



MARCO ISLAND  
YACHT CLUB

## March Dinner Menu

### Small Plates

#### ***Charcuterie Board***

Assortment of Cured Meats and Cheeses  
\$30

#### ***Classic Flash-Fried Calamari***

Lemon Garlic Aioli, Pomodoro Sauce  
\$20

#### ***Steamed Mussels***

Garlic White Wine Seafood Broth, Garlic Crostini  
\$21

#### ***Shrimp Tempura***

Asian Sesame Slaw, Sweet Chili Sauce  
\$13

### Soup and Salads

#### ***Chef's Soup of the Evening***

Cup \$6 Bowl \$8

#### ***MIYC Cobb Salad***

Spring Mix, Smoked Bacon, Cherry Tomatoes, Cucumber, Onion, Boiled Egg,  
Gorgonzola Crumbles, Avocado, Choice of Dressing  
\$15

#### ***Caesar Salad***

Chopped Romaine, Parmesan Cheese, Croutons, Tossed in a Creamy Caesar Dressing  
\$13 **-Vegetarian**

***Dressing Choices-*** House Dressing, Blue Cheese, Ranch, Balsamic Vinaigrette,  
Oil and Vinegar, Honey Lime Vinaigrette, Caesar

***Add-Ons-*** Grilled Chicken \$6, Grilled Shrimp \$9, Grouper \$16

# Main Courses

*All Main Courses Come with a Choice of Soup Du Jour, Side Caesar, or MIYC House Side Salad*

## **Char-Grilled 20oz Porterhouse Steak**

Demi Sauce, Seasonal Vegetables, and Starch of the Evening  
\$60

## **Herb Braised Rack of Lamb**

Seasonal Vegetables and Starch of the Evening, Balsamic Glaze  
\$48

## **Pistachio Encrusted Grouper**

Herb Sage Brown Butter, Seasonal Vegetables and Starch of the Evening  
\$38

## **Grilled Triple Tail**

Rum Pineapple Chutney, Seasonal Vegetables and Starch of the Evening  
\$38

## **Grilled Mediterranean Stuffed Chicken**

Kalamata Olives, Pepperoncini, Roasted Red Peppers, Artichokes, Spinach, Feta Cheese, Tzatziki Sauce  
\$25

# Chef's Comfort Food

## **Breaded Eggplant**

Roasted Red Peppers, Fresh Mozzarella, Baby Arugula, Basil Aioli,  
Seasonal Vegetables, and Starch of the Evening  
\$22

## **Swedish Meatballs**

Egg Noodles, Creamy Rich Gravy, Lingonberry Sauce, Pickled Cucumbers  
\$25

## **Big Easy Tacos**

Cajun Chicken, Shrimp, Andouille Sausage, Cole Slaw, Cajun Aioli, Red Beans, Rice  
\$18

## **The Grilled Wagyu Burger**

Lettuce, Tomatoes, and Red Onion on a Toasted Brioche Bun  
Choice of Cheese - American, Swiss, Provolone, or Cheddar  
Served with Crispy French Fries, Sweet Potato Fries, or Onion Rings \$23

**Add-** *Caramelized Onions, Applewood Bacon, or Caramelized Mushrooms \$2 each*

*\*\*\*All Prices are subject to Tax and Gratuity \*\*\**

*\*There is a \$6.00 plate charge for all shared entrees\**

*\*The Consumption of raw or undercooked eggs, meats, poultry, seafood, or shellfish may increase your risk of food-borne illness\**

*\*\*\*Menu subject to change daily\*\*\**