



ROYAL NEWFOUNDLAND
YACHT CLUB

MENU

more than a marina



APPETIZERS

Onion Rings Panko-crusted onion rings, dusted with chipotle mango seasoning, served with chipotle aioli	15	Yachty Nachos Fried corn chips, topped with bell pepper, tomatoes, olives, jalapenos, red onion and mixed cheddar cheese Add chicken or beef for \$8	28
Chicken Wings 1lb wings, served with sauce Flavours: honey garlic, Franks Hot, sweet chili, salt and pepper	20	Mediterranean Flatbread Herb tomato sauce, sliced onion, cherry tomatoes, black olives, artichoke hearts, bell peppers, spinach pesto, finished with vegan cheese and a balsamic glaze	22
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
Mac & Cheese Creamy cheese sauce baked with a crispy cheese and panko crust. Enhance the flavor by adding diced smoky bacon for an additional \$3	13	SOUPS & SALADS	
Pan Seared Scallops Five perfectly pan-seared scallops, laid upon a creamy cauliflower puree, nestled beside basil pesto, and topped with lemon zest and microgreens.	24	Seafood Chowder A luxurious chowder brimming with chunks of salmon, cod, shrimp, and sear scallops, served with house made bread	29
Artichoke Spinach Dip Cream cheese base flavoured with garlic confit, lemon juice, hot sauce, artichokes, and spinach, topped with a mixed cheese, served with corn chips	22	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
Sesame Ginger Tuna Cups Marinated tuna, mixed with green onion, pickled onion and pickled carrot, black sesame seeds, and crunchy onions, drizzle with a sriracha mayo, served in a lettuce cup	18	Garden Salad Leafy greens topped with carrot, cucumbers, tomatoes, mixed peppers and croutons, served with French dressing	13/18

Please inform your server about any allergies or dietary restrictions

Royal Newfoundland Yacht Club

Gluten Free Options Available
(Upcharge +\$4.00)

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

ENTREES

Fish and Chips 16/24
Golden brown battered deep fried cod, served with fries, house made tartar sauce, and a fresh lemon wedge

Bangers and Mash 27
Bangers and mash, 2 pan-fried sausages, laid upon a bed of garlic confit mashed potatoes topped with a house beef gravy, served with market vegetables

Pan-Fried Cod 32
Newfoundland traditional pan-fried cod with pork scrunchions, accompanied by mashed potatoes and seasonal vegetables

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

Lobster Roll 26
Choose between:

- Original Lobster Roll
- Lemon Dill & Caper Lobster Roll
- Cajun Maple Lobster Roll

Beef Bulgogi 24
Beef bulgogi stir-fry served on bed mixed vegetables served with herb rice garnished with green onion and sesame seeds
Vegetarian option: crispy tofu

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

DESSERTS

Turtle Cheesecake 14
Candied pecans and dark chocolate chunks, drizzled with 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

Add Ons: Dressing \$3, Gravy \$3, Fried Onions \$3, 1pc Fish \$8
Substitutions: Salad \$8, Sweet Potato Fries \$8, Onion Rings \$8, Poutine \$9



SUMMER 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

SATURDAY & SUNDAY

Brunch Menu from 9-2

Join us for brunch from 9:00am to 2:00pm every Saturday and Sunday all summer long
