

Del Rey Yacht Club



Fine Dining

Appetizers

- ♥ **CEVICHE** **10.95**
Fresh filet of sole marinated in lime juice with onions and tomatoes with a hint of jalapenos. Served with tortilla chips.
- CRISPY CALAMARI** **9.95**
Pacific Rim calamari fried in a light tempura batter and served with homemade cocktail sauce.
- CLASSIC ESCARGOT** **9.95**
6 plump escargot sautéed in a rich garlic butter.
- MEXICAN SCAMPI** **11.95**
4 huge Mexican shrimp sautéed with garlic, white wine and parsley. Served with garlic toast.
- ♥ **SHRIMP COCKTAIL** **10.95**
5 huge chilled shrimp served with house made cocktail sauce.
- ♥ **SALMON TARTAR** **13.95**
Finely chopped fresh salmon mixed with fresh lemon juice, chopped shallots, capers, chives & olive oil. Served with a sundried tomato aioli.

Salads

- DRYC SALAD** **6.95**
Spring mix of greens, candied pecans, roasted pear and Bleu Cheese crumbles. Served with your choice of dressing.
- WEDGE SALAD** **7.95**
2 large iceberg lettuce wedges topped with Bleu Cheese dressing, thin sliced red onion and bleu cheese crumbles. Topped with your choice of crispy bacon crumbles OR candied pecans.
- 1/2 WEDGE SALAD** **4.95**

- CAESAR SALAD** **7.95**
Crispy Romaine lettuce, croutons, shaved Parmesan Cheese and Caesar dressing.

PETITE CAESAR **5.95**

- CAPRESE SALAD** **7.95**
Heirloom tomatoes topped with buffalo mozzarella, basil and balsamic viniagarette.

- ♥ **GRILLED VEGGIE SALAD** **13.95**
A beautiful mix of fresh vegetables, grilled to enhance their natural flavors. Our usual assortment includes onions, zucchini, peppers, eggplant, asparagus, yellow squash & mushrooms. Vegetables may differ depending on seasonal availability. Served with shaved Parmesan cheese and balsamic vinegar.

- LAMB CHOP SALAD** **15.95**
Four grilled chops with mixed greens, tomatoes, pine nuts, goat cheese and roasted bell peppers. Served with a balsamic viniagarette.

- ♥ **SESAME TUNA SEAWEED SALAD** **14.95**
Seared sesame crusted Ahi Tuna served over a bed of crisp greens and seaweed with an Asian Sesame dressing.

- SEAFOOD SALAD** **15.95**
Field greens, tomatoes and hearts of palm with salmon, scallops and shrimp in a pesto dressing.

Soups

- DRYC ONION SOUP** **6.95**
Rich savory beef broth with slow cooked caramelized onions topped with cheese and puff pastry.

- MATZO BALL SOUP** **6.95**
Homemade chicken broth with a homemade matzo ball.

- SOUP DU JOUR** **6.95**
Bowl **6.95**
Cup **4.95**

* All meals are subject to Tax and Service Charge.

♥ Dishes can be prepared as heart healthy or lower calorie meals upon request.

Del Rey Yacht Club



Fine Dining

Fish & Seafood

All entrees (pastas excepted) come with mixed seasonal vegetables and your choice of rice, fries, baked or mashed potatoes. Substitute sweet potato fries or garlic fries for an additional \$1.50.

CALAMARI STEAK 17.95

A tender calamari steak coated in Panko breadcrumbs and lightly sautéed, topped with a toasted walnut butter sauce.

SCAMPI 19.95

7 huge Mexican shrimp sautéed with garlic, white wine and parsley, served over a bed of basmati rice.

♥ BROILED SALMON 19.95

An 8 oz. Atlantic salmon filet fire grilled to perfection, crispy on the outside and moist in the middle.

♥ FILET OF SOLE 17.95

Lightly sautéed in our lemon butter caper sauce.

♥ ASPARAGUS STUFFED SOLE 18.95

Tender blanched fresh asparagus wrapped in filet of sole, oven baked with a lemon dill sauce.

BACON WRAPPED SCALLOPS 23.95

Jumbo sea scallops wrapped in hickory smoked bacon and pan seared to a golden brown.

Chicken

ROAST CHICKEN 16.95

A half chicken, herb rubbed and slow roasted for crisp skin and moist flavorful meat.

CHICKEN PICCATA 17.95

Sautéed chicken breast with lemon and capers.

PARMESAN CRUSTED CHICKEN 18.95

A 6 oz. chicken breast coated in Parmesan cheese and served over angel hair pasta.

Meat

NEW YORK STEAK 27.95

A 12 oz. USDA Choice Black Angus steak broiled to your taste.

STEAK SANDWICH 14.95

A peppered 6 oz. USDA Choice Black Angus steak served open faced on La Brea Bakery bread.

♥ HERB CRUSTED PORK TENDERLOIN 19.95

Tender slices of pork dry rubbed with herbs and roasted.

FIRE GRILLED LAMB CHOPS 27.95

Lamb chops marinated in herbs and fire grilled to your liking.

FILET MIGNON 29.95

An 8 oz. filet mignon fire grilled to your liking.

SKIPPER CHOPPER 13.95

An 8 oz. USDA Choice ground chuck steak grilled to your liking and topped with grilled onions.

Pasta

Gluten-free or whole wheat pastas available upon request.

♥ PENNE POMODORO 13.95

Sautéed diced tomatoes, olive oil, basil and garlic.

Add: Grilled Chicken or Salmon for 4.00
or Shrimp for 6.00

SPAGHETTI BOLOGNESE 14.95

A classic ground meat and tomato sauce.

LINGUINI WITH SALMON & CLAMS 16.95

Linguini with chunks of salmon and clams in a tarragon cream sauce.

♥ PASTA PRIMAVERA & GRILLED VEGGIES 15.95

Penne pasta cooked with garlic and olive oil, topped with a variety of grilled mixed vegetables and finished with a dusting of freshly grated Parmesan cheese.

Sides

SAUTEED MUSHROOM CAPS 5.95

MASHED OR BAKED POTATO 3.50

FRENCH FRIES 2.75

GARLIC OR SWEET POTATO FRIES 3.25

RICE 2.25

MIXED VEGETABLES 4.75

* A Split Plate Charge of \$3.00 will be charged per entrée and \$1.50 for salads.

* Please inform your server if you have food allergies.