



ROYAL NEWFOUNDLAND
YACHT CLUB

MENU

more than a marina





MAINS

BURGERS & HAND HELDS

Yachtsman's Burger   24

6oz smash burger topped with chipotle aioli, lettuce, pickles, red onion and cheddar cheese, served with fries

Blackened Cod Tacos  24

Shredded lettuce, red onion, bell peppers, and avocado lime mayo, served with fries

ENTREES

Fish and Chips 16/24

Golden brown battered deep fried cod, served with fries, house made tartar sauce, and a fresh lemon wedge

Pan Fried Cod 32

Newfoundland traditional pan-fried cod with pork scrunchions, accompanied by mashed potatoes and seasonal vegetables.

Blackened Chicken Fettucine   29

Cajun cream sauce, with roasted red peppers and parmesan cheese, served with house made bread

Blackened Salmon With Sundried 39

Tomato Cream Sauce  

Cajun-coated salmon served with garlic confit mashed, market vegetables and a sundried tomato pesto cream sauce.

DESSERTS

Turtle Cheesecake 14

Candied pecans and milk chocolate chunks, drizzled with chocolate and caramel (Gluten Free)

NY Style Cheesecake 14

Served with choice of caramel sauce or chocolate sauce, finished with whipped cream

Carrot Cake    16

Served with candied pecans and coco whip

SUBSTITUTIONS

Soup 8

Salad

Sweet Potato Fries

Onion Rings

Poutine 9

Ask your server to add,

Dressing \$3

Gravy \$2.80

Cole Slaw \$4

Fried Onions \$3

1 Piece Fish \$8

Full Poutine \$17



Peanut Free



Gluten Free
Option Available



Dairy Free



Vegan



TO START AND SHARE

APPETIZERS

Onion Rings  15
Panko-crusted onion rings, dusted with chipotle mango seasoning, served with chipotle aioli

Chicken Wings    20
1lb wings, served with sauce
Flavours: honey garlic, Franks Hot, sweet chili, salt and pepper

Crispy Calamari   19
Crispy calamari coated in herb seasoned cornflour, topped with sweet pickled bell pepper, and sweet pickled shallots, served with a sweet chili mayo

Truffle Parmesan Fries    14
Fries tossed in truffle oil, parmesan, fresh parsley, served with lemon dill mayo

Bam Bam Shrimp 19
Large shrimp, coated in crispy tempura batter and tossed in sweet chili sauce

Cod au Gratin 16
Lemon dill boiled potatoes, covered with creamy cod sauce, topped with panko, cheese, and served with house made bread
Add bacon for \$3

Mac & Cheese 13
Creamy cheese sauce baked with a crispy cheese and panko crust. Enhance the flavor by adding diced smoky bacon for an additional \$3

SOUPS & SALADS



Soup Of The Day 13
Served with house bread, ask your server for details

Seafood Chowder 29
A luxurious chowder brimming with chunks of salmon, cod, shrimp, and sear scallops. Served with house made bread

Apple Pecan & Sweet Beet Salad   13/18
Mixed greens tossed in a shallot dressing, mixed with honey citrus sweetened beets, goat cheese crumble, sliced apples, sliced shallots and candied pecans,
add chicken skewer \$12, salmon \$14

SANDWICH BOARD

Turkey and Brie Sandwich  25
House roasted turkey, served on sourdough bread with brie, blueberry jam, dijon mayo and house made dressing, served with fries

RNYC Club House Sandwich   25
Triple decker sandwich featuring roasted whole turkey breast, ham, bacon, lettuce, tomato, cheese and mayo. Choose from whole wheat or white bread. Served with fries



Peanut Free



Gluten Free
Option Available



Dairy Free



Vegan

SPRING SPECIALS

THURSDAY

Prime Rib

Prime Rib served with chef's choice of potato and vegetables, yorkshire pudding and an au jus.

reservation required, market price



FRIDAY

Surf or Turf

2 can dine for \$39 when ordering a Yachtsmen Burger or a Cod Burger

Friday Pub Nights

May 8

May 22



SATURDAY

Chef's Special

Every Saturday, our chef creates a surprise feature

reservation recommended

