

# Shreveport Yacht Club Menu

## Appetizers

### Crab Claws

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

### Cheese Ravioli — \$9

Served with a mango habanero sauce.

### Jumbo Wings — \$8.5

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

### Crawfish & Grits — \$12

Louisiana crawfish tails tossed with Chef's spicy cream sauce over a bed of parmesan cheese grits.

### Peel & Eat Shrimp

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

### Meat Pies — \$10

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

## Salads

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

### Caesar Salad — \$6

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

### Classic Wedge Salad — \$8

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

### House Salad — \$6

Mixed greens, red onion, tomato, cucumbers and shredded cheddar cheese. Served with your choice of dressing.

### Yacht Club Summer Salad — \$9

Tender baby spinach with candied pecans, julienned pears and bleu cheese crumbles. Served with a cinnamon vinaigrette.

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.

### **Classic Reuben** — \$11

Corned beef piled high with sauerkraut, swiss cheese, and thousand island dressing served on rye bread.

### **Cold Cut Hoagie** — \$12

Fresh hoagie with your choice of ham or turkey with lettuce, tomato, cheddar cheese and mayo.

### **Ms. Ruth's Yacht Dog** — \$12

All beef hot dog topped with lettuce, tomato, onion, cheese and chili on a toasted bun with mustard and mayo. Served with your choice of side.

### **CP's Patty Melt** — \$10

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

### **Po-Boy** — \$13

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

### **Yacht Club Burger** — \$10

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

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

### **The Yacht Club** — \$13

Marinated chicken breast with Canadian bacon, applewood smoked bacon, tomato, avocado, butter leaf lettuce, sliced mozzarella and Asiago cheese. Served on Texas Toast with a sun dried tomato aioli.

## Entrées

### **Beef Bourguignon** — \$16

Tender chunks of beef simmered in a rich red wine gravy. Served over egg noodles.

### **Charred Vegetable Farfalle** — \$14

Assorted fresh vegetables in a roasted garlic white wine sauce. Topped with shredded parmesan cheese and served on a bed of farfalle.

### **Poor Man's Steak** — \$14

All beef patty topped with bacon, cheddar cheese, grilled onions, jalapenos, and brown gravy. Served with your choice of side.

### **Quesadilla** — \$14

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



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## Entrées

### **16 oz Ribeye — \$24**

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 topped with a mushroom and port wine sauce. Served with starch and vegetable du jour.

\* 6 oz. Filet - \$24

8 oz. Filet - \$28

### **Macadamia Crusted Flounder — \$26**

Stuffed with a lump crabmeat stuffing and topped with a creamy shrimp and red pepper sauce. Served with starch and vegetable du jour.

### **Roasted Braised Chicken — \$16**

Roasted braised chicken with fennel, carrots, onion and grapes in a white wine stock. 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 - \$20

## Desserts

**Warm Brownie a la Mode — \$6.5**

**Salted Pineapple Caramel over Angel Food Cake — \$6.5**