

The Windsor Yacht Club Dining Room has a tradition of Welcoming Members and Guests for over 80 years. Our focus is on eating well with fresh, often local, interesting foods. Enjoy our flavours in a comfortable and welcoming nautical atmosphere.

It is my privilege as the Executive Chef to invite you to enjoy our culinary offerings and premier fine dining experience with family and friends.

BJ Turnbull  
Executive Chef



# The Windsor Yacht Club

## A La Carte Menu

### STARTERS

**NEW** **V** **Caramel & Cranberry Brie**  
Warm baked Brie Cheese topped with Caramel Sauce, Cranberries and Candied Pecans served with Baguette Chips. **14**

**GF** **V** **NEW** **Agedashi Tofu**  
Fried cubes of Silky, Firm Tofu with a Black Garlic & Citrus Ponzu Sauce, topped with Fresh Scallions and Toasted Almonds. **11**

**Shrimp Tempura**  
White Tiger Prawns (4) in a light and crispy Tempura Batter served with Soya and Sweet & Sour Sauce. Add an extra Prawn \$3.75 each. **15**

**Fried Calamari**  
Seasoned pieces of Squid flash fried and served with Chipotle Aioli Dipping Sauce **15**

**Chicken Tenders**  
Breaded Chicken Strips flash fried and served with Plum Sauce and French Fries. **14**

**Chicken Wings**  
1 lb of Fried Seasoned Chicken Wings tossed in your choice of Mild, Medium, Frank's Red Hot, Chipotle Mustard or Honey Garlic Sauce served with Crudities and Ranch Dip **16**

**Chips & Dip**  
Fresh Hand Cut Kettle Chips Deep Fried and served with House Made French Onion Dip. **7**

**NEW** **Chipotle Pork Belly**  
Slow Roasted Pork Belly with a Chipotle Glaze served with Margarita Slaw. **14**

### SOUPS & SALADS

**Soup of the Day**  
Delicious daily creations from our kitchen made with love and fresh ingredients. **Cup 5 Bowl 6**

**V** **French Onion Soup**  
Caramelized Onions with Red Wine and Croutons topped with Gruyere Cheese Au Gratin. **8.50**

**V** **GF** **House Salad**  
Mixed Greens with Tomato, Cucumber, Bermuda Onion & Carrot served with your choice of Dressing. **Small 6 Large 10**

**Caesar Salad**  
Crisp Romaine Hearts, House Made Croutons, Smokey Bacon and shaved Grana Padano Cheese tossed in our House Made Dressing. **Small 7.50 Large 12.50**

**V** **GF** **Beetroot Salad**  
Roasted Red and Golden Beetroot with Chevre Cheese and Candied Pecans on a bed of Mixed Greens topped with Honey Dijon Vinaigrette. **13**

**GF** **V** **Poached Pear Salad**  
Pears poached in a White Port and Aromatic Spices accompanied with Cranberries, Dates and Mandarin Orange Slices served atop a bed of Mixed Greens and kissed with a Champagne Vinaigrette. **14**

**Add Protein to your Salad**  
4 oz Salmon **8.50** 7oz Salmon **12.50** 4 oz Chicken **8.50**



**GF** - Gluten Free **NEW** - New Item **V** - vegetarian

All prices are subject to 15% Gratuity and HST

# The Windsor Yacht Club

## A La Carte Menu

### SANDWICHES

All Sandwiches are served with your choice of Small House Salad, French Fries, or a Cup of Daily Soup \*\* Add 2.25 for Caesar Salad, Onion Rings or Sweet Potato Fries

#### Soup & Sandwich of the Day

Our Soup of the Day along with our featured Sandwich  
\*Available from 12noon to 4pm daily **12.75**

#### **NEW** Italian Beef Sandwich

Our take on this Chicago Classic. Thinly sliced Roast Prime Rib of Beef simmered in a tasty Jus, served on a Sour Dough Loaf and topped with Sweet Peppers, Banana Peppers and Scallions. **16**

#### **NEW** Mediterranean Chicken Wrap

Strips of Seasoned Grilled Chicken Breast accompanied with Lettuce, Tomato, Cucumber, Peppers, Avocado, Feta Cheese and Tzatziki Sauce wrapped in a Soft Tortilla. **13**

#### Falafel

Fritters of Chick Peas and Mid-Eastern Spices served in a Pita with Sprouts, Tomatoes, Cucumbers and Pickled Turnips with a Garlic Tahini Sauce. **12**

#### Steak Sandwich

8oz Grilled Angus NY Cut Striploin topped with sauteed Mushrooms and Onions on a Sourdough Panini **19**

### BURGERS

Our Burgers are made in House with Ontario raised Certified Angus Beef

All Burgers are served with your choice of Small House Salad, French Fries, or a Cup of Daily Soup \*\* Add 2.25 for Caesar Salad, Onion Rings or Sweet Potato Fries

#### WYC Burger

Seasoned Beef Patty dressed with Lettuce, Tomato and Onion on a Brioche Bun **13**

#### Burger of the Week

Ask your server about this week's exciting Burger Creation.  
**priced as per special**

#### **NEW** Perch Burger

4oz of Flash Fried Perch Fillets served on a Brioche Bun topped with House Made Tartar Sauce, Lettuce, Tomato and Onion **15**

### FROM THE DECK OVEN

Please note that our Hand Made Pizza's will be available Wednesday through Friday after 5pm and all day Saturday and Sunday.

#### Quesadilla

A Baked Tortilla filled with Cheddar Cheese, Tomatoes, Onions and Spices and served with Sour Cream, Salsa and Guacamole. **12**

Chicken **5** Steak **9** Shrimp **9**

#### Nachos

A layer of Multicoloured Tortilla Chips topped with a Blend of Cheeses, Tomatoes, Olives, Jalapenos, Green Onions and topped with Sour Cream, Sriracha, Guacamole and Salsa. **17**

Chicken **5** Steak **9** Shrimp **9**

#### PIZZAS WITH PIZAZ!

Some of the Chef's Favourites below

#### **NEW** **V** Marguerite Pizza

Fresh Mozzarella & Basil  
**19**

#### **NEW** California Club Pizza

Applewood Smoked Bacon, Grilled Chicken & Cheese Blend, baked and then topped with Fresh Tomato & Avocado. **17**

#### **NEW** Carne Asada Pizza

Steak, Jalapenos, Caramelized Onions, Roasted Poblano Chili Peppers and a Cheddar Cheese Blend then topped with Fresh Scallions and Cilantro.  
**19**

#### Build Your Own Creation

A Basic Cheese Pizza **14**

#### Additional Gourmet Items

some delectable toppings for you to choose from when either building your own Pizza or adding to one of ours  
Banana Peppers, Sun Dried Tomato, Roasted Red Peppers, Feta Cheese or Anchovy **1.75 each**

Pepperoni, Sausage, Bacon, Red Peppers, Onions, Mushrooms, Black Olives, Ham, Tomato or Jalepeno Peppers **1.25 each**

**NEW** - New Item **V** - vegetarian

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# ENTRÉES

Available Wednesday through Saturday after 5pm and Sunday after 4pm.

All Entrees are served with Chef's Choice of Daily Vegetable and Starch unless otherwise indicated with a \*

## 🐟 Perch

Perch Fillets lightly dusted & Flash Fried, served with House Made Tartar Sauce & Lemon.

**Full order 21 not that hungry, half order 16**

Have a large party? Order a Family Style Perch Dinner Complete with Fries, Coleslaw, Vegetables and a Soup or Salad to start all served on Platters. 21.00 pp

## 🐟 Salmon

Feta encrusted Salmon Fillet on a pond of Creamy Dill Sauce. 26

## NEW Chicken Tikka Masala

Tender Breast of Chicken simmered in a Rich Aromatic Sauce served over Jasmine Rice or your choice of Starch.

**Full order 21 not that hungry, half order 12**

## NEW Porter Braised Beef Short Ribs

Fall off the Bone 72 hour Porter Braised Beef Short Ribs finished with a Horseradish Demi Glace 35

## New York Strip Steak

New York cut Angus Beef Striploin Steak grilled to your preference. **8oz cut 19 12oz cut 25**

Sauteed Mushrooms 3 Peppercorn Sauce 3  
Blue Cheese 4

## NEW GF Braised Spring Lamb Shank

New Zealand Spring Lamb Shank braised in Tomato & Herbs. 26

## NEW Veal Stew en Croûte

A Savoury Stew of tender Veal and Vegetables under a Flaky Pastry. 25

## NEW Falafel

Fritters of Chick Peas and Mid-Eastern Spices served with Pita Triangles, Pickled Turnip and Garlic Tahini Sauce. 18

## Weekly Pasta Selection

Chef's Weekly Pasta Creation. Please ask your server for a description of our delectable dish of the week and enjoy the comfort of a fantastic Pasta Entree.

# SWEET ENDINGS

## NEW Slice of the Week

Please ask your Server about the Weekly Pie slice Masterpiece 9

## Crème Brûlée

Baked Vanilla Custard with a hard Caramel Crust 7

## Chocolate Brownie

A warm Double Chocolate Brownie served with Vanilla Ice Cream and Chocolate Sauce. 8

## Key Lime Pie

A sweet & tangy Key Lime Curd over a Graham Crust 8

## Ice Cream Sundae

Two scoops of Vanilla Ice Cream with your choice of Chocolate, Raspberry or Caramel Topping, Whipped Cream and a Cherry 6

## Warm Chocolate Chip Skillet Cookie

A House Made Chocolate Chip Cookie. this decadent dessert is cooked in a skillet and served warm with a scoop of Vanilla Ice Cream. (Baked to order please allow for 15 minutes to bake) 7



GF - Gluten Free NEW - New Item

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## WYC SPECIALTY COFFEE DRINKS

### **B-52 Coffee**

Kahlua, Bailey's Irish Cream, Gran Marnier, Coffee, Whipped Cream and a Cherry **8.25**

### **WYC Coffee**

Bailey's Irish Cream, Amaretto, Southern Comfort, Coffee, Whipped Cream and a Cherry **8.25**

### **Irish Coffee**

Irish Whiskey, Bailey's Irish Cream, Coffee, Whipped Cream and a Cherry **8.25**

### **Monte Cristo**

Kahlua, Grand Marnier, Coffee, Whipped Cream and a Cherry **8.25**

### **Spanish Coffee**

Brandy, Triple Sec, Coffee, Whipped Cream and a Cherry **8.25**

### **Pumpkin Spice Coffee**

Kahlua, Pumpkin Spice Bailey's, Coffee, Whipped Cream and a Cherry **8.25**

## WYC WINE LIST BY THE GLASS & BOTTLE

### *White Wines*

#### **Jackson Triggs Chardonnay**

Niagara Falls **6oz 7.50 8.5oz 10.50 Bottle 30**

#### **Grayson Cellars Chardonnay**

California **6oz 10.50 8.5oz 13.50 Bottle 42**

#### **J Lohr Chardonnay**

California **6oz 12.50 8.5oz 15.50 Bottle 50**

#### **Lindeman's "Bin 65" Chardonnay**

Australia **6oz 8.50 8.5oz 11.50 Bottle 34**

#### **Woodbridge White Zinfandel**

California **6oz 7.50 8.5oz 10.50 Bottle 30**

#### **Yellow Tail Pinot Grigio**

Australia **6oz 7.50 8.5oz 10.50 Bottle 30**

#### **Santa Margherita Pinot Grigio**

Italy **6oz 10.50 8.5oz 13.50 Bottle 42**

#### **Kim Crawford Sauvignon Blanc**

New Zealand **6oz 10.50 8.5oz 13.50 Bottle 50**

#### **North 42 Degrees Riesling VQA**

Harrow, On **6oz 9.50 8.5oz 12.50 Bottle 40**

#### **Coopers Hawk Rose**

Harrow, On **6oz 7.50 8.5oz 10.50 Bottle 30**

### *Red Wines*

#### **Jackson Triggs Cabernet Franc**

Niagara **6oz 7.50 8.5oz 10.50 Bottle 42**

#### **Grayson Cellars Cabernet Sauvignon**

California **6oz 10.50 8.5oz 13.50 Bottle 42**

#### **J Lohr Cabernet Sauvignon**

California **6oz 12.50 8.5oz 15.50 Bottle 50**

#### **Beringer Founders Cabernet Sauvignon**

California **6oz 12.50 8.5oz 15.50 Bottle 50**

#### **Konzelmann Shiraz**

Niagara on the Lake **6oz 9.50 8.5oz 12.50 Bottle 38**

#### **Sterling Merlot**

California **6oz 12.50 8.5oz 15.50 Bottle 50**

#### **Konzelmann Pinot Noir**

Niagara on the Lake **6oz 9.50 8.5oz 12.50 Bottle 38**

#### **Catena Malbec**

Argentina **6oz 10.50 8.5oz 13.50 Bottle 42**

#### **Masi Valpolicella**

Italy **6oz 12.50 8.5oz 15.50 Bottle 50**

## MANAGER'S CHOICE WINE LIST

*These wines are by the bottle only and are not offered by the glass*

#### **Wente Morning Fog Chardonnay**

California **60**

#### **Luigi Righetti Pinot Grigio**

Italy **40**

#### **Duckhorn Chardonnay**

California **95**

#### **Stag's Leap Wine Cellars, Cabernet Sauvignon**

Napa Valley, California **150**

#### **Rodney Strong Pinot Noir**

Sonoma, California **75**

#### **Rodney Strong Alexander Valley Cabernet Sauvignon**

Sonoma, California **70**

#### **Robert Mondavi Private Selection Cabernet Sauvignon**

California **50**

#### **Cesari Amarone**

Italy **75**

#### **Paul Hobbs Cabernet Sauvignon**

California **260**

 - New Item

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# BIN END WINE LIST

*a limited number of bottles at an amazing price*

## **Kingston Estate Chardonnay**

A crisp, vibrant Chardonnay with an elegant structure. Upfront white fleshy peach and stone-fruit with light creamy vanilla oak. Medium to full bodied stone fruits, including peach and nectarine, with a subtle creamy oak middle palate and long fruit driven zesty finish. **South Australia 25**

## **North 42 Sweet Riesling**

Dazzling and approachable, this complex Riesling boasts huge fruit on the nose and palate while expressing excellent minerality. **Harrow 30**

## **North 42 Summer Chill**

Green apple and citrus mingle with a balanced touch of minerality. This limited release finishes with an acidity that will keep you chill **Harrow 30**

## **North 42 Gewurztraminer**

Intense rose aroma meets the nose in this dry wine with exciting fruity characteristics on the palate A fine accompaniment with exotic cuisine **Harrow 25**

## **North 42 Cabernet Sauvignon**

This Cabernet Sauvignon sports racy blue hues. It is distinctly lavish and lush on the nose with aromas of sundried Montmorency cherries, vanilla and toasted almonds. The palate is rich in fruit expression - notably cherry, while velvety tannins are balanced by the intensity of the spectacular vintage **Harrow 40**

## **Truchard Cabernet Sauvignon**

An intense nose of ripe cherry, plum, and cassis with a touch of cedar and vanilla. The mouth is layered with flavors of raspberry, red currants, and black cherry jam. Ripe tannins focus the palate and provide a lengthy finish of spice and red fruit. **Napa Valley California 50**

## **Leviathan**

Blended Cabernet Sauvignon, Syrah, Merlot and Cabernet Franc, to create a full bodied wine with a character all of its own. **California 95**

## **Dr. Pauly Bergweilex Riesling**

The touch of sweetness in this Riesling pairs well with Veal and seafood dishes, and balances spicy foods exceptionally well. **Germany 25**

## **Domaine Seguinot Chablis**

Very pretty pale golden yellow in colour with light greenish glints. Bright, luminous and limpid.

The nose is young, fresh and vivacious in a whirlwind of floral, fruity scents.

The taste is lively , pleasant and perfumed, revealing lemon and verbena on a fine mineral background. **France 45**

## **Konzelmann Ice Wines**

late harvest ice wine, Cabernet Sauvignon ice wine, each a wonderful way to end a meal and enjoy a dessert wine .

**Niagara on the Lake 60**

## **Terre Di Gioia Pinot Grigio**

Crisp, aromatic, and refreshing, with clean layers of pineapple and melon and a lingering almond finish. Perfect as an aperitif, with pastas, or with seafood dishes. **25**

# KID'S MENU

Specially made for our WYC  
awesome Kids

## **Chicken Fingers**

3 Breaded Chicken Fingers served with  
Plumb Sauce and French Fries 8.50

## **✔ Grilled Cheese**

Thick sliced Bread grilled with Cheddar  
Cheese and served with French Fries 8.50

## **WYC Jr. Burger**

Fresh Ground Beef Patty topped with  
Cheddar Cheese, Lettuce and Tomato  
served with French Fries 8.50

## **Jr. Pepperoni Pizza**

Our House Made Pizza Crust topped with  
Pizza Sauce, Pepperoni and Mozzarella  
Cheese served with French Fries 8.50

## **✔ Kid's Pasta**

Marinara Sauce and Parmesan Cheese  
over fresh Noodles 8.50

## **NEW Kid's Perch**

1 Piece of flash fried Perch Fillet served  
with French Fries 8.50



NEW - New Item ✔ - vegetarian

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# THE EVOLUTION OF OUR CLUBHOUSE AND HARBOUR

The Evolution of our Clubhouse and Harbour  
Est. on May 9th 1937 a cinder block building was built by members on property leased from Frank Barr. The WYC became part of two Yachting Associations - the DRYA and ILYA under our 1st Commodore Ted Villeneuve who served two terms. In 1945 the first expansion occurred when a kitchen and dining facilities were added. In 1961 new wells and the back break wall were installed in the east harbour. There were two gas pumps and a boat lift in the southeast corner of the property. In 1964 the new dining room addition was built and in 1968 extensive renovations were done to connect the dining room to the bar area. In 1999 a complete renovation was undertaken. The old clubhouse was torn down, leaving only the dining facility standing. Our current club with its unique wave roofline was opened in 2000. In 2013 we added our swimming pool. In 2014 we raised the bar (literally) as well as painted and installed wainscoting in the bar area. In 2016 the reconfiguration and construction of the east harbour was completed enabling us to accommodate boats of 60' or more.

## THE HARBOUR

Windsor Yacht Club is located on the beautiful southwest shore of Lake St. Clair. Its spectacular newly renovated harbour has a total of 54 slips in a well-protected area. The wells range in various sizes and can accommodate boats up to 60 ft. in length. Friendly harbour staff is available to assist boaters in their arrivals and departures, to provide security and to ensure that your boating experience is an enjoyable one. The harbour includes shower and bathroom facilities along with a great salt water pool, BBQ area and gazebo for your extended enjoyment. The nearby harbour services include fuel docks, convenient pump-out facilities and marine service. Don't feel like cooking? You can order from our kitchen and have it delivered right to your boat either on a sail past or aboard in the comfort of your own boat in the harbour. WYC has everything to make your boating experience one to remember!

## DINING

Whether you are looking for a formal setting, a casual cocktail or a fabulous view of the water, Windsor Yacht Club has it all! The Harbour and Spinnaker rooms offer dining that brings families and friends together for special occasions or just for the pure enjoyment of enjoying a meal together - even on weeknights! If a romantic, intimate setting with a tantalizing menu is what you are after, look no further than the Windsor Yacht Club to bring the experience to life.

Looking to meet a group of friends for cocktails, or to watch your favourite sporting event, then the more casual atmosphere of the newly renovated bar area in the St. Clair Room provides the perfect backdrop for unwinding and sharing some laughs.

And Windsor Yacht Club members can boast about having access to one of the most picturesque patios in the area. Our property overlooks Peche Island, the Detroit River and the mouth of the St. Clair River. Enjoy a beautiful afternoon while sipping on a beverage and leisurely watching the boats go by or treat yourself to a dinner with family or friends. Windsor Yacht Club has something for everyone!

## PLAN AND EVENT

Looking for a wedding venue that caters to your every need or that special occasion that requires a warm and intimate backdrop? Windsor Yacht Club can accommodate all of your event desires in a spectacular, unforgettable setting.

Want to impress your clients? Holding your corporate events in a professional, elegant room overlooking the water will make you the envy of the industry. Don't forget those all-important planning sessions. Windsor Yacht Club can assist with those too! When you are looking for a comfortable place to hold your Memorial Services, Windsor Yacht Club can bring family and friends together in quiet, calming atmosphere. The only thing we overlook is the water!





