



BRADENTON YACHT CLUB

MENU

WEEKLY FEATURES

TWO FOR TUESDAY

Drink Special 5:00-7:00pm
2 for 1 well drinks and house wines, plus \$1 domestic draft beer
2 dinners from our special menu. \$24

PASTA THURSDAY

In the Lounge, action pasta station, homemade pizza,
salad bar and carving station. \$17.95

BYC FIRST FRIDAY

6:00 - 7:00pm Buy One Get One Free on all well drinks and
house wines, plus \$1.00 domestic draft beer.
Complimentary Appetizer Buffet from 6:00 - 7:00pm

PRIME RIB FRIDAY*

Commodore's Cut 14 oz. \$25.95 / Mate's Cut 10 oz. \$21.95
Slow roasted tender prime rib of beef crusted with fresh herbs and
spices, sliced to order and served with Au jus and horseradish sauce.

SUNDAY MORNING BREAKFAST

Enjoy an alternating assortment of breakfast favorites including:
Made to order omelets and breakfast burritos, bacon, sausage,
Danishes, hash browns and more.....
Adults \$12.95 / Kids 5 - 10 \$6.95 / Little Ones 4 and under free

BLOODY MARY AND MIMOSA BAR

Last Sunday of Every Month - 9:00am - 1:00pm
Build your own... For the best drink ever!!!
Special garnishes, seasonings, veggies, meats, cheeses and more.

PERFECT STARTERS



BAHAMIAN CONCH FRITTERS*

Bahamian Conch meat, peppers, onions and spices, traditional island dipping sauce \$12.95

BYC QUESADILLA

12 inch tortilla stuffed to the max with mixed grilled peppers, grilled onions, Colby Jack and Cheddar cheese blend with your choice of protein and Pico de Gallo or Salsa and Sour Cream. Add Guacamole for \$2.00

- Cheese \$7.95
- Chicken* \$11.95
- Steak* \$13.95
- Shrimp* \$14.95

JUMBO WINGS*

Fresh wings seasoned and fried until crispy, tossed with your choice of BYC specialty wing sauce and blue cheese or ranch. Served with carrots and celery. 1 Dozen \$12.95 / 2 Dozen \$24.95

- Mild
- Hot
- XXX Carolina Reaper
- Medium
- BBQ
- Garlic Parmesan
- Mango-Habanero
- Island Teriyaki

CREOLE LUMP CRAB CAKE*

Fresh super lump panko crusted crab cake, Creole remoulade sauce, spiced pickled cucumber \$14.95

HAWAIIAN STYLE POKE TUNA*

Ponzu marinated Ahi Tuna, seaweed salad, avocado, toasted Macadamia nuts \$15.95

PEEL AND EAT SHRIMP*

Fresh gulf shrimp seasoned and steamed until tender and juicy. Served with drawn butter and cocktail sauce.

- Quarter Pound \$8.95
- Half Pound \$10.95
- One Pound \$18.95

CRISPY PARMESAN-GARLIC YUCCA FRIES

Chimichurri Aioli \$7.95

House Made Dressings: Blue Cheese, Ranch, Thousand Island, Honey Mustard, Zesty Italian, Balsamic Vinaigrette, Raspberry Vinaigrette, Greek Herb Vinaigrette or BYC 1947.

SOUPS & SALADS



SOUP DU JOUR

Created in house with fresh ingredients daily.
Cup \$4.50 / Bowl \$6.50

TRUFFLED LOBSTER BISQUE

Silky lobster bisque garnished with truffle butter poached lobster meat and snipped chives.
Cup \$7.95 / Bowl \$11.95

FRENCH ONION

Caramelized onions in a thick, rich flavorful beef stock topped with a garlic crostini, finished with a blend of Swiss and provolone cheese, baked to perfection. Crock \$7.95

BYC 1947 SALAD

Chopped iceberg, 6 oz. ham, Swiss cheese, green olives and parmesan cheese, tossed in BYC 1947 dressing. \$15.95

CLASSIC CAESAR SALAD*

Artisan Romaine lettuce, garlic focaccia croutons, shaved Parmesan, traditional Caesar dressing, white anchovy \$10.95 / Petite \$7.95
Add Chicken \$14.95 / Add Shrimp \$16.95

COMMODORE'S SALAD*

Mixed Artisan lettuce, roasted tomatoes, olive mixture, cucumbers, sliced pepperoncini and feta cheese with seared salmon and grilled shrimp. Served with Greek herb vinaigrette. \$18.95

BABY ICEBERG LETTUCE WEDGE SALAD

Blue cheese crumbles, bacon, scallions, heirloom tomatoes and blue cheese dressing \$10.95

PORTSIDE COBB SALAD*

Fresh mixed Artisan lettuce, topped with diced roasted chicken breast, grape tomatoes, blue cheese crumbles, chopped bacon, hard boiled eggs, cucumbers and diced red onion. Served with blue cheese dressing. \$16.95 / Petite \$13.95

STRAWBERRY SALAD*

Spring mix, blue cheese crumbles, candied pecans and fresh strawberries with grilled chicken breast. Served with a warm pancetta dressing.
\$15.95 / Petite \$10.95 / Substitute: Shrimp \$17.95

SANDWICHES



SERVED WITH CHOICE OF SIDE:

Fruit, Steak fries, Tater tots, Yucca fries, Sweet potato fries, Onion rings or Coleslaw.

GULF GROUPEL SANDWICH*

Fresh Gulf black grouper fillet. Your Choice: fried, blackened or grilled on a soft potato roll, topped with caper tartare sauce, lettuce, tomato and onion. \$17.95

YACHT CLUB

Toasted triple decker with turkey breast, ham, crispy bacon, mayonnaise, lettuce and tomato. \$10.95 / Jr. Club \$8.95

YBOR CITY TRADITIONAL CUBAN SANDWICH

La Segunda Tampa Cuban bread stuffed with Mojo roast pork, ham, salami, Swiss cheese, pickles, mayonnaise and Cuban mustard. Pressed to order. \$13.95

BYC BURGER*

Half pound of fresh lean hamburger, chargrilled to your desired temperature and toppings. \$10.95

M.O.P

Shaved Prime Rib, mushrooms, onions, peppers and provolone on a Ciabatta roll, with Au Jus. \$13.95

BAJA STREET TACOS*

Soft white corn tortillas, filled with your choice of meat with Baja slaw, Cotija cheese and fire roasted tomato salsa.

- Blackened Grouper \$17.95
- Korean BBQ short rib \$14.95
- Buffalo fried chicken \$12.95

GRILLED PASTRAMI REUBEN SANDWICH

Ginsberg's Pastrami, Swiss, Sauerkraut, 1000 Island dressing on marble rye bread. \$10.95

HEALTHY CORNER

GRILLED ATLANTIC SALMON*

Steamed spinach and cherry tomatoes. \$21.95

ASIAN STIRFRY RAMEN BOWL

Bok choy, carrots, snow peas, tofu, mushrooms, bean sprouts, hard boiled egg with Asian noodles in a hearty Shoyu vegetable broth. \$11.95

Add Chicken* \$17.95 Add shrimp* \$19.95

GRILLED SEASONED CHICKEN*

Tomatoes, red and green peppers sautéed in lite virgin olive oil, served over brown rice. \$18.95

ANGEL HAIR PASTA CAPRESE

Angel hair pasta, vine ripe tomatoes, basil, mozzarella pearls, white wine, roasted vegetable broth. \$11.95
Add chicken* \$19.95 Add shrimp* \$21.95

ENTREES



ENTREES SERVED WITH: dinner rolls and choice of soup du jour or side salad: Caesar or House, and Chef's choice of starch and vegetable unless otherwise stated.

MEDITERRANEAN CHICKEN & BROCCOLINI PENNE*

Penne pasta, alfredo sauce, grilled chicken, broccolini, roasted tomatoes, artichokes and shaved parmesan. \$16.95

STEAK TIPS STROGANOFF*

Beef loin tips, cremini mushrooms, Brandy, Dijon, demi glace, crème fraiche, pappardelle. \$18.95

BUCCATINI & CLAMS A LA MILANESE*

Butter poached clams, white wine, garlic, parsley, butter and Bucatini pasta, served with garlic flatbread \$17.95

HERB ROASTED CAGE FREE HALF CHICKEN*

Natural Pan Jus. \$18.95

PAN ROASTED SCOTTISH SALMON FILLET*

Blood orange hollandaise, edamame succotash, candied orange peel. \$24.95

COCONUT-CURRY GROUPEL*

Coconut - panko crusted, island red curry sauce, baked plantains, peas and rice. \$28.95

LOW COUNTRY SHRIMP N GRITS*

Jumbo Gulf shrimp, andouille sausage, peppers, onions, in a Creole cream with roasted poblano cheese grits. \$24.95

FILET MIGNON*

8 ounce chargrilled to your specification, classic Béarnaise sauce, herb broiled tomato. \$34.95

CAST IRON BLACKENED USDA PRIME N.Y. STRIP*

14 ounce center cut strip steak, caramelized onions, cremini mushrooms, Bourbon-peppercorn demi. \$34.95

GAUCHO RIBEYE STEAK*

12 ounce Brazilian style ribeye, chargrilled with chimichurri sauce. \$29.95



Hand Tossed Brick Oven Fired Thin Crust Pizza and Flatbreads cooked to order
Please allow 15 minutes cook time for pizzas and flatbreads
10" Gluten Free Pizza Crust Available for an additional \$2.00

CLASSIC CHEESE PIZZA

Whole milk mozzarella, shaved parmesan, house made San Marzano tomato sauce, EVOO
12" Pizza \$12.95 Flatbread \$10.95

MARGHERITA PIZZA

EVOO rubbed, mozzarella Fresca, parmesan, diced vine ripened tomatoes, fresh basil
12" Pizza \$12.95 Flatbread \$11.95

BROOKLYN MEAT LOVERS*

House made San Marzano tomato sauce, pepperoni, sausage, soppressata salami, meatballs and guanciale
12" Pizza \$16.95 Flatbread \$14.95

SUPREME PEPPERONI*

Citterio pepperoni, whole milk mozzarella, shaved onion and rainbow peppers, house made San Marzano tomato sauce
12" Pizza \$12.95 Flatbread \$10.95

SICILIAN WHITE

Roasted garlic confit, EVOO, ricotta, mozzarella, parmesan, mozzarella Fresca and spinach
12" Pizza \$12.95 Flatbread \$10.95

VEGGIE DELIGHT

House made San Marzano tomato sauce, whole milk mozzarella, roasted tomatoes, roasted red peppers, mushrooms, spinach, fresh basil, grilled artichoke hearts and EVOO
12" Pizza \$13.95 Flatbread \$11.95



MAY BE TOO SPICY FOR SOME PALATES



INDICATES MENU ITEMS THAT ARE 650 CALORIES OR LESS



INDICATES MENU ITEMS THAT ARE GLUTEN-FREE

GLUTEN FREE AND LOW FAT OR SUGAR FREE ITEMS

Upon request, some of our menu items can be altered. Ask your server.

**Consumer Advisory - foods from animals such as meat, poultry, fish, shellfish and eggs, when eaten raw or undercooked, sometimes contain harmful viruses and bacteria that can pose a risk of food borne illness. Young children, pregnant women, older adults and those with compromised immune systems are particularly vulnerable.*