



## APPETIZERS & SHAREABLES

### Crispy Chicken Wings 1lb | \$19

Choice of sauce, Buffalo, Hot, Medium, Mild, 40 Creek BBQ, Sweet Chili, Honey Garlic or Dry Spice, served with Carrots, Celery Sticks & Ranch

### Calamari | \$22

Cornstarch Dusted Deep Fried Squid Rings and Baby Shrimp, served with Seafood Sauce & Lemon

### Onion Rings | \$15

One pound of House Made Colossal Onion Rings made With a Day Boil Beer Batter, served with Chipotle mayo

### Crusted Cod Bites | \$16

North Atlantic Cod seasoned with our own spices and Panko Crusted served with a Mustard Mayo Dipping Sauce and Lemon Wedge

### Cod Au Gratin | \$18

Atlantic Cod Baked in White Cheddar Sauce & Topped with a Blend of Cheeses, served with a Buttered Baguette

### Newfoundland Fish Cakes | \$16

Three Fish Cakes made with Salted Cod Fish, Potato's and local Savory and Pan seared to a perfect brown crust. Served with freshly made Tartar Sauce

### Mac and 3 Cheese | \$14

Creamy 3 Cheese Sauce Baked with a Homemade Breadcrumbs, served with a Buttered Baguette

### Newfoundland Cod Tongues | \$18

Local Pan seared Cod Tongues with Scrunchions. Served with freshly made Tartar Sauce.

### Steamed PEI Mussels | \$18

One Pound of PEI Mussels cooked in Garlic Chardonnay Sauce, topped with Red Onions and Tomatoes. Served with Grilled Naan Bread.

### Jiggs Dinner Poutine | \$18

Fries topped with salted meat, roasted turkey roasted root vegetables, dressing cheese curds & gravy.

### Sailors Nachos | \$19

Nacho chips covered with tomato, peppers, olives, red onion, jalapeño & served with salsa and sour cream. Add Chicken \$7





## SALAD

### The Royal Caesar Salad | \$11 Appetizer \$15 Dinner

Crisp Romaine Lettuce with Bacon, Croutons & Parmesan Cheese, Tossed with Our Own Caesar Dressing

### Summer Garden Salad | \$10 Appetizer \$14 Dinner

Mixed Greens with Tomato, Cucumber, Rainbow Peppers, Red Onion & Shredded Carrots

### Strawberry & Spinach Salad | \$12 Appetizer \$16 Dinner

Spinach with Strawberries, Pickled Red Onion, Goat Cheese & Candied Pecans

### Greek Goddess Salad | \$10 Appetizer \$14 Dinner

Mixed Greens with Cherry Tomato, Red Onion, Olives, Cucumber & Feta

**Add Chicken To Any Salad | \$7**

**Dressings: Balsamic/Ranch/Catalina/Italian/Apple Cider/Honey Dijon  
French/Raspberry**

## SOUP

### Soup of the Day | \$12

Chef inspired fresh seasonal soup. Served with fresh local bun

### Newfoundland Pea Soup | \$15

Traditional Newfoundland made Pea Soup served with house made dumplings

### Newfoundland Turkey Soup | \$14

Fresh made turkey soup with roasted turkey, homemade stock and vegetables. Served with fresh local bun.

### The Commodore's Seafood Chowder | \$15 Small | \$18 Large

Our Rich Creamy Chowder with Chunks of Cod, Shrimp, Scallops & Salmon, served with a Garlic Baguette

### French Onion Soup | \$14

Caramelized Onions cooked in a Flavorful Onion Broth topped with Fresh Made Baguette and Provolone Cheese

## BURGER'S

### The Yachtsman's Burger | \$20

House made 6 oz beef burger with 40 Creek BBQ Sauce topped with Lettuce, Tomato, Red Onion, Pickles, Bacon & Cheddar Cheese on a Toasted Brioche Bun, served with Fries & Coleslaw

### Country Style Chicken Burger | \$22

Butter Milk marinated Chicken Fillet breaded with our own seasonings. Topped with Lettuce, Mozzarella & Tomato with Chipotle Mayo on a Toasted Potato Bun, served with Fries & Coleslaw.

**Grilled Chicken available upon request**

### The Western Black Bean & Corn Burger | \$18

Veggie Burger with Lettuce, Tomato, Red Onion, Chipotle Mayo Toasted on a Sesame Bun, served with Fries & Coleslaw.

**Gluten Free Bun or Lettuce Bun available upon request.**





## SANDWICHES AND WRAPS

\* Substitute soup or salad \$5 or Sweet Potato Fries for \$6

### RNYC Club House Sandwich | \$16

Triple Decker Sandwich Made with Roasted Turkey, Black Forest Ham, Bacon, Lettuce, Tomato, Cheese & Mayo. Choice of Whole Wheat, White or Gluten Free Bread, served with Fries & Slaw

### Hot Turkey Sandwich | \$16

Roasted Turkey on Whole Wheat, White or Gluten Free Bread Covered in House Made Gravy with Dressing, Peas and Carrots. Choice of Whole Wheat, White or Gluten Free Bread, served with Fries, Slaw and Cranberry Sauce

### Prime Rib Sandwich | \$20

Beef Steak, Rainbow Peppers, Red Onion, Swiss Cheese, Demi Glaze Sauce on an open-faced Baguette, served with Fries & Slaw

### Grilled Chicken Wrap | \$18

Spicy Chicken Salad, Lettuce, Red Onion, Tomato, and Cheddar Cheese, served in a Sundried Tomato Tortilla with Rice Pilaf

## TACOS

\* Substitute soup or salad \$5 or Sweet Potato Fries for \$6

### Beer Battered Cod Taco | \$16

Soft Flour Tortilla Filled with Beer Battered Cod, Lettuce, Tomato, Peppers with Chipotle Mayo, Salsa & Sour Cream, served with Mexican Rice

\* Substitute Halibut for Cod (when available) \$5

### Pulled Pork Taco | \$17

Soft Flour Tortilla Filled with BBQ Pulled Pork, Lettuce, Tomato, Cheddar and Mozzarella Cheese, Cilantro, Salsa & Sour Cream, served with Mexican Rice

### Beef Hard Shell Taco | \$16

Corn Tortilla Filled with Mexican Style Beef, Lettuce, Tomato, Cheddar Cheese, Salsa & Sour Cream, served with Mexican Rice

## SIDES & ADD-ONS

Fries | \$8 Regular \$14 Jumbo

Gravy | \$2.50

Dressing | \$2.50

Poutine | \$10

Sweet Potato

Fries | \$9

## KIDS MENU

Chicken Fingers (3) & Fries | \$12

Burger & Fries | \$12

Grilled Cheese & Fries | \$10

Kids' Sundae | \$8





## ENTRÉES

All Entrees comes with Chef's Choice Seasonal Vegetables

### Almost Famous Fish and Chips | 1pc \$16 | 2pc \$20 | 3pc \$24

Beer Battered Cod, Deep Fried to a Golden Brown, served with Fries, Slaw, Tartar Sauce & Fresh Lemon Wedge

### Pan Fried Cod | \$26

Newfoundland Traditional Pan-Fried Cod with Pork Scrunchions and Served with Creamy Mash Potato's

### Sous Vide Salmon | \$36

Maple and Dill Salmon poached Salmon served in a White Wine and Lemon Sauce Served with Basmati Rice or Mushroom Risotto

### Seafood Pasta | \$34

Fettucine Noodles, Mussels, Scallops, Shrimp, served in a Rose Sauce and Garlic Baguette

### Vegetable Pad Thai | \$18

Rice Noodles Tossed In-House-Made Pad Thai Sauce with Bok Choy, Carrots, Red Onion, Bean Sprouts, Green Onion & Peanuts

Add Chicken | \$7 Add Shrimp or Scallops | \$9

### Braised Beef Short Ribs | \$42

Local Beef Ribs cooked in a brown sugar brine until tender and served with Smokey BBQ Sauce Served with Roasted Mini Potato's

## Local Assortment of Desserts

Please Ask the Server For Daily Selections | \$12  
(Gluten Free Available)

