



ROYAL NEWFOUNDLAND
YACHT CLUB

MENU

more than a marina





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

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

Pan Seared Scallops 24
Five perfectly pan-seared scallops, laid upon a creamy cauliflower purée, nestled beside basil pesto, and topped with lemon zest and microgreens.

Yachty Nachos 28
Fried corn chips, topped with bell pepper, tomatoes, olives, jalapenos, red onion and mixed cheddar cheese
Add chicken or beef for \$8

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

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



Peanut Free



Gluten Free
Option Available



Dairy Free



Vegan



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

Cajun coated chicken, shredded lettuce, red onion, bell peppers, and avocado lime mayo, served with fries

NYC 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

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

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 8

Sweet Potato Fries 8

Onion Rings 8

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



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JUNE SPECIALS

WEDNESDAY

BOGO ½ Price Appetizer

Buy any appetizer at regular price and receive a second appetizer of equal or lesser value for 50% off.



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

Lobster Rolls

Chose between the Original Lobster Roll, the Lemon Dill and Caper Lobster Roll, or Cajun Maple Lobster Roll

first come, first serve

While quantities last.

