



The Windsor Yacht Club Dining Room has a tradition of welcoming Members and Guests for over 75 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*



Indicates a New Menu Item

APPETIZERS



BLACK SESAME SEARED TUNA - \$17

Ahi Tuna Loin marinated in a Black Sesame Paste, seared and served with pickled Ginger, Wasabi and Soy Pearls

SHRIMP TEMPURA - \$14

White Tiger Prawns (4) in a light and Crispy Tempura Batter served with Soya and Sweet and Sour Sauce



TORPEDO SHRIMP - \$14

Spicy White Tiger Prawns skewered with a Jalapeno ring in a Light & Crispy Tempura Batter served with a Pineapple Chili "Launch" Sauce

PEI MUSSELS

Fresh PEI Mussels simmered in your choice of White Wine & Garlic or Spicy Marinara Sauce

1 lbs - \$13 2lbs - \$24

GRILLED CALAMARI - \$13

Tender Squid marinated in Olive Oil & Garlic, grilled and finished with a Balsamic Reduction and A Chipotle Aioli for dipping.



HANGER STEAK- \$18

Thinly sliced Hanger Steak finished with a Ginger & Scallion Sauce

BBQ RIBS - \$14

A sampling of our slow cooked St. Louis style Side Ribs finished with your choice of Our House Made Smokey Sweet BBQ Sauce, Chipotle Mustard Sauce, Franks Red Hot or Honey Garlic Sauce



BBQ PORK BELLY - \$12

Slow Roasted Pork Belly (72 Hours) Glazed with a Sweet & Tangy Korean Style BBQ Sauce and served atop of our House Made Kimchi

CHICKEN WINGS - \$15

One pound of Fried Seasoned Chicken Wings tossed in your choice of Mild, Medium, Frank's Hot Sauce, Chipotle Mustard or Honey Garlic Sauce served with Crudites and Ranch Dip

CHICKEN STRIPS - \$14

Breaded Chicken Strips Flash Fried, Served with Plum Sauce and French Fries

TORTILLA CHIPS WITH PICO DE GALLO - \$6

Tri Coloured Tortilla Chips with Fresh House Made Pico de Gallo

All prices subject to 15% gratuity and HST



Indicates a New Menu Item

SOUPS

SOUP of the DAY

Cup \$5 Bowl \$6

FRENCH ONION - \$8

Caramelized Onions with Red Wine and Croutons
Served Au Gratin with melted Gruyere Cheese

SALADS

HOUSE SALAD

Small \$5 Large \$10

Mixed Greens with Tomato, Cucumber, Bermuda Onion and Carrot
Served with your choice of Dressing

CAESAR SALAD

Small \$6 Large \$12

Crisp Romaine Hearts, House Made Croutons, Smoked Bacon and Shaved Parmesan Cheese
Tossed in our house made Dressing

THE GREEK SALAD

Small \$7 Large \$13

Tomatoes, Cucumber, Kalamata Olives, Red Onion and Feta Cheese
Tossed in a Lemon and Herb Vinaigrette on a bed of Mixed Greens



KALE & QUINOA SALAD \$13

Quinoa Grains, Fresh Strawberries, Mandarin Orange and Cucumber on a bed of Kale topped with a Champagne Vinaigrette



COBB SALAD \$14

Tomatoes, Cucumbers, Grilled Chicken, Black Forest Ham, Bacon, Cheddar Cheese & Boiled Egg on a bed of Mixed Greens with Blue Cheese Dressing

Add to any Salad:

6 oz Chicken Breast \$8

4 oz Atlantic Salmon \$8

7 oz Atlantic Salmon \$12

All prices subject to 15% gratuity and HST



Indicates a New Menu Item

SANDWICHES

*All Sandwiches and Burger come with your choice of
French Fries, Small Mixed Greens Salad or a Cup of our Daily Soup*

ADD \$2

Caesar Salad, Onion Rings, or Sweet Potato Fries

SOUP & SANDWICH - \$12

Our Soup of the Day and our Feature Sandwich - Available Until 4PM

CLUBHOUSE - \$14

Slow Roasted Turkey, Smoked Bacon, Lettuce, Tomato and Mayo
On Your Choice of White, Wheat, or a Wrap



GRILLED PASTRAMI ON RYE - \$16

A stack of House Made Pastrami on Grilled Rye Bread & Swiss Cheese,
Served with Coleslaw and a side of Dijon Mustard



CHICKEN DELIGHT WRAP - \$12

Marinated Grilled Chicken, Lettuce, Tomato, Onion
With a Feta Garlic Sauce wrapped in a Flour Tortilla



GRILLED VEGGIE WRAP - \$11

An assortment of Grilled Vegetables and Greens
With Chipotle Aioli wrapped in a Flour Tortilla

STEAK SANDWICH - \$18

8oz. Striploin grilled and topped with Sautéed Mushrooms and Onions
On a Sourdough Panini

BEEF DIP - \$14

Thinly shaved Roast Prime Rib of Beef on a Sourdough Panini Bun with Horseradish Sauce
And served with a side of Jus for dipping

All prices subject to 15% gratuity and HST



Indicates a New Menu Item

BURGERS

*All Burgers come with your choice of
French Fries, Small Mixed Greens Salad or a Cup of our Daily Soup*

ADD \$2

Caesar Salad, Onion Rings, or Sweet Potato Fries

WYC - BEEF BURGER - \$12

Canadian Beef handmade Patty on a Fresh Brioche Bun
Dressed with Lettuce, Sliced Tomato, Red Onion and a Pickle Spear



THE RUEBEN BURGER - \$14

Canadian Beef patty topped with House Made Pastrami
And Sauerkraut with Dijon



BLACK & BLUE BURGER - \$14

Canadian Beef patty seasoned in Cajun Spices
With Blue Cheese and a Whiskey Bacon & Onion Marmalade,
Topped with Lettuce, Tomato and a Pickle Spear



BURGER OF THE WEEK

Ask your server about this week's Burger Creation

PERCH BURGER - \$14

4oz. Perch Fillets Flash Fried, served with Tartar Sauce
Served on a Fresh Brioche Bun
Dressed with Lettuce, Sliced Tomato, Red Onion and Pickles

Add to any Burger:

Swiss Cheese \$1.25

Cheddar Cheese \$1.25

Sautéed Mushrooms \$1.25

Bacon \$1.25

Ham & Swiss \$2.50

Sautéed Mushrooms & Onions \$2.50

All prices subject to 15% gratuity and HST



Indicates a New Menu Item

ENTREES

Available Wednesday through Saturday after 5PM - Sunday after 4PM

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

PEI MUSSELS *- \$24

2 LBS of fresh PEI Mussels simmered in your choice of:
White Wine and Garlic sauce or Spicy Marinara Sauce



BLACK SESAME SEARED TUNA - \$33

Ahi Tuna Loin marinated in a Black Sesame Paste, seared and served with pickled Ginger, Wasabi and Soy Pearls

FETA ENCRUSTED SALMON - \$23

Feta encrusted Salmon Fillet on a Pond of Creamy Dill Sauce



ROASTED VEGETABLE RAVIOLI *- \$18

House made Ravioli filled with a blend of Roasted Seasonal Vegetables seasoned with Fresh Herbs and finished with a fresh Grape Tomato and Wine Sauce

PERCH DINNER - \$20

Perch Filets lightly dusted and flash fried and served with Tartar Sauce and Lemon



BBQ RIBS - \$25

Slow cooked St. Louis Style Ribs finished with our house made Smokey Sweet BBQ Sauce, Chipotle Mustard Sauce, Franks Red Hot or Honey Garlic Sauce



STEELHEAD TROUT - \$24

A Filet of Georgian Bay Steelhead Trout Pan Fried and finished with Lemon & Thyme Butter



CHICKEN & SHRIMP DIAVOLO *- \$21

Tender pieces of Chicken with Shrimp simmered in a Tangy & Spicy Tomato Sauce served over a Bed of Spinach Fettuccini Noodles



ROASTED VEGETABLES ON QUINOA & LENTILS *- \$18

An assortment of Roasted and Grilled Seasonal Vegetables served on a bed of Quinoa and Lentils



NEW YORK STRIPLOIN - \$25

A 12 OZ New York Cut Steak

Grilled to your preference and offered in your choice of three styles:

Sautéed Mushrooms - \$2

Peppercorn Sauce - \$2

Blue Cheese - \$2.50

Chimichurri - \$2

All prices subject to 15% gratuity and HST

WYC WINES

WHITE WINES

	6oz	8.5oz	Bottle
Jackson Triggs Chardonnay, <i>Niagara Falls</i>	\$7	\$9	\$27
Woodbridge White Zinfandel, <i>California</i>	\$7	\$9	\$27
Lindeman's "Bin 65" Chardonnay, <i>Australia</i>	\$8	\$11	\$30
Santa Margherita Pinot Grigio, <i>Italy</i>	\$10	\$13	\$40
J Lohr Chardonnay, <i>California</i>	\$10	\$13	\$40
Kim Crawford Sauvignon Blanc <i>New Zealand</i>	\$10	\$13	\$40
Kendall Jackson Vintner's Reserve Chardonnay <i>California</i>	\$10	\$13	\$45
Nobilo Sauvignon Blanc <i>New Zealand</i>	\$12	\$15	\$46
Stoneburn Sauvignon Blanc <i>New Zealand</i>	\$12	\$15	\$46
Toasted Head Chardonnay <i>California</i>	\$13	\$16	\$50
Cedar Rock Chardonnay <i>California</i>	\$10	\$13	\$40
Chateau Mire L'etang La Clape, Rose, Grenache Blend <i>France, Languedoc</i>	\$10	\$13	\$40
Mer Soleil Reserve Chardonnay Santa Barbara County <i>California</i>			\$65

RED WINES

	6oz	8.5oz	Bottle
Jackson Triggs Cab Franc, <i>Niagara Falls</i>	\$7	\$9	\$27
Rosemount Shiraz <i>Australia</i>	\$9	\$12	\$36
Cedar Rock Cabernet Sauvignon <i>California</i>	\$10	\$13	\$40
Masi Valpolicella, <i>Italy</i>	\$10	\$13	\$40
Wolf Blass Yellow Label Cabernet Sauvignon, <i>Australia</i>	\$10	\$13	\$40
Sterling Merlot, <i>California</i>	\$10	\$13	\$40
Robert Mondavi Private Selection, Cabernet Sauvignon, <i>California</i>	\$10	\$13	\$40
J Lohr Cabernet Sauvignon <i>California</i>	\$12	\$15	\$48
Beringer Founders Cabernet Sauvignon, <i>California</i>	\$10	\$13	\$40
Ravenswood Zinfandel, <i>California</i>	\$12	\$15	\$48
Trapiche Malbec <i>Argentina</i>	\$10	\$13	\$40
Mark West Pinot Noir <i>California</i>	\$10	\$13	\$40
Marcus James Malbec <i>Argentina</i>	\$10	\$13	\$40
Chateau Mire L'etang La Clape - Grenache, Shiraz, Syrah <i>California</i>			\$40
Cesari Amarone <i>Italy</i>			\$70
Caymus Vineyards Zinfandel <i>California</i>			\$90



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DESSERTS



CHEESECAKE OF THE WEEK - \$8

Please ask your server about the weekly Cheesecake creation

CRÈME BRULE - \$7

Baked Vanilla Custard with a hard Caramel Crust

WARM CHOCOLATE BROWNIE - \$7

Belgian Chocolate Brownie served warm with Ice Cream and Chocolate Sauce

LEMON LAYER CAKE - \$8

Layers of light Sponge Cake with a Lemon Filling

DEEP FRIED ICE CREAM - \$7

Vanilla Ice Cream coated with Graham Crumbs and Coconut, wrapped with Filo Pastry and deep fried.
Topped with Fruit Coulis and Chocolate Sauce

ICE CREAM SUNDAE- \$6

Vanilla Ice Cream topped with your choice of Chocolate, Raspberry or Caramel Sauce,
Topped with Whipped Cream and a Cherry

KEY LIME PIE - \$8

Sweet and Tangy Lime Curd nestled in a Graham Cracker Crust