



ROYAL NEWFOUNDLAND
YACHT CLUB

MENU

more than a marina



APPETIZERS

SHARABLES

Onion Rings	15
Panko-crusted onion rings, dusted with chipotle mango seasoning, served with chipotle aioli	
Chicken Wings	20
1lb wings, dredged in corn flour, served with sauce on the side Flavours: honey garlic, Franks Hot, sweet chili, salt and pepper, BBQ, teriyaki	
Crispy Calamari	19
Crispy calamari coated in herb seasoned cornflour, topped with sweet pickled bell pepper, sweet pickled red onion and sweet pickled shallots, served with a sweet chili mayo	
Bam Bam Shrimp	19
Large shrimp, coated in crispy tempura batter and tossed in sweet chili sauce	
Pan Seared Scallops	24
Five perfectly pan-seared scallops, laid upon a creamy cauliflower puree, nestled beside basil pesto, and topped with lemon zest and microgreens	
Artichoke Spinach Dip	22
Cream cheese base flavoured with garlic confit, lemon juice, hot sauce, artichokes, and spinach, topped with a mixed cheese, served with corn chips	

FLATBREADS

Fig Jam & Feta Parma Ham Flatbread	26
Crispy flatbread brushed with garlic butter and topped with salty parma ham, shallots, arugula, creamy feta, sharp parmesan, fig jam and a rich balsamic glaze	
Prime Rib Flatbread	25
Flatbread brushed with garlic butter and parmesan cheese, topped with shaved prime rib, caramelized onions, sauteed garlic mushrooms, roasted peppers, and grape tomatoes, Emmental cheese and creamy pepper garlic sauce	
Barbecue Chicken Flatbread	24
Herb tomato sauce topped with red onion, jalapenos, sliced chicken and mixed cheese, finished with a drizzle of house BBQ sauce	

SOUPS & SALADS

Soup of the Day	14
Ask your server for details	
Seafood Chowder	29
A luxurious chowder brimming with chunks of salmon, cod, shrimp, mussels 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	
Garden Salad	13/18
Leafy greens topped with carrots, cucumbers, tomatoes, mixed peppers and croutons, served with French dressing	

18% gratuity will be added to parties of 10 or more

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
Cajun coated cod, shredded lettuce, red onion, bell peppers, and avocado lime mayo, 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

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

PASTA

Cajun Chicken Fettucine 29
Cajun cream sauce, with roasted red peppers and parmesan cheese, served with house made bread

Pancetta Pappardelle Alla Vodka 29
Creamy vodka tomato sauce served with pancetta on pappardelle pasta
Add chicken for \$8

Mac & Cheese 13
Creamy cheese sauce baked with a crispy cheese and panko crust
Add diced smoky bacon for an additional \$3

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 garlic confit mashed potato and seasonal vegetables

Hot Turkey Sandwich 23
Sliced roasted turkey between your choice of white or whole wheat bread, topped with dressing, smothered in warm gravy, and served with a side of peas, carrots and your choice of fries or mashed potato

Cajun Salmon With Sundried Tomato Cream Sauce 39
Cajun-coated salmon served with garlic confit mashed, market vegetables and a sundried tomato pesto cream sauce

Beef Bulgogi 24
Beef bulgogi stir-fry served on a bed of mixed vegetables served with herb rice garnished with green onion and sesame seeds

Vegetarian option: crispy tofu OR deep fried oyster mushrooms

Baked Crusted Cod 39
Cod loin topped with house dressing baked to perfection, plated with a root vegetable medley, salt beef, and peas puree, finished with a drizzle of house mustard sauce

Add Ons

Dressing 3
Gravy 3
Fried Onions..... 3
1pc Fish 8
Extra Sauce 2

Substitutions

Salad 8
Sweet Potato Fries .. 8
Onion Rings 8
Poutine 9
Mashed Potato 4
Soup 8

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Dessert Menu

Carrot Cake 16
Served with candied pecans and coco
whip - **Vegan**

Turtle Cheesecake 14
Candied pecans and dark chocolate
chunks,
drizzled with caramel - **Gluten Free**

NY Style Cheesecake 14
Served with choice of caramel sauce or
chocolate sauce, finished with
whipped cream - **Gluten Free**



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Royal Newfoundland Yacht Club