



SILVERGATE YACHT CLUB DINNER MENU

AVAILABLE AFTER 5PM

SOUPS AND SALADS

SOUP DU JOUR ask your server

CLAM CHOWDER clams/ bacon/ potato

COBB SALAD bacon/ bleu cheese/ avocado/ egg/ heirloom tomato/ pickled onion 10 

BEEF SALAD goat cheese/ orange supreme/ baby arugula/ citrus vinaigrette 10.5 

GARDEN SALAD spring mix/ heirloom tomato/ watermelon radish/ cucumber 8 

CAESAR SALAD house made dressing 8 

CHEESE AND CHARCUTERIE

CHARCUTERIE 12

prosciutto/ venison sausage/ truffle salami

CHEESE PLATTER 12

parmesan reggiano/ pecorino romano/ chèvre

COMBINATION BOARD 15

Chef's Best Selection

PASTA

All entrées include choice of soup or salad

MUSHROOM RISOTTO 

wild mushrooms/ Parmesan/ tarragon 13

PASTA FRUTTI DI MARE

mussels/ clams/ shrimp/ Spanish chorizo/ pesto 20

LASAGNA

pork sausage/ marinara/ mozzarella 16

VEGETABLE LASAGNA

spinach/ zucchini/ red peppers/ marinara 16

ENTREES

 add chicken/3 shrimp/ahi 4.5

SWORDFISH

corn succotash/ dehydrated tomatoes/ white wine 19

FISHERMAN'S STEW

cod/ andouille sausage/ crispy leeks/ portuguese rice 18.5

PACIFIC LOBSTER TAIL

beurre monte/ herb linguine/ caper tapenade 26

MEDITERRANEAN CHICKEN BREAST

rice pilaf/ grain free tabbouleh/ heirloom cherry tomatoes/ tzatziki 15

CAJUN MIX GRILL

grilled chicken/ shrimp/ andouille sausage/ chimichurri 18

BONELESS PORK CHOP

peperanata/ swiss chard/ fried polenta/ goat cheese/ herb salad 17

KOREAN SHORT RIB

marble potatoes/ kimchi/ sriracha creme fraiche/ ssamjang 22

NY STRIP STEAK

mashed potatoes/ blueberry demi glace/ romanesco/ roasted carrots 24

BEEF WELLINGTON

mushroom duxelle/ pomme fondant/ whole grain Dijon/ creme fraiche/ herb salad 28