



SANTA BARBARA YACHT CLUB

ESTABLISHED 1872

SALADS

CURRIED CHICKEN SALAD \$15

Mixed greens, tomato, avocado, shaved almonds, champagne vinaigrette, raisins

TRADITIONAL COBB SALAD

Julienned romaine, tomato, avocado, bacon, egg, crumbled blue cheese

CHICKEN \$16 SEAFOOD \$19

GRILLED SALMON SALAD \$19

Haricots verts, tomato, potato, olive, egg, watercress, honey mustard dill vinaigrette

SANDWICHES

All sandwiches served with choice of French fries, coleslaw, side cup of soup, salad, or fruit

TURKEY CLUB \$14

Turkey, bacon, tomato, avocado, lemon aioli, romaine, tomato, toasted hoagie

OPEN-FACED TUNA MELT \$14

Tuna salad, cheddar cheese, toasted english muffin

SBYC BURGER \$14

Brioche bun, cheddar cheese, caramelized onion, sliced pickle, tomato, lettuce, lemon aioli

Choice of 1/3 pound beef, turkey, or Hungry Planet veggie burger

FRIED CHICKEN OR SAND DAB SANDWICH \$15

Honey-apple coleslaw, pickles, garlic-lemon aioli, hoagie roll

BLACKENED AHI WRAP \$16

Seared blackened ahi, red onion, avocado, butter lettuce, shaved carrot,

cucumber salad, cilantro, garlic-chili aioli

ENTREES

THE "SUGAR" VEGETABLE CURRY BOWL \$14 V

Green beans, red bell peppers, broccolini, cauliflower, butternut squash, basil, cilantro, steamed brown rice, coconut curry sauce

| **Add:** Tofu \$2 | Chicken \$4 | Ahi \$5 | Shrimp \$5 | Salmon \$6 |

LEMON & ASPARAGUS PENNE \$14

Lemon-garlic cream sauce, red bell peppers, parmesan, corn, garlic bread

| **Add:** Chicken \$4 | Shrimp \$5 | Salmon \$6 |

PASTA PRIMEVERA \$14 V

Penne Pasta, green beans, red bell pepper, broccolini, cauliflower

| **Add:** Tofu \$2 | Chicken \$4 | Salmon \$6 |

FISH & CHIPS \$16

Panko dusted Alaskan sand dabs, french fries, coleslaw, tartar sauce

BAJA OR GRILLED FISH TACOS \$16

Sand dabs, cabbage, citrus jalapeño crema, queso fresco, cilantro, guacamole

Substitute: Sautéed Tofu | Sautéed Salmon \$2 | Seared Ahi Tuna \$1 | Grilled Shrimp \$1 |

CHICKEN PARMESAN \$18

Served over pasta marinara, garlic bread

THE "NIRVANA" CATCH OF THE DAY \$19

Heirloom tomato, avocado, poblano and corn, pico de gallo, salsa verde

BREAKFAST

AVAILABLE SATURDAY & SUNDAY 10AM-2PM

AVOCADO TOAST \$9

Avocado, basil, shaved red onion, tomato, queso fresco, toasted sourdough

Add: Jalapeños \$1 | Egg \$2 | Crumbled Bacon \$2 |

PANCAKES \$11 | FRENCH TOAST \$11

Topped with whipped cream and strawberry, served with fresh fruit

SBYC BREAKFAST BURRITO \$12

Scrambled eggs, country potatoes, cilantro, cheddar & jack cheese, green onion, Sour cream, house made salsa | **Add:** Jalapeños \$1 | Bacon \$2 | Sausage \$2 | Chorizo \$3 |

HARBOR BREAKFAST \$12

Two eggs, choice of bacon or sausage, choice of toast, country potatoes

HUEVOS RANCHEROS \$12



WEEKLY DINNER SPECIALS

FRIDAY-SUNDAY AFTER 4:00PM

YOUR CHOICE OF SOUP OR SALAD

SMALL BITES

TRUFFLE FRIES \$7

CHICKEN QUESADILLA \$10

Flour tortilla, cheese, cilantro, tomatoes, sour cream, pico de gallo

NACHOS \$11

Corn tortillas, pinto beans, onion, tomato, cilantro, queso fresco | Add: Chicken \$4 | Steak \$4 | Chili \$3 |

BRIANA'S HUMMUS PLATTER \$11 V

Hummus, cucumbers, tomatoes and parsley, grilled naan

ASIAN LETTUCE CUPS \$11

Fried wonton, cilantro, turkey, chili sauce, butter lettuce, ponzu sauce

SHRIMP COCKTAIL \$12

Cocktail sauce, lemon

FRIED CALAMARI \$12

Cocktail sauce, garlic aioli, lemon

BLACKENED AHI \$13

Salad, soy sauce, wasabi, pickled ginger

CEVICHE \$14

Cod, shrimp, homemade tortilla chips

WET WEDNESDAYS

AFTER 4:00PM

FAMILY STYLE FRIED CHICKEN

MASHED POTATOES,
COLESLAW & BREAD ROLLS

8 Pieces – Feeds 2 – \$32

16 Pieces – Feeds 4 – \$55

KIDS MENU

BEAN & CHEESE BURRITO \$6

Flour tortilla, pinto beans, cheese

CHICKEN STRIPS \$6

Chicken strips, fries, ranch, ketchup

GRILLED CHEESE \$6

Choice of fruit or fries
Sourdough bread, cheddar cheese

BEEF HOT DOG \$6

Choice of fruit or fries

CHICKEN QUESADILLA \$6

House made salsa, sour cream

CHEESEBURGER \$6

Choice of fruit or fries
Cheddar cheese, lettuce, tomato

WINE

WHITE

Lincourt Chardonnay	\$8	\$28
Rusack Chardonnay	\$11	\$44
Barone Fini Pinot Grigio	\$8	\$28
Zaca Mesa Viognier	\$9	\$32
Brander Sauvignon Blanc	\$9	\$32
Rombauer Chardonnay		\$48

SPARKLING

Chandon Brut	\$9	\$28
Moet & Chandon	\$16	\$64

RED

Trillo Red Blend	\$9	\$32
Gainey Merlot	\$9	\$32
Fog Theory Pinot Noir	\$10	\$36
Tantara Pinot Noir	\$14	\$50
Clayhouse Cabernet	\$10	\$36
Daou Cabernet	\$12	\$45

ROSE

Margerum Rose	\$10	\$40
Whispering Angel	\$12	\$48

FULL WINE MENU IS AVAILABLE UPON REQUEST

BEER

DRAFT

Pacifico Lager	\$6
805 Blonde Ale	\$6
Firestone DBA	\$6
Topa Topa Chief Peak IPA	\$7
Central Coast Brewing Pale Ale	\$7
Rincon Beached Hazy IPA	\$7

BOTTLES

Coors	\$4
Coors Light	\$4
Sierra Nevada Pale Ale	\$5
Lizards Mouth DIPA	\$6
Davy Brown Ale	\$6
Rincon Special Edition 4pk	\$17