



RNYC MENU

H A N D H E L D S & E N T R E E S

Turkey and Brie Sandwich

24

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



RNYC Club House Sandwich

24

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



Prime Rib Dipper

26

Thinly Shaved Prime Rib served on a baguette with lightly sautéed red onion and red pepper. On a baguette, topped with cheese. Served with au jus and house made fries



Reuben Sandwich on Rye Bread

24

Swiss cheese, beef brisket, sauerkraut, and grainy dijon mayo comes with house made fries

Yachtsman's Burger

23

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



Blackened Cod Tacos

23

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



SUBSTITUTIONS FOR MAINS

Soup, Salad, Sweet Potato Fries, Onion Rings \$8

Ask your server to add,
Gravy \$2.50
Dressing \$2.50
1 Piece Fish \$8

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

Pan seared cod fillet, fries and a side of tartar sauce.

Blackened Chicken Fettucine

28

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



Cod au Gratin

19

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

16

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



Blackened Salmon With Sundried Tomato Cream Sauce

\$38

Cajun-Coated Salmon served with Garlic Confit Mashed, Market Vegetables and a Sundried Tomato Pesto Cream Sauce.



Chicken Stir Fry

\$23

Medley of Sautéed Vegetables with Chicken served over Basmati Rice.



Royal Newfoundland Yacht Club





RNYC MENU

A P P E T I Z E R S

Onion Rings

Panko-crusted onion rings, dusted with Chipotle Mango Seasoning, served with chipotle aioli

14



Cod Bites

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

19

Chicken Wings

1lb wings, served with sauce
Flavours: honey garlic, franks hot, sweet chili, salt and pepper

19



Dill Pickle Spears

Deep Fried Pickles, served with a Lemon Dill Mayo

14



Truffle Parmesan Fries

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

14



Crispy Calamari

Crispy Calamari coated in Herb Seasoned Cornflour, topped with Sweet Pickled Bell Pepper, and Sweet Pickled Shallots, served with a Sweet Chili Mayo

\$19



Bam Bam Shrimp

Large Shrimp, coated in Crispy Tempura Batter and tossed in Sweet Chili Sauce

\$19



S O U P S & S A L A D S

Soup Of The Day

Served with house bread, ask your server for details

12

Seafood Chowder

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

27

Creamy Caesar Salad

Fresh romaine tossed in a house dressing, crispy bacon, parmesan, and house bread crumbs, finished with a lemon wedge, add chicken skewer \$12, salmon \$14

13/18



Apple Pecan & Sweet Beet Salad

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

13/18





RNYC MENU

K I D S M E N U \$ 1 2

12 and under – Comes with beverage and sundae

Beverage

Fountain Drink
Apple Juice
Orange Juice
Milk

Main Course

Chicken fingers & fries
Grilled cheese & fries
Mac & Cheese
Hot dog & fries
Burgers & fries
Fish & chips

Sundae

Topping options:
Chocolate or caramel
sauce, and sprinkles

D E S S E R T S

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
(Gluten Free, Dairy Free and Vegan)

