



ROYAL NEWFOUNDLAND
YACHT CLUB

MENU

more than a marina



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

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

Creamy Lemon Chicken Piccata 27
A bright lemon caper sauce with marinated chicken and spaghetti noodles, topped with rich parmesan cheese and fried capers

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 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

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 OR deep fried oyster mushrooms

Tuna Poke Bowl 24
Sushi seasoned long grained rice topped with soy ginger marinated tuna, purple cabbage, edamame beans, shredded carrot, sliced red onion, chopped green onion, cucumber, sliced radish, topped with black sesame seeds and sriracha mayo drizzle
Vegetarian option: crispy tofu OR deep fried oyster mushrooms

Add Ons

Dressing 3
Gravy 3
Fried Onions..... 3
1pc Fish 8

Substitutions

Salad 8
Sweet Potato Fries.. 8
Onion Rings 8
Poutine 9



APPETIZERS

Onion Rings 15

Panko-crusted onion rings, dusted with chipotle mango seasoning, served with chipotle aioli

Chicken Wings 20

1lb wings, dredged on 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, 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

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

Sesame Ginger Tuna Cups 18

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

FLATBREADS

Mediterranean Flatbread 22

Herb tomato sauce, sliced onion, cherry tomatoes, black olives, artichoke hearts, bell peppers, spinach pesto, finished with vegan cheese and a 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

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

Garden Salad 13/18

Leafy greens topped with carrot, cucumbers, tomatoes, mixed peppers and croutons, served with French dressing

Please inform your server about any allergies or dietary restrictions

Royal Newfoundland Yacht Club

Gluten Free Options Available
(Upcharge + \$4.00)

Dessert Menu

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

Carrot Cake 16

Served with candied pecans and coco
whip - **Vegan**

Weekly Special 14

Ask your server about this weeks dessert!
Chef's choice

