

Portage Yacht Club

All Credit Card Transactions are up-charged a 4% Processing Fee

Appetizers

Spinach & Artichoke Dip \$14.75

A creamy blend of fresh spinach, artichoke, and a mix of cheese served with crispy tortilla chips.

Coconut Shrimp \$18.00

Five jumbo shrimp coated with sweet coconut flakes served with a honey-lime dipping sauce.

Shrimp Cocktail \$11.50 (5) / \$21.50 (10)

Poached jumbo shrimp served with house-made cocktail sauce.

Chicken Quesadilla \$13.50

Grilled chicken, green and red bell peppers, zesty red onions, cheddar cheese tucked in a flour tortilla. Served with sour cream, salsa and garnished with shredded lettuce.
Serves 2.

Vegetarian Style Quesadilla \$6.50

Green and red bell peppers, zesty red onions, cheddar cheese tucked in a flour tortilla. Served with sour cream, salsa and garnished with shredded lettuce.

Prime Rib Quesadilla \$22.00

Diced prime rib with green peppers, zesty red onions, lettuce, tomatoes, cheddar cheese and A1 sauce tucked in a flour tortilla. Serves 2

Chicken Delights \$15.75

Hand breaded chicken strips, battered, fried, and served with your choice of ranch, cocktail, horseradish mayo, BBQ, or honey mustard dipping sauce.

Salads Side | Entree

Caesar \$6.50/\$13.00

Romaine lettuce, house-made croutons, shaved Parmesan, and PYC Caesar dressing.

PYC Garden \$7.25 / \$14.50

Romaine lettuce, grape tomato, sliced cucumber, red onion, slivered almonds, house-made croutons, shaved Parmesan, and your choice of dressing.

Michigan Cherry \$8.50 / \$17.00

Romaine lettuce, dried cherries, Granny Smith apples, bleu cheese crumbles, walnuts, house-made croutons, and raspberry vinaigrette dressing.

Southern Fried Chicken \$16.00

Fried chicken strips over romaine lettuce, Applewood smoked bacon, hard-cooked egg, cheddar, red cabbage, slivered almonds, and honey mustard dressing.

Salad Toppings

Add 4 oz. Chicken \$6.00 | 4 oz. Salmon \$7.75 | 4 Jumbo Shrimp \$6.00
4 oz. Beef Sirloin \$11.00 | Avocado Slice \$1.25 | Hard-Cooked Egg \$1.50

Salad Dressings

Whiffletree | Ranch | Bleu cheese, Caesar | Honey Mustard | Raspberry Vinaigrette
Balsamic Vinaigrette | Oil & Vinegar | Thousand Island

Soups

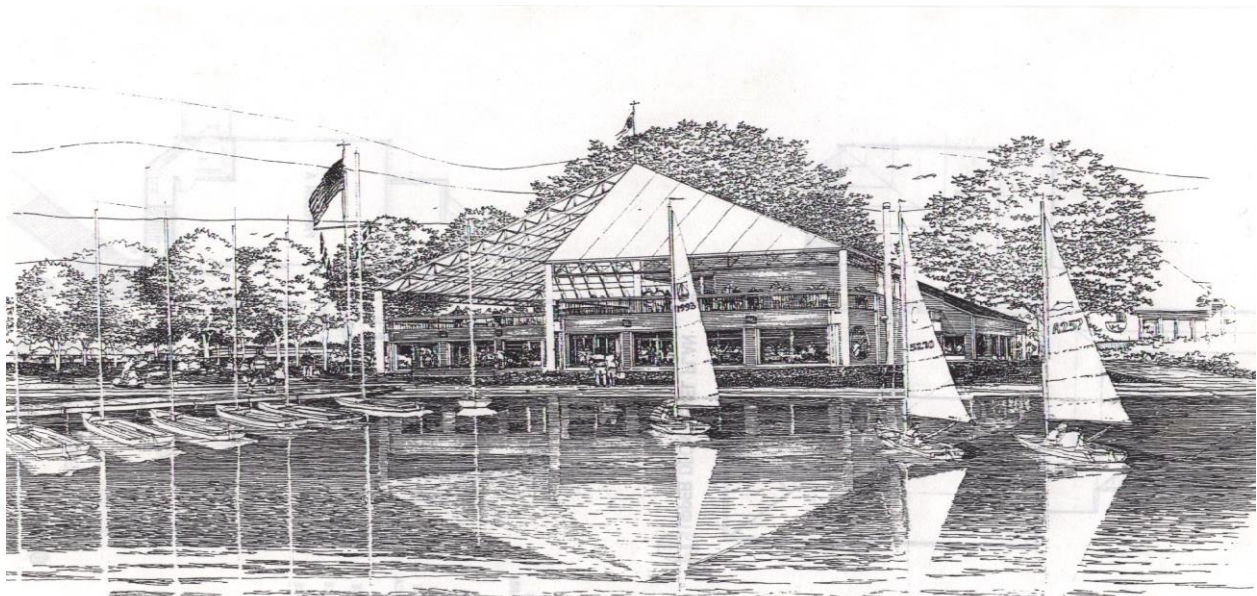
Michigan Onion - Bowl \$7.00

Rich onion broth served with Spanish onion, apple slices, garlic, house-made croutons and smoked Gouda cheese.

Chicken Noodle - Cup \$4.00 / Bowl \$6.00

Roasted chicken, celery, carrots, red onion, and egg noodles in a savory chicken broth.

Chef's Weekly Soup - Cup \$4.00 / Bowl \$6.00



Sandwiches

All Sandwiched come with a pickle & chips

Add or substitute chips for PYC fries + \$1.25 or Onion Rings + \$2.40.

Marina Burger* \$18.25

Grilled 8 oz. Angus burger with romaine lettuce, caramelized red onion, and honey mustard in a brioche bun.

No Bun: \$15.25

Marina Burger Add-Ons

Cheddar Cheese: \$1.25

Applewood Smoked Bacon: \$2.00

Tomato: \$2.00

Sautéed Mushrooms: \$2.25

Windy City Dog \$9.00

All beef franks grilled with sweet relish or red onion in a warmed hot dog bun.

Extra Windy City Dog: \$7.00

French Dip \$19.50

Shaved prime rib, caramelized red onions, and mozzarella in a baguette with au jus dipping sauce.

CBR \$12.25

Fried chicken strips, tomatoes, lettuce, Applewood smoked bacon, cheddar cheese, and ranch dressing in a spinach wrap.

Savory Meatloaf Sandwich \$8.50

Savory house meatloaf served in rye swirl bread.

Bread Choices

White | Wheat | Rye Swirl | Sourdough | Brioche Bun | Baguette | Flour Tortilla

Cheese Choices

Cheddar | Swiss | American | Gouda | Mozzarella | Parmesan

Little Sailors

All Little Sailor meals come with applesauce

Grilled Cheese \$7.50

Toasted white bread, 3 slices of American cheese with PYC fries.

Chicken Delights & Fries \$12.00

Chicken strips (4 oz.) hand breaded and fried served with PYC fries and dipping sauce.

PYC Macaroni & Cheese \$10.75

Elbow macaroni, cheese sauce, toasted panko bread crumbs.

Marina Burger* and PYC Fries \$10.00

Grilled 4 oz. patty with American cheese on a toasted brioche bun with PYC fries.
Marina Burger add-ons available.

Windy City Dog & PYC Fries \$9.50

All beef franks, grilled, and served in a toasted hot dog bun with PYC fries.

Entrees

All Entrees can have a side of the daily vegetable added for \$3.50

NY Strip* \$40.00

Tender 12 oz. grilled NY strip steak topped with fried zucchini strings and rosemary butter served over whipped potatoes.

Pork Chop Marsala \$31.00

Juicy 12 oz. pork chop, pan-seared in a rich Marsala wine sauce with sautéed mushrooms and caramelized onions. Served with the seasonal vegetable and whipped potatoes.

Sweet & Smokey Salmon \$30.00

Norwegian salmon filet glazed with brown sugar and encrusted with a smoky herb rub. Served with the seasonal vegetable and whipped potatoes.

Chicken Pot Pie \$19.00

PYC's take on the classic homemade chicken pot pie, featuring tender chicken breast, mixed vegetables, and onions beneath a golden, flakey puff pastry crust.

Savory Meat Loaf \$18.00

Savory house meatloaf, topped with a brown sugar glaze and blend of spices and herbs. Served with whipped potatoes and the seasonal vegetable.

Goulash \$15.00

Elbow noodles, ground beef, and house-made sauce, with grilled ciabatta bread. Just like grandmas!

Basil and Broccoli Penne Pasta \$12.75

Al dente penne pasta tossed with a basil lemon pesto, broccoli, Spanish onion, red bell pepper, sun dried tomato, garlic, and cashews.

Specials

Wednesday, Friday, Saturday, and Sunday Night

Ask your server for the special of the night. Also posted on Hall Bulletin Board.

Thursday Night Prime Rib* \$34.00 / \$42.50 / \$50.00 / \$57.00

Your choice of 8, 12, 16, or 20 oz. Prime Rib, accompanied by a whole baked potato and the weekly vegetable, a cup of soup, or a side salad. Choose between au jus or horseradish sauce, and top the baked potatoes with butter, sour cream, or au jus.

Side Choices and Substitutions

Whipped Potatoes \$1.20 | Whipped Sweet Potatoes \$1.20 | PYC or Sweet Potato Fries \$4.50

Seasonal Vegetable \$3.00 | Rice Pilaf \$1.00 | Onion Rings \$4.75 | Macaroni & Cheese \$7.50

Baked Potato (Thursday Only) \$2.30

*Ask your server about the menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness.

Desserts

House-made Pie Special \$7.00

Carrot Cake \$6.25

Crème Brûlée \$5.00

Chocolate & Vanilla Scoops

4oz Scoop \$2.50

8oz. Scoop \$4.75

Sundaes

Small with Hershey Sauce \$3.00

Large with Hershey Sauce \$5.75

Small with Sanders Hot Fudge \$4.00

Large with Sanders Hot Fudge \$7.00

Add Brownie +\$1.19

Milkshakes \$6.50

Vanilla or Chocolate

Crème de Menthe Parfait \$9.00



Non-Alcoholic Beverages

Carbonated Drinks 12 oz.*

Coca Cola	\$3.75
Diet Coca Cola	\$3.75
Orange Soda	\$3.75
Sprite	\$3.75
Root Beer	\$3.75
Shirley Temple	\$3.75
Roy Rogers	\$3.75

Juices 7oz. | 12oz.

Orange Juice	\$3.50 \$4.25
Apple Juice	\$2.70 \$4.60
Cranberry Juice	\$2.70 \$4.60
Lemonade*	\$3.00
V8 Juice	\$4.00
Margi*	\$3.00

Hot Drinks 6 oz. Cup

Regular Coffee*	\$3.20
Decaf Coffee*	\$3.20
Tea Selection	\$2.30
Hot Chocolate	\$5.40

Other Drinks

Arnold Palmer 12oz.	\$3.75
Red Bull 8oz	\$4.00
Tonic Water 12oz.	\$6.00
Club Soda	\$1.50
Bottled Water 8oz	\$4.25

*Indicates one free refill.