

# Ford Yacht Club

## Shareable Starters

### Buttermilk Tenders

buttermilk and spice marinated,  
hand battered, and fried golden -\$7

### Shrimp Cocktail

poached shrimp, cocktail and lemon -\$8

### Spinach Dip

fresh spinach, artichoke, garlic, and  
blended whipped cheese. grilled pita -\$8

### Garlic Shrimp

sautéed with roasted garlic, peppers,  
lemon, fresh herbs, wine and butter -\$11

### Bang Bang Shrimp

spice dusted shrimp, flash fried and  
tossed in spicy siracha aioli -\$9

### Steak Tips

prime sirloin tips, button mushrooms,  
pepperoncini and tomato,  
served with grilled pita -\$14

### Chicken Alfredo Flatbread

grilled chicken, creamy alfredo, fresh  
spinach, mozzarella and parmesan -\$12

## Soups and Salads

### South Point Salad

mixed lettuce, blue cheese, raisins,  
pecans, and onion, grilled chicken -\$12

### Traditional Caesar

romaine hearts, anchovy Caesar, parmesan  
cheese, crouton and grilled chicken -\$10

### Buttermilk Chicken Salad

mixed lettuce, tomato, cucumber, tomato,  
red onion, egg, shredded cheddar,  
and buttermilk fried chicken -\$11

### Spinach Salad

baby spinach, toasted almonds, beets,  
onion, and grilled salmon -\$12

### Mediterranean Salad

mixed lettuce, beets, pepperoncini  
peppers, feta cheese, olives, tomato,  
onion, and cucumber -\$10

### Soup Du Jour

Cup -\$4 / Bowl -\$5

### French Onion

Cup -\$3 / Bowl -\$4

## Sandwiches

### FYC Prime Burger

half pound of prime angus reserve ground steak on a brioche bun with all the fixings -\$13

### Black and Blue

blackened burger with melted blue cheese, fried onion, and bacon -\$15

### Fried Chicken Sandwich

battered chicken breast fillet, provolone cheese, lettuce, tomato, and onion. -\$10

\* sandwiches are served with choice of french fries, chips, or onion rings

# Signature Entrees

## Tempura Fried Shrimp

light and flaky battered tiger shrimp, cocktail, and fresh lemon -\$17

## Honey Glazed Salmon

lightly seasoned, charred, and oven roasted. basted with a honey glaze -\$20

## Almond Encrusted Walleye

crushed almond breaded walleye, fried golden, topped with a sweet and savory amaretto beurre blanc. -\$22

## Braised Beef Short Rib

boneless prime beef, slow roasted for 10 hours, root vegetable and beef reduction. Served over golden mashed potatoes -\$24

## Prime Sirloin

8oz prime sirloin, lightly seasoned and perfectly grilled, topped with herb compound butter -\$24

## Sonoma Chicken

tender chicken medallions, sautéed with white wine, sun dried tomato, lemon, and artichokes -\$21

## Seafood Pasta

shrimp, clams, and scallops sautéed with wine, garlic, tomato, onion, cream and fresh herbs -\$21

## Blacken Salmon

heavily seasoned and seared in butter, cucumber dill sauce, and fresh lemon -\$18

## Fresh Walleye

10oz fresh filet gently blackened or broiled. Served with lemon -\$17

## Cajun Chicken Tortellini

cheese stuffed pasta tossed in spiced alfredo with roasted peppers and garlic. topped with cajun grilled chicken. -\$16

## Bacon Seared Scallops

fresh sea scallops perfectly seasoned and seared in bacon fat. Served over a bacon, onion, garlic cream reduction -\$25

\*Entrees are served with soup or salad and choice of side unless otherwise noted

## A la Carte Sides

Baked Potato -\$3

Golden Mash -\$3

Rice Pilaf -\$3

Toasted Mac and Cheese -\$5

French Fries, Chips, or Onion Rings -\$3

Fresh Seasonal Vegetable -\$3

## Kids

Mac and Cheese -\$4

Grilled Cheese -\$4

Buttered Pasta -\$3

Buttermilk Tenders -\$6

Hamburger -\$8

\* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the chances of food borne illness

\* please inform the staff if you or a family member have any food allergies so we can ensure a properly prepared meal

\* prices do not reflect sales tax or gratuity