, Zinfandel

Bottle \$30, Glass \$8

Pairs Well With Chef's Filet Mignon

White: Red Tail Ridge, Dry Riesling

Bottle \$23, Glass \$6

Pairs Well with Chefs Pan Roasted Scallops

