



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



BRUSCHETTA - \$9

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

FRIED CALAMARI - \$14

Tender Squid dusted and flash fried served with A Chipotle Aioli for dipping.

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



POT STICKERS - \$11

Minced Pork Belly & House Made Kim Chi wrapped in a pastry and fried, served with a tangy Hoisin Sauce for Dipping

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 Crudités and Ranch Dip

CHICKEN STRIPS - \$14

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



CARAMEL & CRANBERRY BRIE - \$14

A baked wheel of Brie Cheese topped with Sundried Cranberries & Candied Pecans, drizzled with Caramel Sauce and served with Baguette Chips



CHIPS AND DIP - \$7

Thick cut Potato Chips Flash Fried to order served with French Onion Dip

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



HARVEST SALAD \$12

Kale Lettuce with Mixed Greens, Caramelized squash, Sundried Cranberry and Apple topped with a Maple Tahini
Vinaigrette



BEETROOT SALAD \$12

Roasted Red and Golden Beetroot with Chevre Cheese and Candied Pecans on Mixed Greens with a Honey Dijon
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



BEER BRAISED BRISKET - \$16

Beef Brisket slow braised with Beer and Spices served on a sour dough Panini bun with Smokey Sweet BBQ Sauce, Blue Cheese and Caramelized Onions



SOUVLAKI IN A PITA - \$16

Skewered Lamb Marinated in Olive Oil, Lemon and Seasonings grilled & garnished with diced Tomatoes, Onions, Pea Tenders and Tzatziki Sauce served on a lightly grilled Pita

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

House Made Canadian Beef Patty on a Fresh Brioche Bun
Dressed with Lettuce, Sliced Tomato and Onion



CHORIZO & BRIE BURGER - \$14

House made Chorizo Patty topped with Brie Cheese and Chipotle Aioli,
Dressed with Lettuce and Tomato on a Brioche Bun



PORTOBELLO & SWISS BURGER - \$14

House Made Canadian Beef Patty topped with a grilled Portobello Mushroom
Swiss Cheese and topped with Tomato and Basil Jam



"WHERE'S THE BEEF"? BURGER - \$10

Grilled Portobello Mushroom
Swiss Cheese and topped with Tomato and Basil Jam



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 **

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

PERCH DINNER - \$20

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



VEAL Y FUNGO - \$24

Tender escallops of Veal pan seared and deglazed with Wine, Cream and Mushrooms



ROGAN JOSH - \$24

A rich and aromatic Lamb Stew



SUMAC CHICKEN - \$20

Boneless Chicken Breast marinated in Sumac, Yogurt, Apple and other delightful Spices



GRILLED VEGETABLE LINGUINI *- \$18

An assortment of grilled Vegetables tossed in Marinara and Herbs of Linguini Noodles



SPAGHETTI CARBONARA *- \$22

Spaghetti Noodles tossed with Pancetta, Herbs, Garlic, Egg Yolk and Grana Padano Cheese



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

All prices subject to 15% gratuity and HST

WYC WINE LIST
BY THE GLASS & BY THE BOTTLE

WHITE WINES	6oz	8.5oz	Bottle
Jackson Triggs Chardonnay, <i>Niagara Falls</i>	\$7	\$9	\$27
J Lohr Chardonnay, <i>California</i>	\$12	\$15	\$48
Lindeman's "Bin 65" Chardonnay, <i>Australia</i>	\$8	\$11	\$32
Woodbridge White Zinfandel, <i>California</i>	\$7	\$9	\$27
Yellow Tail Pinot Grigio <i>Australia</i>	\$7	\$9	\$27
Santa Margherita Pinot Grigio, <i>Italy</i>	\$10	\$13	\$40
Kim Crawford Sauvignon Blanc <i>New Zealand</i>	\$12	\$15	\$48
North 42 Riesling <i>Harrow, ON</i>	\$12	\$15	\$48
North 42 Gewurztraminer <i>Harrow, ON</i>	\$12	\$15	\$48
RED WINES	6oz	8.5oz	Bottle
Jackson Triggs Cab Franc, <i>Niagara Falls</i>	\$7	\$9	\$27
J Lohr Cabernet Sauvignon <i>California</i>	\$12	\$15	\$48
Beringer Founders Cabernet Sauvignon, <i>California</i>	\$12	\$15	\$48
Ravenswood Zinfandel, <i>California</i>	\$12	\$15	\$48
Rosemount Shiraz <i>Australia</i>	\$10	\$13	\$40
Konzelmann Shiraz <i>Niagara on the Lake</i>	\$9	\$12	\$36
Sterling Merlot, <i>California</i>	\$12	\$15	\$48
Konzelmann Pinot Noir <i>Niagara on the Lake</i>	\$9	\$12	\$36
Catena Malbec <i>Argentina</i>	\$10	\$13	\$40
Masi Valpolicella, <i>Italy</i>	\$12	\$15	\$48

All prices subject to 15% gratuity and HST

MANAGER'S CHOICE WINE LIST

Great Wine Picks by the Bottle only

WHITE WINES

Bottle

Gassier Pas Du Moine Provence Rose

\$65

France

Dr. Pauly Bergweiler Riesling

\$50

Germany

Domaine Seguinot Bordet Chablis

\$55

France

Wente Morning Fog Chardonnay

\$60

California

RED WINES

Bottle

Rodney Strong Alexander Valley Cabernet Sauvignon,

\$70

Sonoma, California

Stag's Leap Wine Cellars, Artemis Cabernet Sauvignon

\$160

Napa Valley, California

Rodney Strong Pinot Noir

\$75

Sonoma, California

Robert Mondavi Private Selection, Cabernet Sauvignon,

\$48

California

Cesari Amarone

\$70

Italy

BIN END WINE LIST ** LIMITED TIME AND QUANTITY

WHITE WINES

Bottle

Toasted Head Chardonnay

\$35

California

Cedar Rock Chardonnay

\$30

California

Stoneburn Sauvignon Blanc

\$30

New Zealand

Chateau Mire L'etang Rose, Grenache Blend

\$20

France, Languedoc

Nobilo Sauvignon Blanc

\$30

New Zealand

Konzelmann Chardonnay

\$25

Niagara on the Lake

Konzelmann Pinot Blanc

\$25

Niagara on the Lake

Konzelmann Gewürztraminer

\$25

Niagara on the Lake

RED WINES

Bottle

Cedar Rock Cabernet Sauvignon

\$30

California

Chateau Mire L'etang La Clape - Grenache, Shiraz, Syrah

\$25

California

Septima Malbec

\$30

Argentina, Mendoza

Konzelmann Cabernet Sauvignon

\$25

Niagara on the Lake

Romagne Sangiovese Superiore

\$25

Italy

North 42 Degrees Pinot Noir

\$25

Ontario

All prices subject to 15% gratuity and HST



Indicates a New Menu Item

WYC DESSERT MENU

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



CHOCOLATE MOUSSE CAKE - \$7

A rich confection of Chocolate Mousse with a Malted Milk center atop a decadent Chocolate Brownie



MUD PIE- \$7

Layers of Chocolate, Custard and Whipped Cream in a Flakey Pastry

ICE CREAM SUNDAE- \$6

Two scoops of Vanilla Ice Cream with your Choice of either Chocolate, Raspberry or Caramel topping, Whipped Cream and a Cherry

SALTED CARAMEL PUDDING- \$7

A delightfully decadent concoction of Salted Caramel, Vanilla and Cream

All prices subject to 15% gratuity and HST



WYC Specialty Coffee Drinks \$7.50 ++

B-52 COFFEE

1oz. Kahlua, ½ oz. Bailey's Irish Cream, ½ oz. Grand Marnier
Coffee, Whipped Cream and Cherry garnish

BLUEBERRY TEA

1 oz. Amaretto, 1 oz. Triple Sec
and Traditional Orange Pekoe Tea

IRISH COFFEE

1 oz. Irish Whiskey, 1 oz. Bailey's Irish Cream
Coffee, Whipped Cream and Cherry garnish

MEXICAN COFFEE

1oz. Kahlua, 1 oz. Brandy
Coffee, Whipped Cream and Cherry garnish

MONTE CRISTO COFFEE

1 oz. Kahlua, 1 oz. Grand Marnier
Coffee, Whipped Cream and Cherry garnish

SPANISH COFFEE

1 oz. Brandy, 1 oz. Triple Sec
Coffee, Whipped Cream and Cherry garnish

WYC COFFEE

1 oz. Bailey's Irish Cream, ½ oz. Amaretto,
½ oz Southern Comfort
Coffee, Whipped Cream and Cherry garnish

All prices subject to 15% gratuity and HST