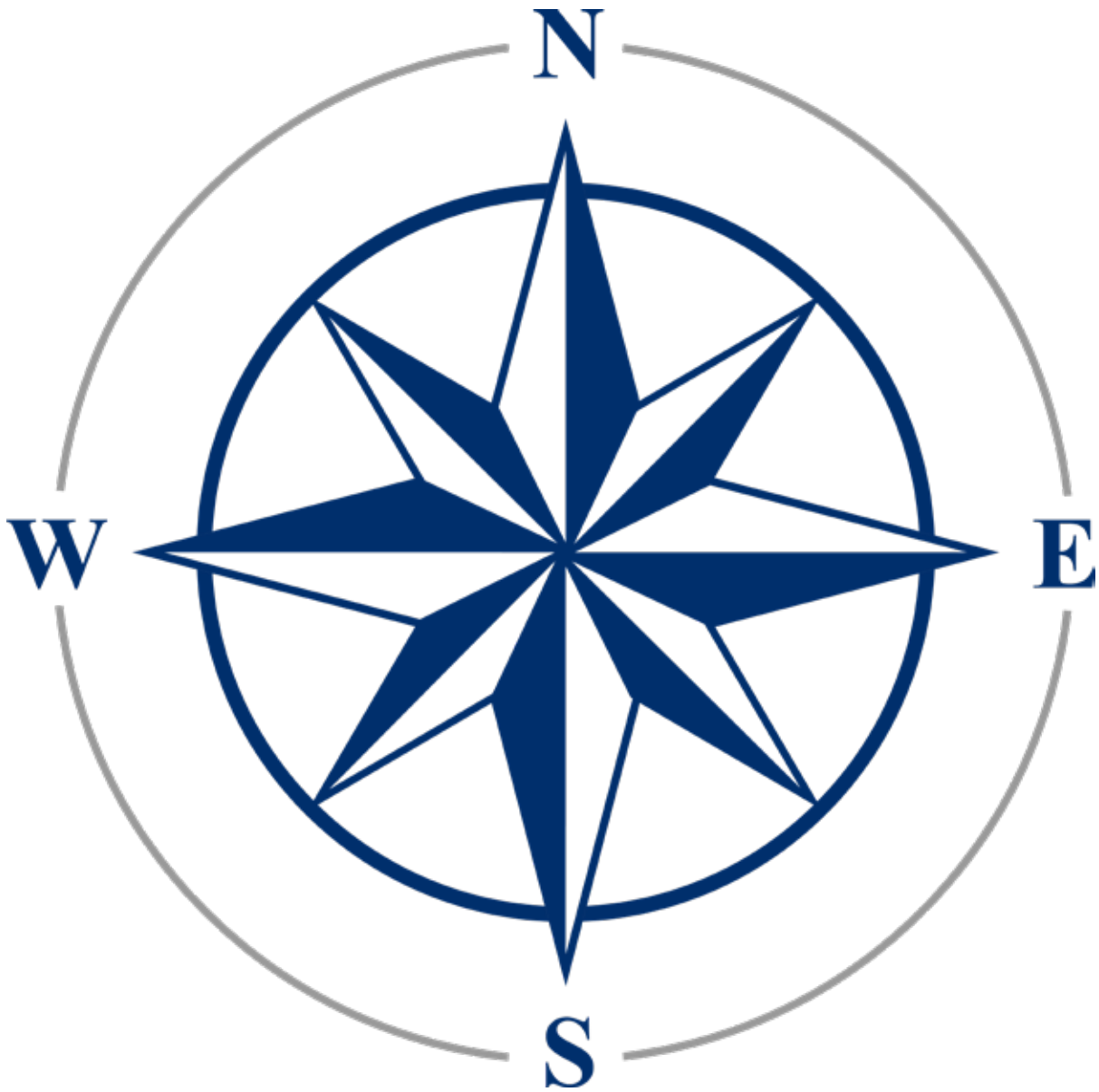


Established
1889



TACOMA YACHT CLUB

Tacoma Yacht Club



Many of our items can be made Gluten-Free **GF** Vegetarian **VE** or Vegan **VG**. Please ask your server for suggestions.

Add to any dish

Add to any appetizer, salad, casual dish or entrée

Grilled **GF** or Crispy Chicken \$9 | Steak ***GF** \$17
 Jumbo Prawns **GF** \$16
 Salmon ***GF** \$16 | Shrimp **GF** \$13

Appetizers

GREEN GODDESS HUMMUS VG NEW	\$12
Housemade hummus with fresh herbs & chickpeas served with toasted pita bread.	
JUMBO COCONUT PRAWNS	\$18
Served with a spicy mango aioli.	
STEAMED CLAMS	\$18
Tossed in a lemon garlic butter white wine sauce. Served with grilled toast points.	
FRIED BRUSSELS SPROUTS VG GF NEW	\$13
Tossed in apple cider reduction & roasted pistachios.	
DIABLO STEAK BITES NEW	\$18
Spicy diablo seasoning & heavy cream served with grilled toast points.	
COCTEL DE CAMARONES GF NEW	\$19
Prawns, cucumber, red onion, cilantro, tomato, cocktail sauce & avocado served with housemade tortilla chips.	
CAPRESE FLATBREAD NEW	\$16
Mozzarella, tomato, basil, marinara, balsamic glaze	
PEPPERONI FLATBREAD NEW	\$16
Mozzarella, sliced pepperoni, & marinara	

Sides

All sides \$6

- French Fries **VE**
- Tater Tots **VE GF**
- Onion Rings **VE**
- Coleslaw **VE GF**
- Potato Salad **GF**
- Mac & Cheese with Gruyère Cheese Sauce **VE NEW**
- Mashed Potatoes **VE GF** (after 4pm)
- Brown Rice & Quinoa **VG GF**
- Vegetable of the Day **VE GF**

Soup & Salad

SOUP & SALAD COMBO	Cup \$12 Bowl \$15 Caesar +\$2
CHOWDER & SALAD COMBO	Cup \$15 Bowl \$20 Caesar +\$2
CLAM CHOWDER	Cup \$9 Bowl \$14
SOUP DU JOUR	Cup \$6 Bowl \$10
HOUSE SALAD VE	Sm \$8 Lg \$11
Romaine lettuce, cucumber, tomato, black olives, & croutons. All dressings are housemade. Choice of thousand island, ranch, blue cheese, italian, honey mustard, balsamic or raspberry vinaigrette.	
ROASTED CAULIFLOWER SALAD VG NEW	\$18
Tender seasoned roasted cauliflower, spiced chickpeas, crispy fried onions, sunflower seeds & arugula served with a tangy lemon Tahini dressing.	
WEDGE SALAD GF	\$15
Iceberg lettuce, bacon bits, cherry tomato, red onion, blue cheese crumbles, blue cheese dressing.	
CAESAR SALAD	Sm \$10 Lg \$13
Romaine lettuce, crouton, parmesan cheese, lemon zest, caesar dressing.	
SOUTHWEST SALAD VE NEW	\$18
Black bean corn salsa, tomato, avocado, cheddar jack, cotija cheese & salsa roja over a bed of romaine lettuce served with cilantro lime dressing. Add Carne Asada for \$8.	
SHRIMP LOUIE GF NEW	\$26
Romaine lettuce, bay shrimp, tomato, avocado, pickled asparagus, black olives, hard boiled egg & lemon served with choice of dressing.	
COBB SALAD GF NEW	\$24
Grilled chicken breast, tomato, red onion, blue cheese crumbles, bacon bits, hard boiled egg & avocado on a bed of romaine lettuce served with choice of dressing.	

Reciprocal Clubs will be charged a 20% usage fee

* The consumption of raw or undercooked foods, such as meat, fish and eggs, may increase the consumers risk of food borne illness.

Casual

HALF SANDWICH W/ CUP SOUP OR SMALL SALAD † \$15

Choice of turkey, ham, or BLTA with lettuce, tomato, swiss or cheddar cheese and mayonnaise. Chowder or Caesar +\$2

All below casual dishes served with choice of French Fries, Tater Tots, Potato Salad or Coleslaw.

· Soup, Small Salad, or Onion Rings +\$3

· Chowder or Caesar +\$4

· † Gluten-Free bread available upon request.

FISH & CHIPS † 2 pc. \$23 | 3 pc. \$26

Tempura battered Icelandic Cod served with tartar sauce, french fries and coleslaw.

THE TYC BURGER * † \$19

Wagyu patty, bacon, cheddar cheese, lettuce, tomato, onion, and 1000 Island dressing on a brioche bun.

Impossible burger \$18 **VE** (**VG** no bacon or cheese)

TYC CHICKEN BURGER † \$19

Choice of grilled or crispy chicken breast, bacon, lettuce, tomato, avocado, swiss cheese, and mayonnaise on a brioche bun.

BLTA † \$18

Bacon, lettuce, tomato, avocado, served on toasted sourdough bread with mayonnaise.

PRIME RIB DIP * † \$19

Swiss cheese and creamy horseradish sauce served on a rustic hoagie roll with housemade au jus.

CLUB SANDWICH † \$19

Turkey, ham, bacon, swiss and cheddar cheese, lettuce, tomato and mayonnaise on toasted Italian bread.

TEMPURA FISH SANDWICH † \$18

Tempura battered fish, lettuce, tomato, cheddar cheese, tartar sauce.

CARNE ASADA TACOS **GF NEW** \$21

Carne Asada, shredded lettuce, black bean & corn salsa, salsa roja, cotija cheese & cilantro lime aioli on 2 corn tortillas served with choice of side.

PRIME RIB DINNER*

Saturdays after 4pm | \$38

14oz Prime Rib served with creamy horseradish, au jus, baked potato and vegetable of the day

Entrées

RIB-EYE STEAK * **GF** \$38

12oz Ribeye topped with garlic herb butter and demi-glace. Served with choice of side & vegetable of the day (mashed potatoes after 4pm).

NEW YORK STRIP STEAK * **GF** \$36

12oz New York topped with garlic herb butter and demi-glace. Served with choice of side & vegetable of the day (mashed potatoes after 4pm).

TOP SIRLOIN STEAK * **GF** \$32

8oz Sirloin topped with garlic herb butter and demi-glace. Served with choice of side & vegetable of the day (mashed potatoes after 4pm).

ROASTED CAULIFLOWER \$16

GRAIN BOWL † **VG NEW**
Roasted cauliflower, spiced chick peas, crispy fried onions & sunflower seeds, lemon tahini dressing over brown rice & quinoa.

BAJA GRAIN BOWL **VE GF NEW** \$16

Black bean & corn salsa, tomato, avocado, cotija & cheddar jack cheese, salsa roja & cilantro lime aioli over brown rice & quinoa. Add Carne Asada for \$8.

DIABLO DEL MAR PASTA **NEW** \$36

Cajun seasoned prawns, salmon & Icelandic cod in a garlic parmesan cream sauce tossed with sautéed spinach & fettuccine.

FRENCH ONION CHICKEN **GF** \$28

Grilled chicken breast topped with caramelized french onions & gruyère cheese sauce served with choice of side & vegetable of the day (mashed potatoes after 4pm).

HONEY MUSTARD SALMON **GF NEW** \$32

Fresh Norwegian Steelhead topped with a honey mustard glaze, served with brown rice & quinoa and vegetable of the day.

Dessert

CREME BRULÉE **GF** \$10

GOURMET ICE CREAM † Sgl \$4 | Dbl \$6
Vanilla Bean, Salted Caramel,
Rainbow Sherbet, Wildberry Sorbet. Sundae +\$2

RUSTIC APPLE TART **NEW** \$12

Served warm, topped with salted caramel ice cream & candied pecans.

GODIVA DOUBLE CHOCOLATE CHEESECAKE **NEW** \$12

Godiva chocolate cheesecake topped with chocolate mousse, chocolate ganache & chocolate whipped cream.

WHISKEY CARAMEL BREAD PUDDING **NEW** \$12

Served warm ala mode.



TACOMA YACHT CLUB

CORE VALUES

Honesty, integrity, decorum and respect toward all.
Commitment to quality and exceptional service in all that we do.
Balanced consideration of the needs of all members.
Responsible neighbor supporting our local community.

ASPIRATIONAL VALUES

Commitment to the vision, mission, values and long-range goals of the Club.
Effective governance through inclusive and objective decision-making.
Stewardship of resources for the benefit of current and future members.
Day-to-day excellence in the execution of our values.

MEMBERSHIP OATH

Do you promise to the best of your ability to:
encourage the sport of yachting, promote the practice of seamanship and navigation, be a good steward of our aquatic environment, participate in club activities, and abide by Tacoma Yacht Club By-Laws and Policies?
If so, please reply "I do."

VISION

Tacoma Yacht Club
is recognized as a premier Yacht Club
in the Pacific Northwest

MISSION STATEMENT

Encourage the sport of yachting and seamanship
and provide events and activities in welcoming facilities
to foster enduring friendships.