



TYC

THE ★ YACHT ★ CLUB

Since 1974, The Yacht Club has served as a waterfront gathering place where people passionate about sailing, boating, tennis, fitness as well as Chandlers Landing residents and guests could enjoy great memories, both large and small with their friends and family.

MENU

SHAREABLES

CRAFT BEER QUESO

Blended Queso with Local Craft Beer served with Rustic Salsa & Warm Tortillas Chips. Add Guacamole topped with Black Bean & Corn Salsa. **\$9.00 (\$2.00 add on for guacamole)**

CHANDLERS WINGS

Bone In or Boneless Chicken Bites with Choice of Sauce. Served with Ranch or Blue Cheese Dressing. Sauce Selections: Buffalo, Hickory BBQ, Garlic Parmesan, Lemon Pepper, Mango Habanero or Plain & Dry. **\$10.00**

Mix n' Match Wings (Choose up to 3 Sauces, 21 Wings or Bites per order) **\$26.00**

GRILLED FISH TACOS

Blackened & Grilled Cod in Blue Corn Tortillas with Crisp Cabbage Slaw, Jalapeno Ranch & Finished with Pickled Red Onions. **\$9.50**

CRISPY BRUSSEL SPROUTS

Crispy Brussel Sprouts Tossed in Dijon Vinaigrette & served with Cracked Black Pepper Honey Mustard. **\$8.50**

CAJUN CRAB CAKE SLIDERS

Mini Crab Cakes with a Touch of Cajun Spice, served on Toasted Rolls with Crisp Greens & a Cool Chipotle Lime Crema. **\$14.00**

BACON JAM SLIDERS

Beef Sliders topped with House Made Smoky Bacon Jam, Cheddar Cheese, Crispy Onion Straws on Toasted Rolls with Jalapeno Ranch. **\$11.00**

PULLED PORK SLIDERS

Sweet & Tangy Pulled Pork on Toasted Rolls topped with a Creamy Cabbage Slaw & Pickled Red Onions served with Carolina Gold Sauce. **\$12.00**

SLIDER TRIO

Enjoy Each of Our Unique Slider Selections. Comes with One Bacon Jam Slider, Pulled Pork Slider & Cajun Crab Cake Slider. **\$13.00**

SPINACH ARTICHOKE DIP

Creamy Spinach Artichoke Dip served warm with Fresh Tomato Bruschetta and Grilled Garlic Naan. **\$10.00**

LOADED BRISKET FRIES

Smoked Texas Brisket atop Crispy Waffle Fries, topped with Melted Cheese, Pickled Jalapenos, Scallions & our House Ranch. **\$11.00**

MARGHERITA FLATBREAD

Grilled Naan Bread topped with Marinara Sauce, Melted Mozzarella Cheese, Tomatoes and finished with Fresh Basil & Oregano. **\$10.50**

PEPPERONI FLATBREAD

Grilled Naan Bread topped with Marinara Sauce, Melted Mozzarella & Parmesan Cheese with Pepperoni. **\$11.00**

SALADS

SOUTHWEST CHICKEN SALAD

Blackened Chicken, on a Bed of Mixed Greens with Black Bean & Corn Salsa, Tomatoes, Scallions, Cheddar Cheese, Avocado, Tortilla Strips. Served with Chipotle Ranch. Crispy Chicken Available. **\$14.95**

CAESAR SALAD

House Made Caesar Dressing, Parmesan, Garlic Croutons on Mixed Greens. **\$9.00 (\$10.95 w/Blackened Chicken, \$12.95 w/ Blackened Salmon)**

THE CLASSIC COBB

Bed of Mixed greens, topped with Grilled Chicken, Bacon, Hard Boiled Egg, Blue Cheese Crumbles, Avocado, Scallions, Grape Tomatoes & House Ranch. Crispy Chicken Available. **\$13.95**

MEDITERRANEAN SALAD

Bed of Mixed Greens, Heirloom Grape Tomatoes, Shaved Red Onion, Kalamata Olives, Cucumber, Feta Crumbles, Pepperoncinis with Greek Vinaigrette.. **\$13.95 (\$15.95 w/ Chicken)**

BURGERS & SANDWICHES

All Burgers & Sandwiches come with a Side Choice of One of the Following: French Fries, Tater Tots, House Side Salad with Choice of Dressing, Caesar Side Salad, or Seasonal Fruit.

STARBOARD BURGER

Our Blended Burger topped with Smoked Gouda, Bacon Jam, Grilled Tomatoes, Mixed Greens & Finished with a Garlic Herb Aioli. **\$13.95**

THE CLASSIC

Our Blended Burger with American Cheese on a Toasted Bun, comes with Lettuce, Tomato, Pickles & Onion. **\$12.95**

TURKEY BURGER

Turkey Burger with Melted Swiss Cheese on a Toasted Bun, comes with Lettuce, Tomato, Pickles & Onion. **\$11.95**

THE YACHT "CLUB"

Grilled Chicken with Applewood Smoked Bacon, Swiss Cheese Sandwiched between Toasted Sourdough with Crisp Lettuce, Tomato & Dijonaise. **\$12.95**

BLACKENED COD SANDWICH

Blackened Cod on a Toasted Roll with Red Cabbage & Cucumber Slaw with a Citrus Aioli **\$14.95**

SHRIMP PO'BOY

Crispy Shrimp on a Butter Toasted Roll with Lettuce & Tomato. Finished with Cajun Mayo. **\$13.95**

BRISKET GRILLED CHEESE

Texas Smoked Brisket, Melted Cheese Trio on Butter Toasted Sourdough. Served with BBQ Sauce. **\$12.95**



PLATES

TEXAS RIBEYE STEAK

14oz Ribeye with Roasted Garlic Compote Butter accompanied by Herb Roasted Red Potatoes & Crispy Brussel Sprouts. **\$26.95**

MARYLAND STYLE CRAB CAKES

Two Crab Cakes with Creamy Lemon Dill Sauce, Served with Crispy Brussel Sprouts & Parmesan Orzo. **\$24.95**

BLACKENED SALMON

Crispy Shallot & Garlic Butter Sauce with Parmesan Orzo & Grilled Asparagus. **\$21.95**

STACKED CHICKEN FRIED CHICKEN

Two Chicken Fried Chicken Breasts Stacked on a Bed of Mashed Red Potatoes with Country Style Cream Gravy & Skillet Green Beans. **\$18.95**

SPINACH ARTICHOKE PORTABELLA

Grilled Portabella Caps filled with Sautéed Spinach, Roasted Artichoke Hearts & Heirloom Tomatoes with Feta & Parmesan Cheese. Accompanied by Parmesan Orzo. **\$16.95**

PASTA PRIMAVERA

Cavatappi Pasta Tossed with Sautéed Seasonal Vegetables in a White Wine Sauce & Finished with Fresh Parmesan. **\$14.95**

SMOKED GOUDA MAC

Cavatappi Pasta Topped in a Smoked Gouda Cheese Sauce with Applewood Smoked Bacon & Grilled Asparagus. Add Grilled or Blackened Chicken. **\$15.95 (\$17.95 w/ Chicken)**

ADDITIONAL A LA CARTE SIDE SELECTIONS

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|--------------------------|--------|
| FRENCH FRIES | \$3.00 |
| TATER TOTS | \$3.00 |
| HOUSE SALAD | \$4.00 |
| SIDE CAESAR SALAD | \$4.00 |
| SEASONAL FRUIT | \$4.00 |
| SKILLET GREEN BEANS | \$4.00 |
| CRISPY BRUSSEL SPROUTS | \$4.00 |
| MASHED RED POTATOES | \$4.00 |
| SEASONAL GRILLED VEGGIES | \$4.00 |

KIDS MENU

MAC N' CHEESE

Corkscrew Pasta in Cheese Sauce. **\$6.00**

GRILLED CHEESE

American Cheese Melted on Toasted Sourdough. **\$6.00**

CHICKEN BITES

Crispy Chicken Bites served with Choice of Dipping Sauce. Ketchup, Ranch, Honey Mustard or BBQ Sauce. **\$7.00**

KIDS CHEESEBURGER

Two Mini Cheeseburgers with American Cheese. **\$6.00**

CHEESE FLATBREAD

Grilled Naan Bread with Marinara, Mozzarella & Parmesan. Add Pepperoni. **\$7.00**

All plates come with choice of side. French Fries, Tots, Mashed Potatoes, Grilled Veggies Or Seasonal Fruit.

DESSERTS

CHOCOLATE CHIP COOKIE SKILLET

Warm Chocolate Chip Cookie with Creamy Vanilla Bean Ice Cream. **\$8.95**

CHURRO BITES

Mini Churro Bites tossed in Cinnamon Sugar with a Mexican Hot Chocolate Sauce. **\$8.95**

SMORES BOARD

Sugar Crusted Naan Bread served on a Board topped with Toasted Marshmallows, Shaved Chocolate & Chocolate Fudge Sauce, Finished with Honey Graham Cracker Crumble. **\$10.95**

B.Y.O SUNDAE

Creamy Vanilla Bean Ice Cream surrounded by Jars of Cherries, Sprinkles, Chocolate Fudge Sauce, Caramel Sauce, Fresh Strawberry Sauce and Whipped Cream. **\$8.95**

SIGNATURE COCKTAILS

SUNSET DREAM \$10.00

Pinnacle Whip Vodka, Orange Juice, Garnished w/ Orange Slice

SALTY DOG MARTINI \$11.00

London Dry Gin, Absolute Vodka, Grapefruit Juice, Sea Salt, Garnished with Grapefruit Slice

DARK & STORMY \$11.00

Captain Morgan Rum, Ginger Beer, Lime Juice, Garnished with Lime Wedge

MARINA MARGARITA \$11.00

Reposado Tequila, Triple Sec, Cointreau, Simply Lime-Aide, Garnished with Lime Wedge

PERFECT STORM \$10.00

Captain Morgan Rum, Lime Juice, Angostura Bitters, Ginger Beer, Garnished with Lime Wedge

MANGO MULE MOCKTAIL \$8.00

Mango Puree, Ginger Beer, Cucumbers, Honey Syrup, Lime Juice

MOJITO MOCKTAIL \$8.00

Lime Juice, Agave, Blood Orange Juice, Soda Water, Garnished with Mint Leaves

SHIRLY GINGER MOCKTAIL \$8.00

Ginger Beer, Club Soda, Lime Juice, Grenadine

CLASSICS FROM THE DOCK

BULLET OLD FASHIONED \$9.00

Bullet Bourbon, Orange Bitters, Sugar, Splash of Water, Garnished with Orange Wheel & Cherry

KETTLE MULE \$8.75

Kettle One Vodka, Ginger Beer, Lime Juice, Garnished with Lime Half

CLASSIC MARGARITA \$9.00

Casamigos Tequila, Triple Sec, Sweet & Sour, Garnished with Lime Wedge

BOURBON BERRY SMASH \$9.50

Jim Beam Bourbon, Simple Syrup, Mint Leaves, Garnished with Lemon Wedge

CLASSIC MOJITO \$9.00

Bacardi Superior Rum, Simple Syrup, Lime Juice, Club Soda, Mint Leaves

TITO'S BLOODY \$9.00

Tito's Vodka, Zing Zang, Filthy Pickle, Garnished with Lime & Lemon Wedge

WHITE OR RED SANGRIA \$8.00

MIMOSA \$7.75

Sparkling Wine with Orange Juice

BEER & SELTZER

DRAFT BEER \$5.00

Miller Lite
Coors Light
Bud Light
Michelob Ultra
Dos XX
Blue Moon
Deep Ellum IPA
Community IPA

BY THE BOTTLE & CAN \$5.00

Bud Light
Miller Lite
Coors Light
Michelob Ultra
Blue Moon
PBR
Budweiser
Shinerbock
Dos XX
Modelo
Guinness
Stella Artois
Stone IPA
Dallas Blonde
Revolver Blood & Honey
Magic Hat #9
Easy Peasy IPA
Rahr & Sons IPA
Lone Star

MIX & MATCH BUCKET OF BEER: PICK 6

SELZERS \$5.00

Truly, White Claw

WINE & SPARKLING

Three Thieves Pinot Grigio Glass \$7.95/Bottle \$29.00
Matua Sauvignon Blanc Glass \$7.75/Bottle \$28.00
Kim Crawford Sauvignon Blanc Glass \$9.95/Bottle \$37.00
Tribute Sauvignon Blanc Glass \$9.95/Bottle \$37.00
Hayes Ranch Chardonnay Glass \$6.50/Bottle \$24.00
J. Lohr Chardonnay Glass \$8.95/Bottle \$33.00
The Arsonist Chardonnay Glass \$14.50/Bottle \$56.00
Cakebread Cellars Chardonnay Glass \$15.50/Bottle \$59.00
The Maverick Pinot Noir Glass \$12.00/Bottle \$45.00
Hayes Ranch Merlot Glass \$6.50/Bottle \$24.00
Hayes Ranch Cabernet Glass \$6.50/Bottle \$24.00
19 Crimes Red Blend Glass \$8.75/Bottle \$33.00
The Prisoner Red Blend Glass \$14.00/Bottle \$52.00
Dark Horse Cabernet Glass \$7.75/Bottle \$28.00
Duckhorn Merlot Glass \$13.95/Bottle \$49.00
Austin Cabernet Glass \$9.95/Bottle \$35.00

Sparkling: J. Roget Sparkling, Ruffino Sparkling (Split), Ruffino Rose

NON-ALCOHOLIC

Soda: Coca Cola, Diet Coca Cola, Dr. Pepper, Coke Zero, Sprite, Root Beer, Lemonade, Fanta Orange \$3.00

Energy: Red Bull-Regular, Sugar Free, Orange, Blueberry, Tropical Powerade-Fruit Punch & Mountain Berry \$3.50

Gold Peak Iced Tea \$3.25

Juices: Orange, Cranberry, Apple, Grapefruit \$3.00

Bottled Water: Dasani \$3.00

Topo Chico: Original, Lemon Lime \$4.00



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