

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

🐟 **GF Ahi Tuna**

Seared Ahi Tuna Loin with a Sesame Matcha Crust, served with Persian Lime Butter and Ponzu Sauce **16.00**

🐟 **GF Mussels**

1 lb of Fresh PEI Mussels simmered in your choice of White Wine & Garlic Cream or Spicy Marinara Sauce. **14.00**

🐟 **Shrimp Tempura**

White Tiger Prawns (4) in a light and crispy Tempura Batter served with Soya and Sweet & Sour Sauce **15.00**

🐟 **Fried Calamari**

Seasoned pieces of Squid flash fried and served with Chipotle Aioli Dipping Sauce **15.00**

**Chicken Tenders**

Breaded Chicken Strips flash fried and served with Plum Sauce and French Fries **14.00**

**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 **16.00**

**NEW Nachos**

A layer of Multi-Coloured Tortilla Chips topped with a blend of Cheeses, Tomatoes, Olives, Jalapenos, Green Onions, Sour Cream, Sriracha, Guacamole and Salsa **17.00**  
Chicken **5.00** Steak **9.00** Extra Cheese **4.00**

**V Quesadilla**

A grilled Tortilla filled with Cheddar Cheese, Tomatoes, Onions and Spices served with Sour Cream, Salsa and Guacamole **12.00**

Chicken **5.00** Steak **9.00** Shrimp **9.00**

**V Bruschetta**

Fresh Tomatoes marinated in Olive Oil, Garlic and Basil served on Crostini with Chevre Cheese **8.00**

**Chips & Dip**

Fresh Hand Cut Kettle Chips Deep Fried and served with House Made French Onion Dip **7.00**

🐟 **NEW Cajun Clam Strips**

Fried Clam strips tossed in Cajun Spices, served with Cocktail Sauce for Dipping **10.00**

### SOUPS & SALADS

**Soup of the Day**

Delicious daily creations from our kitchen made with love and fresh ingredients **Cup 5.00 Bowl 6.00**

**V French Onion Soup**

Caramelized Onions with Red Wine and Croutons topped with Gruyer Cheese Au Gratin **8.50**

**V GF House Salad**

Mixed Greens with Tomato, Cucumber, Bermuda Onion & Carrot served with your choice of Dressing  
**Small 6.00 Large 10.00**

**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 Greek Salad**

Tomatoes, Cucumber, Kalamata Olives, Red Onion and Feta Cheese tossed in a Lemon and Herb Vinaigrette on a bed of Mixed Greens **Small 7.50 Large 12.50**

**GF Cobb Salad**

Tomatoes, Cucumbers, Grilled Chicken, Black Forest Ham, Bacon, Cheddar Cheese and Boiled Egg on a bed of Mixed Greens with Blue Cheese Dressing **15.00**

**NEW Fried Chevre & Pancetta**

Seasoned Chevre Cheese coated in Bread Crumbs with Crispy Disks of Pancetta, Cucumber and Strawberries in a bowl of Mixed Greens dressed with Blood Orange & Champagne Vinaigrette **17.00**

**Add Protein to your Salad**

4 oz Salmon **8.50** 7oz Salmon **12.50** 4 oz Chicken **8.50**

# 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** Crispy Thai Chicken Wrap

Crispy Chicken, Mixed Greens Sprouts, Fried Noodles, Pickled Carrot and a Chilli Hoisin Sauce wrapped in a Flour Tortilla **13.00**

## **V** Grilled Veggie Wrap

An Assortment of Grilled Vegetables and Greens with a Chipotle Aioli wrapped in a Flour Tortilla **12.00**

## Grilled Pastrami on Rye

A stack of House Made Pastrami & Swiss Cheese on Grilled Rye Bread served with Coleslaw & a side of Dijon Mustard **17.00**

## **NEW** Pulled Pork

Seasoned Pork Shoulder smoked in House, pulled and simmered in a tangy Carolina Style BBQ Sauce **13.00**

## Steak Sandwich

8oz Grilled Angus NY Cut Striploin topped with sauteed Mushrooms and Onions on a Sourdough Panini **19.00**

## Beef Dip

Thinly shaved Roast Prime Rib of Beef on a Sourdough Panini Bun with Horseradish Sauce served with a side of Jus for dipping. **16.00**

# 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 **13.00**

## **NEW** Philly Burger

Seasoned Beef Patty topped with Shaved Prime Rib, Sauteed Peppers and Mushrooms topped with Swiss Cheese **16.00**

## **NEW** Portobello Pancetta & Pesto Burger

Seasoned Beef Patty topped with a Grilled Portobello, Crispy Disks of Pancetta, Pesto Aioli, Lettuce, Tomato & Onion on a Brioche Bun **15.00**

## **V** Portobello Burger

Grilled Portobello Mushroom topped with Swiss Cheese, Pesto Aioli, Lettuce, Tomato & Onion on a Brioche Bun **12.00**

## Burger of the Week

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

## **V** Perch Burger

4oz of Flash Fried Perch Filets served on a Brioche Bun topped with House Made Tartar Sauce, Lettuce, Tomato and Onion **15.00**

# PIZZAS

New to WYC thanks to our new Pizza Oven, try one or more, tell us your favourites!

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

## The Philly Cheese Steak Pizza

Thin Sliced of Roast Prime Rib of Beef, Red Bell Pepper, Mushroom and Onion topped with our blend of Cheeses **17.00**

## The Hombre

Strips of Seasoned Steak, Jalapenos, Red Bell Peppers and Green Onion with a Blend of Cheddar and Mozzarella Cheeses **19.00**

## **V** The Marguerite

Bocconcini & Parmesan Cheese with Basil **15.00**

## The Commodore

BBQ Sauce base, strips of Chicken Breast tossed in Buffalo Sauce with Caramelized Onions, Mozzarella and Blue Cheese **16.00**

## **V** La Cabra Caliente

Mozzarella Cheese, Goats Cheese, Banana Peppers, Onions and Sun Dried Cranberries **17.00**

## Build Your Own Creation

A Basic Cheese Pizza **14.00**

## Additional Gourmet Items

Banana Peppers, Sun Dried Tomato, Roasted Red Pepper, Feta or Anchovy **1.75 each**  
Pepperoni, Sausage, Bacon, Red Peppers, Onions, Mushrooms, Black Olives, Ham or Tomato or Jalapeno Peppers **1.25 each**

# ENTRÉE

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 Filets lightly dusted & Flash Fried, served with House Made Tartar Sauce & Lemon **21.00**

## 🐟 **GF** ✨ **Mussels**

2 lbs of Fresh PEI Mussels simmered in your choice of White Wine & Garlic Cream or Spicy Marinara Sauce **25.00**

## 🐟 **Salmon**

Feta encrusted Salmon Filet on a pond of Creamy Dill Sauce **26.00**

## 🐟 **Trout**

Pan seared Ontario Rainbow Trout with a fresh Romesco Sauce and Toasted Slivers of Almonds **26.00**

## 🐟 **GF** **Ahi Tuna**

Seared Ahi Tuna Loin with a Sesame/Matcha Crust served with Persian Lime Butter and Ponzu Sauce **32.00**

## **NEW** **GF** **Citrus Ginger Chicken**

Grilled Boneless Chicken Breast marinated in a blend of Citrus, Ginger and other Exotic Spices **21.00**

## **NEW** **GF** **Panch Puran Chicken**

Pan seared Boneless Breast of Chicken marinated with Tomatoes in an Indian 5 Spice Blend served with Mango Chutney **21.00**

## **GF** **New York Steak**

a 12 oz New York cut Angus Beef Striploin Steak grilled to your preference **27.00**

Sauteed Mushrooms **3.00** Peppercorn Sauce **3.00**  
Blue Cheese **4.00**

## **NEW** **GF** **Veal Chop**

A seared Herb encrusted Frenched Chop of Veal cooked to your preference **32.00**

Sauteed Mushrooms **3.00** Peppercorn Sauce **3.00**  
Blue Cheese **4.00**

## **NEW** **V** **Fettuccini Alfredo**

Fettuccini Pasta tossed in Cream, Grana Podano Cheese, Garlic & Basil Sauce **17.00**

Add Chicken **\$6** Add Shrimp **\$9**

# FLATBREADS

All Flatbreads are served without sides

## **V** **Pancetta**

Pesto, Pancetta, Sun Dried Tomato, Grana Padano Cheese topped with Arugula **13.00**

## **V** **Zorba**

Tomato, Kalamata Olives, Red Onion, Feta Cheese drizzled with Extra Virgin Olive Oil **12.00**

## **V** **Caprese**

Tomato, Bocconcini and Basil drizzled with Olive Oil and Balsamic Vinegar **12.00**

## **California Chicken**

Grilled Chicken Breast, Avocado, Bacon, Green Onions, Cheddar Cheese Blend & a drizzle of Ranch Dressing **13.00**

# SWEET ENDINGS

## **Cheesecake of the Week**

Please ask your Server about the Weekly Cheesecake Masterpiece **9.00**

## **Creme Brule**

Baked Vanilla Custard with a hard Caramel Crust **7.00**

## **Chocolate Brownie**

A warm Double Chocolate Brownie served with Vanilla Ice Cream and Chocolate Sauce. **8.00**

## **Key Lime Pie**

A sweet & tangy Key Lime Curd over a Graham Crust **8.00**

## **Ice Cream Sundae**

Two scoops of Vanilla Ice Cream with your choice of Chocolate, Raspberry or Caramel Topping, Whipped Cream and a Cherry **6.00**

## **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) **7.50**

## 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**

### **Mexican Coffee**

Kahlua, Brandy, 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 30.00**

#### **Grayson Cellars Chardonnay**

California **6oz 10.50 8.5oz 13.50 Bottle 42.00**

#### **J Lohr Chardonnay**

California **6oz 12.50 8.5oz 15.50 Bottle 50.00**

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

Australia **6oz 8.50 8.5oz 11.50 Bottle 34.00**

#### **Woodbridge White Zinfandel**

California **6oz 7.50 8.5oz 10.50 Bottle 30.00**

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

Australia **6oz 7.50 8.5oz 10.50 Bottle 30.00**

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

Italy **6oz 10.50 8.5oz 13.50 Bottle 42.00**

#### **Kim Crawford Savignon Blanc**

New Zealand **6oz 10.50 8.5oz 13.50 Bottle 50.00**

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

Harrow, On **6oz 9.50 8.5oz 12.50 Bottle 40.00**

#### **North 42 Degrees Epic Summer Chill Blend**

Harrow, On **6oz 9.50 8.5oz 12.50 Bottle 40.00**

### *Red Wines*

#### **Jackson Triggs Cab Franc**

Niagara **6oz 7.50 8.5oz 10.50 Bottle 42.00**

#### **Grayson Cellars Cab Sauvignon**

California **6oz 10.50 8.5oz 13.50 Bottle 42.00**

#### **J Lohr Cab Sauvignon**

California **6oz 12.50 8.5oz 15.50 Bottle 50.00**

#### **Beringer Founders Cab Sauvignon**

California **6oz 12.50 8.5oz 15.50 Bottle 50.00**

#### **Konzelman Shiraz**

Niagara on the Lake **6oz 9.50 8.5oz 12.50 Bottle 38.00**

#### **Sterling Merlot**

California **6oz 12.50 8.5oz 15.50 Bottle 50.00**

#### **Konzelman Pinot Nori**

Niagara on the Lake **6oz 9.50 8.5oz 12.50 Bottle 38.00**

#### **Catena Malbec**

Argentina **6oz 10.50 8.5oz 13.50 Bottle 42.00**

#### **Masi Valpolicella**

Italy **6oz 12.50 8.5oz 15.50 Bottle 50.00**

## MANAGER'S CHOICE WINE LIST

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

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

California **60.00**

#### **Dr. Pauly Bergweiler Riesling**

Germany **50.00**

#### **Domaine Seguinot Bordet Chablis**

France **55.00**

#### **Gassier Pas Du Moine Provence Rose**

France **65.00**

#### **Stag's Leap Wine Cellars, Artimis Cab Sauv**

Napa Valley, California **160.00**

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

Sonoma, California **75.00**

#### **Rodney Strong Alexander Valley Cab. Sauv**

Sonoma, California **70.00**

#### **Robert Mondavi Private Selection Cab. Sauv**

California **50.00**

#### **Cesari Amarone**

Italy **75.00**

#### **Trucahrd Vineyards Carneros**

**Cab Sauv**

Nappa, California **95.00**

All prices are subject to 15% Gratuity and HST

# 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 Filet served with  
French Fries 8.50



All prices are subject to 15% Gratuity and HST