

## APPETIZERS

**House Made Crab Cake 23**  
*remoulade sauce*

**Your Choice Quesadilla**  
*cheddar, siracha & spicy mayo - sour cream*  
chicken 15    shrimp 18    steak 19

**Chicken Wing Pops 17**  
*buffalo or bbq with bleu cheese dip*

**House-Made Guacamole and Chips 14**

**Corn Tortillas Bar Tacos**  
*siracha mayo, pico de gallo & sour cream*  
chicken 17    fish 18    steak 19

**Crispy Fried Calamari 17**  
*with a marinara dipping sauce*

**Watermelon Panzanella 15**  
tomato, cucumber, goat cheese  
shallot vinaigrette

**Burrata Mozzarella 17**  
*stuffed mozzarella over field greens - evo*

**Gazpacho 11**  
*served chilled with tomatoes, onion, garlic, peppers & cucumber*

### Kids Menu 9

Chicken Fingers  
Hot Dog  
Grilled Cheese  
Cheese Quesadilla  
Penne with Butter

**Mini Kids Sundae 9**  
*chocolate or vanilla*

# SAGAMORE



## YACHT CLUB

### SALADS

**Beet Salad 14**  
*beets, almonds & goat cheese*

**SYC House Salad 15**  
*spring mix, goat cheese, walnuts & tomatoes shallot vinaigrette*

*with chicken 8    with shrimp 10*

**Cobb Salad 17**  
*chicken, avocado, tomato, bleu cheese, bacon, over greens*

### BURGERS & MORE

*All burgers are prepared medium - pink in the middle (unless specified otherwise).*

*All burgers are served with fries, lettuce & tomato*

**SYC House Burger 20**  
*bacon, avocado, melted cheddar, SYC special sauce 19*

**Crispy Fried Chicken Sandwich 17**  
*house-made pickles, siracha mayo*

**The Bird Wrap 17**  
*flat top seared chicken breast, goat cheese & roasted veggies SYC special sauce*

*Consuming raw or uncooked meats, poultry, seafood or shellfish may increase food borne illness*

### ENTREES

*most entrees - served with roasted vegetables & long grain rice*

**Olive Oil Poached Salmon 29**

**Filet Mignon**  
*over mashed potatoes*  
6 oz 37    10oz 44

**Seared Sea Scallops 35**  
*flat top seared with olive oil*

**Market Fresh Fish Oreganata MP**  
*shallots, lemon, white wine topped with herbed bread crumb*

**Bone In Pork Chop Milanese 34**  
*pounded & breaded topped with green salad, fresh tomatoes & lemon sauce*

**Clam Fettuccine 29**  
*clams, garlic. olive oil, white wine & Italian parsley*

**Ratatouille 25**  
*summer vegetables over long grain rice & greens*

**Chicken Paillard 29**  
*flat top seared pounded chicken breast with garlic, olive oil, lemon & Italian parsley*

*To keep food cost down & menu item availability... we strongly encourage dinner reservations*

*SYC is available for your next private event*

*Chef Peter*