



STARTERS

SPINACH ARTICHOKE DIP \$12

Warm Spinach Artichoke Dip
Tomato Bruschetta & Fresh Tortilla Chips

CRISPY BRUSSEL SPROUTS \$10

Tossed in Whole Grain Dijon Mustard
Pomegranate Seeds & Honey Mustard

BACON JAM SLIDERS (3) \$16

All Beef Sliders with Signature Smoky Bacon Jam
American Cheese, Crispy Onion Straws
Toasted Brioche Rolls & Finished with Jalapeno Ranch

PARMESAN TRUFFLE FRIES \$16

Crispy French Fries Tossed in White Truffle Oil
Crispy Prosciutto, Grated Parmesan & Romano Cheese
Honey Mustard & Garlic Herb Aioli

COCONUT SHRIMP \$16

Eight Coconut Crusted Butterflied Shrimp
with Sweet Pineapple Thai Chili Sauce

CHANDLERS WINGS \$15 / \$29

8 or 21 Bone In Naked Wings
Choice of Sauce or Plain & Dry
Sauce Selections: Buffalo, Honey Cajun BBQ
Garlic Parmesan, Lemon Pepper, Mango Habanero
Ranch or Blue Cheese Dressing

BAVARIAN PRETZEL \$11

Jumbo Soft Pretzel Brushed with Butter & Salt
Beer Cheese & Honey Mustard



FLATBREADS

MARGHERITA FLATBREAD \$13

Fresh Tomatoes, Mozzarella Cheese, Marinara
Fresh Basil & Balsamic Glaze

PEPPERONI FLATBREAD \$13

Thin Sliced Pepperoni & Mozzarella Cheese

CALIFORNIA STYLE \$15

Avocado Ranch, Mozzarella, Seasoned Grilled Chicken
Bacon Crumbles & Micro Cilantro

SOUPS & SALADS

DRESSINGS: RANCH, BALSAMIC, HONEY MUSTARD, GREEK-FETA,
CAESAR, BLUE CHEESE, OIL & VINEGAR

CAESAR SALAD \$12

Crisp Romaine Lettuce
Fresh Parmesan, Garlic & Herb Croutons
Creamy Caesar Dressing

MEDITERRANEAN SALAD \$15

Crisp Mixed Field Greens
Grilled Artichoke Hearts, Cucumbers
Heirloom Grape Tomatoes, Kalamata Olives
Pepperoncini's, Feta Crumbles, Shaved Red Onion,
Greek Feta & Olive Dressing on the Side

FARMERS MARKET SALAD \$15

Crisp Mixed Field Greens
Fire Roasted Corn, Heirloom Cherry Tomatoes
Cucumbers, Carrots, Avocado, Red Onion
Blue Cheese Crumbles
Choice of Dressing

SOUP OF THE DAY

CUP \$5 / BOWL \$8

Rotating Soup Crafted by Our Culinary Team Daily

TEXAS IPA CHILI

CUP \$7 / BOWL \$10

Traditional Texas Beef Chili
Slow Smoked Brisket & Chuck Roast
Smoky Chilis, Local Texas IPA
Diced Onions, Jalapenos & Cheddar Cheese



HANDHELDS

ALL SANDWICHES & BURGERS COME WITH A CHOICE OF FRENCH FRIES,
TATER TOTS, HOUSE OR CAESAR SALAD

THE YACHT CLUB \$16

Grilled Chicken with Crisp Bacon & Swiss Cheese
Toasted Sourdough, Crisp Lettuce, Tomato &
Dijonnaise

HOT HONEY CRISPY CHICKEN \$17

Sticky Hot Honey, Bacon, Swiss Cheese
Lettuce, Tomato, Pickle on Buttery Brioche Bun

CRISPY CATFISH SANDWICH \$16

Our Louisiana Style Fried Catfish on Buttery Brioche
Bun Shredded Lettuce & House Tartar Sauce

PRIME RIBEYE FRENCH DIP \$19

Thinly Sliced Garlic & Herb Prime Ribeye
Toasted Ciabatta Bread with Horseradish Aioli
Melted Gruyere Cheese & Rosemary Au Jus

TEMPURA SHRIMP TACOS \$20

Three Tempura Shrimp on Flour Tortillas
Pickled Onions & Cabbage Slaw
Avocado Crema & Jalapeno Ranch

CLASSIC TYC BURGER \$15

Our Blended Beef Burger with American Cheese
Lettuce, Tomato, Pickles & Onion
Buttery Brioche Bun & Side of Burger Sauce
Bacon \$2 Grilled Onions \$2

J'S BUFFALO & BLUE BURGER \$16

Our Blended Beef Burger
Buffalo Sauce & Blue Cheese Sauce
Swiss Cheese, Bacon, Lettuce, Tomato & Pickles
Buttery Brioche Bun

STARBOARD II \$16

Our Blended Beef Burger with American Cheese
Bacon Jam, Crispy Fried Onions
Jalapeno Ranch, Lettuce, Tomato & Pickles
Buttery Brioche Bun

PORTSIDE SWEETS

NEW YORK CHEESECAKE \$7

Sweet Whiskey Cherry Sauce

TRIPLE CHOCOLATE CAKE \$7

Ghirardelli™ Chocolate Sauce & Whipped Cream

WARM RUSTIC APPLE TART \$8

Vanilla Bean Bourbon Gelato & Caramel Sauce

ENTREES

ALL ENTREES ARE SERVED WITH TWO A LA CARTE SELECTIONS
**EXCEPT CATFISH DINNER*

CATCH OF THE DAY ** MARKET PRICE

Daily Rotation of Fresh Fish or Seafood

MISO & HONEY GINGER SALMON \$28

Pan-Seared 8oz Filet
White Miso & Ginger Infused Honey Glaze

TEXAS RIBEYE \$35

14oz Hand Cut Ribeye Grilled to Perfection
Truffle Herb Butter

CENTER CUT SIRLOIN \$30

10 oz Top Sirloin Grilled to Perfection
Truffle Herb Butter & Port Demi Glace

KUROBUTA PORK CHOP \$32

Grilled Herb Marinated Berkshire Pork Chop
Bourbon Apple Chutney & Rosemary Au Jus

GARLIC & THYME CHICKEN \$27

Pan-Seared Airline Chicken Breast
With a Savory Garlic & Thyme Pan Sauce

CATFISH DINNER \$20

Five Crispy Catfish Filets
Fried with the Flavors of Louisiana
French Fries, Jalapeno Hushpuppies
House Tartar Sauce & Cocktail Sauce

PASTA

WHITE CHEDDAR MAC N' CHEESE \$18

Campanelle Pasta in Our Signature Cheese Sauce
Grilled Chicken, Applewood Smoked Bacon, Asparagus
Buttery Breadcrumbs & Scallions

KALE PESTO TORTELLINI \$16

Tri Colored Cheese Tortellini in Creamy Kale Pesto
Sautéed Heirloom Tomatoes & Fresh Parmesan

BRAISED SHORT RIB RAGU \$21

Slow Braised Short Ribs in Hearty Tomato Sauce
Tagliatelle Pasta & Parmesan

A LA CARTE SIDES

French Fries \$5	Tater Tots \$5
Side Salad \$5	Side Caesar \$5
White Cheddar Mac & Cheese \$7	Creamy Mashed Potatoes \$7
Herb Roasted Potatoes \$7	Brown Sugar Carrots \$7
Grilled Asparagus \$7	Garlic Sautéed Broccoli \$7
Market Vegetable \$7	

****Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness.**
*****Parties of Six (6) or More Guests are Subject to 20% Automatic Gratuity**