

# THE GROSSE POINTE YACHT CLUB



## STARTERS

FILET MIGNON TIPS 22  
BLACKENED, BRONZED OR GRILLED | ZIP SAUCE | BÉARNAISE

FRESH OYSTERS 18  
LEMON | COCKTAIL SAUCE | RED WINE MIGNONETTE

CLASSIC SHRIMP COCKTAIL 18  
POACHED JUMBO SHRIMP | LEMON | COCKTAIL SAUCE

CRAB CAKE 18  
CHILE TOMATO JAM | GREEN GODDESS | MICRO CILANTRO

CALAMARI PUTTANESCA 14  
BLACK SESAME | CHILE | OLIVE | GRILLED LEMON | SCALLION

FRENCH ONION SOUP CUP 6 BOWL 8  
CROUTON | GRUYERE | FLASH FRIED ONIONS

HOUSE MADE FOCCACIA 8  
ROSEMARY SEA SALT | CULTURED BUTTER | OLIVE OIL

## GREENS

### PROTEINS

CHICKEN 5 | CRAB CAKE 10 | SHRIMP 12 | SALMON 7

### BLTA WEDGE 11/8

ICEBERG WEDGE | CRISPY BACON | TOMATOES | AVOCADO  
BLEU CHEESE DRESSING | BALSAMIC REDUCTION

### GRILLED CHICKEN COBB 15/9

CHOPPED ICEBERG | CRISPY BACON | SCALLIONS | HARD-  
BOILED EGG | TOMATO | AVOCADO | COLBY JACK | BLEU  
CHEESE | GRILLED CHICKEN BREAST | CHOICE OF DRESSING  
VEGETARIAN 12/9

### BLACK & BLEU SALAD 16/12

BLACKENED SHRIMP | CHOPPED ROMAINE | AVOCADO | BLEU  
CHEESE CRUMBLES | CANDIED PECANS | DICED APPLE | WHITE  
BALSAMIC VINAIGRETTE

### ROASTED BEET SALAD 12/9

FRESH CLIPPED GREENS | PEPITA GRANOLA | CINNAMON  
GOAT CHEESE | DRIED CHERRY | ORANGE BALSAMIC  
VINAIGRETTE

### CHOPPED ANTIPASTI 14

FRESH CLIPPED GREENS | RED ONION | CECI BEAN | TOMATO  
SALAMI | HAM | PEPPERONCINI | PROVOLONE | PARMESAN  
RED WINE VINAIGRETTE

## SEASONAL ENTREES

HALIBUT 36  
ASPARAGUS | FINGERLING POTATOES | RADISH | SNAP PEAS  
CRAWFISH | BEURRE BLANC

BBQ ASIAN SHORTRIB 36  
12 OZ. BRAISED SHORTRIB | KABOCHA SQUASH PUREE  
FORBIDDEN RICE | VEGETABLE SLAW | PUFFED VERMICELLI

CHICKEN FRIED STEAK 28  
PRIME SIRLOIN | PARSNIP PUREE | ORANGE GLAZED  
CARAMELIZED BRUSSELS | ROASTED BUTTERNUT | BACON  
SHALLOT | CRANBERRY

PRIME FILET 42  
6 OZ. FILET MIGNON | GRILLED ASPARAGUS | WHIPPED  
POTATO | DETROIT ZIP SAUCE

LEMON VEAL SCALLOPINI 28/22  
CHARRED ARTICHOKE | CRISPY CAPERS | GREEN OLIVES  
LEMON BEURRE BLANC | ITALIAN SPINACH | OVEN ROASTED  
TOMATO | ANGEL HAIR

PAPA JOE'S SPAGHETTI & MEATBALLS 26  
SAN MARZANO TOMATOES | BRAISED BEEF, VEAL & PORK  
WHITE WINE | BASIL | PECORINO ROMANO

ALMOND CRUSTED WALLEYE 28  
WILD RICE | HARICOT VERT | WILD MUSHROOMS | BROWN  
BUTTER

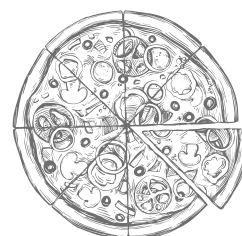
WILD MUSHROOM RISOTTO 24  
ROASTED WILD MUSHROOM RISOTTO | BOURSIN CHEESE  
MAITAKE STEAK | MUSHROOM CONSOMME

MEATBALL HERO 18  
CRUSTY BAGUETTE | PAPA JOE'S MEATBALLS | SAUCE BROILED  
MOZZARELLA | FRENCH FRIES

GPYC BURGER 12  
1/2# FAIRWAY PACKING CO. CHOPHOUSE GRIND BURGER  
DILL PICKLES | LTO GARNISH | BRIOCHE ROLL | FRENCH FRIES

## WOOD FIRED PIZZA

\*CLASSIC 10" HAND TOSSED OR FIRE GRILLED 12" FLATBREAD\*



### THE ITALIAN 14

POMODORO | MOZZARELLA | SAUSAGE | SWEET PEPPERS & ONIONS | CHILE FLAKE | FENNEL SEED | ROASTED GARLIC

### THE FORAGER 15

BOURSIN CHEESE | MOZZARELLA | OVEN ROASTED WILD MUSHROOMS | GRILLED RED ONION | TRUFFLE OIL | PARMESAN

### BUILD YOUR OWN 14

HAND TOSSED OR GRILLED FLATBREAD TOPPED WITH POMODORO SAUCE & MOZZARELLA & YOUR CHOICE OF TOPPINGS (50 CENTS EACH):  
ONION | MUSHROOM | TOMATO | GREEN PEPPER | BLACK OLIVE | PINEAPPLE | PEPPERONI | HAM | BACON | SAUSAGE | ANCHOVY

*\*Consumer Advisory: Consumption of under cooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Please alert your server if you have special dietary requirements.*