

Shreveport Yacht Club Menu

Appetizers

Crab Claws

Crab claws with Chef's special marinade.
½ order - \$14 Full order - \$22

Meat Pies — \$10

A puff pastry filled with seasoned beef and served with a chipotle ranch dipping sauce.

Shrimp Mango Salsa — \$12

Shrimp, mango, onions, tomato, cilantro, avocado and jalapenos. Served with fresh tortilla chips.

Jumbo Wings — \$10

Six deep fried wings with your choice of buffalo, bbq, or garlic parmesan. Served with bleu cheese or ranch.

Nachos — \$13

Fresh tortilla chips topped with your choice of grilled chicken or brisket with melted cheese, pico de gallo, jalapenos and sour cream.

Peel & Eat Shrimp

Served with homemade cocktail sauce.
¼ lb. - \$12 ½ lb. - \$16

Salads

Balsamic Vinaigrette - Bleu Cheese - Caesar - Chipotle Ranch - House Ranch - Italian - Honey Mustard - Thousand Island

Caesar Salad — \$6.5

Freshly chopped romaine tossed with croutons, parmesan cheese and Caesar dressing.

Classic Wedge Salad — \$8.5

Wedge of iceberg lettuce with bacon, chives, cherry tomatoes, avocado and bleu cheese crumbles.

Cobb Salad — \$10.5

Bacon, red onion, tomato, eggs and avocado on a bed of lettuce.

Cranberry Walnut Chicken Salad — \$10.5

Served on a bed of lettuce with crackers.

House Salad — \$6.5

Mixed greens, red onion, tomato, cucumbers and shredded cheddar cheese.

Add Grilled Chicken - \$6.00

Add Grilled Shrimp - \$7.00

Add Grilled Salmon - \$9.00

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Burgers & Sandwiches

All sandwiches served with your choice of chips, fries, onion rings or tater tots.

Avocado & Cucumber Sandwich —

\$10.5

Dill cucumber salad, avocado and bell pepper served on Texas toast with a ricotta and green onion spread.

CP's Patty Melt — \$12

½ lb. flame broiled patty with caramelized onions and swiss cheese. Served on toasted marble rye.

Po-Boy — \$14

Catfish filet or jumbo fried shrimp served on a toasted soft hoagie roll with lettuce, tomato, and remoulade.

Buffalo Chicken Sandwich — \$14

Grilled chicken tossed with buffalo sauce on a toasted brioche bun with bleu cheese crumbles and gorgonzola slaw. Served with a side of ranch dressing.

Yacht Club Burger — \$12

½ lb. flame broiled patty served with lettuce, tomato, onion, and pickle.

* Add Cheese - \$1.50 Add Bacon - \$2.50

Seafood Salad Roll — \$16

Chopped shrimp and lump crabmeat tossed with celery, onion, Old Bay, mayo and lemon juice. Served on a hoagie roll with lettuce and tomato.

Entrées

Garlic & Herb Tortilla Pizza — \$12

Chicken, bacon, spinach, tomato, onion and cheese with a creamy alfredo sauce, on a garlic and herb tortilla.

Pesto Fettuccini — \$12

Fettuccini tossed with pesto and sundried tomatoes.

Add Grilled Chicken - \$6.00

Add Grilled Shrimp - \$7.00

Add Grilled Salmon - \$9.00

Tuscan Chicken — \$14

Sautéed chicken breast with spinach and tomatoes in a creamy Tuscan sauce. Served with starch and vegetable du jour.

Quesadilla — \$14

Your choice of seasoned grilled chicken or smoked brisket with grilled onions, peppers and a Mexican cheese blend. Served with salsa and sour cream.

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Steak & Seafood

16 oz Ribeye — \$34

16 oz. hand cut ribeye flame broiled to your specification. Served with starch and vegetable du jour.

Filet Mignon

Hand cut filet flame broiled to your specification and served with a port wine sauce. Served with starch and vegetable du jour.

* 6 oz. Filet - \$28

8 oz. Filet - \$35

Garlic Herb Salmon — \$16

Served with vegetable du jour.

Sautéed Snapper with Lump Crabmeat — \$26

Lightly breaded red snapper with a lemon butter sauce. Topped with lump crabmeat and served with starch and vegetable du jour.

Shrimp or Catfish Platter — \$18

Fried, grilled, or blackened catfish or shrimp served with fries, cole slaw and hushpuppies.

* **Combination Catfish & Shrimp Platter - \$22**

Desserts

Beignets — \$6.5

Four beignets served with powdered sugar.

Chef's Crème Brulee — \$6.5

Assorted flavored crème brulee. Come out and see what flavor we have this month.

Skillet Cookie a la Mode — \$6.5

Warm Chocolate Chip Cookie served with ice cream in a cast iron skillet.