

S U M M E R 2 0 1 0



Avalon Yacht Club

DINING ROOM MENU

APPETIZERS

Crab Nuggets- Colossal lumps of Blue Crab dusted with corn and cracker meal. Served with a Dijon mayo. 9.95

Shrimp Cocktail- 5 plump shrimp steamed with Old Bay and beer. 9.95

Lamb Tenderloin- Seasoned with Moroccan spices and skewered with black mission figs, apricots and red bell peppers. Garnished with fresh mint vinaigrette. 9.95

Japanese Style Shrimp- The quintessential combination of whole shrimp hand rolled with light panko breading. 8.95

SOUPS

Baked Five Onion- Rich broth and an assortment of caramelized onions baked in a crock with garlic-asiago croutons, melted Swiss and provolone cheese. 6.50

Philadelphia Snapper- A traditional soup slowly simmered with sherry wine. 4.25 cup 4.95 bowl

Soup Du Jour- Prepared each morning using the finest ingredients. 3.75 cup 4.50 bowl

Choose a wonderful wine with your dinner...

Santa Margarita Pinot Grigio

The best known Pinot Grigio; crisp and fruity with a nice mouth filling complexity. 45

Purple Angel

Blackberry, prune and fine herbs comprise the flavors. Delicate with hints of chocolate and cigar box aromas. 75

Sonoma Chardonnay

A lush, buttery wine with an intense varietal bouquet balanced by subtle oak nuances. 35

MARTINI MENU

Apple Martini

Vodka, De Kuyper, Sour Apple Pucker and a splash of Sour Mix.

Avalon Sunset Martini

Banana Liqueur, Malibu Rum, Vodka, Pineapple Juice and a Splash of Grenadine.

Chocolate Martini

Chocolate Vodka, White Crème de Cacao, Light Cream and a Chocolate Drizzled Glass.

Creamsicle Martini

Vodka, Triple Sec, Orange Juice, and Light Cream.

Lemon Drop Martini

Absolute Citron, Lemon Juice and Sugar Rim.

Love Potion #9 Martini

Bacardi Light Rum, Malibu Coconut Rum, Peach Schnapps, Pineapple Juice and Cranberry Juice.

Mudslide Martini

Vodka, Bailey's Irish Cream and Dark Crème de Cacao.

Ocean Blue Martini

Vodka, Cointreau and Blue Curacao.

Pomegranate Martini

Absolute Citron, Pomegranate Juice and Cointreau.

Salads



Yacht Club Small House Salad

Served with choice of dressing. 5.25

Yacht Club Dinner Salad

Served with choice of dressing. 9.95

With Blackened or Grilled Chicken Add 7.50

With Grilled Flank Steak Cooked Medium Rare Add 9.95

Yacht Club Small Caesar 6.50

Yacht Club Dinner Caesar

A heartier portion of the AYC small Caesar. 9.95

With Blackened or Grilled Chicken Add 7.50

With Grilled Flank Steak Medium Rare Add 9.95

Steak and Bleu

Seasonal salad greens topped with a Grilled Flank Steak Medium Rare and crumbled bleu cheese. 17.95

Hearts of Romaine

Topped with apple wood smoked bacon, diced tomato and our homemade bleu cheese dressing. Garnished with a spring onion flower. 6.95

Oriental Chicken Salad

Sesame glazed chicken tenders served over mixed salad greens with bamboo shoots and sprouts. 16.95

Homemade Dressings:

**Balsamic Vinaigrette,
Thousand Island, Bleu Cheese,
Light Italian, Olive Oil &
Balsamic Vinegar, Buttermilk
Ranch & Creamy Garlic**

Entrees

All dinner entrées include warm rolls and butter, AYC house salad with choice of dressing, fresh seasonal vegetables and potato of the day.

AYC Cowboy Steak

16 oz. boneless prime rib steak topped with Gorgonzola onions. Served with roasted tri-colored potatoes and grilled asparagus scented with a green peppercorn vinaigrette. 34.95 *Enjoy a glass of Kaiken Cabernet Sauvignon Reserve with this steak.*

Grilled Pork Loin

Apricot glazed and accompanied by a golden pineapple salsa. Served with grilled sweet potato wedges. 16.95

Wild Caught Halibut Fillet

Marinated with charred garlic. Served over saffron rice surrounded by heirloom tomato salad. 32.95 *Sonoma-Cutrer Russian River Ranch Chardonnay goes well with this dish.*

Chicken Forestier

Grilled free range breast served atop garlic-chive mashed potatoes, and crowned with shitake and morel mushroom crème fraiche. 19.95

Jail Island Salmon

Pan seared and served on a raft of sautéed baby spinach with cured olives, golden raisins and sweet polenta. 24.95

Alaskan Black Cod & Fennel Chowder

Served with a smoked oyster panzanella crust. 24.95

Chicken Confit

“A European Bistro Meal” Pulled chicken meat that has been rendered in its own juices and then tossed with pasta rags, heirloom tomatoes and asparagus. 18.95

Portobello Stroganoff

Pennsylvania Dutch egg noodles topped with roasted portobello and button mushrooms in a classic sauce. 17.95

Seafood Risotto

Shrimp, clams, mussels, scallops and king crab simmered in lobster fumé and served with Italian arborio rice. 32.95

Pork Porterhouse

“Premium Reserve” Pan seared with Caribbean jerk seasonings and garnished with a refreshing mango-pineapple chutney and sweet potato pancake. 22.95 *Enjoy your pork with a glass of the Pepper Wood Grove Merlot.*

AYC Classics

Sea Scallops

Cape May scallops, simple and delicious. Baked in a casserole with lemon zest, white wine, and Romano cheese. 19.95

Jersey Flounder

The freshest locally caught fish. Available broiled with lemon and white wine or fried golden brown. 17.95

Stuffed Jersey Flounder

Broiled Jersey flounder with crabmeat stuffing. 26.95

Crab Cakes

Deliciously prepared with a traditional Maryland recipe. 24.95

Steak and Cake

8oz. center cut New York sirloin strip steak accompanied by an AYC crab cake. 24.95

**To ensure freshness and quality all meals are prepared to order.
Please relax and enjoy your evening.**

Red Wine

	<u>Glass</u>	<u>Bottle</u>
Kaiken Cabernet Sauvignon, Reserve: (Argentina) <i>Notes of ripe plums to the nose, along with subtle spicy hints and black olives. The wood integrates itself harmoniously, contributing a touch of bitter chocolate and vanilla.</i>	6.50	24.00
Chimney Rock Cabernet <i>An excellent California wine from the Napa Valley region, rich in body, yet very delicate in flavor.</i>		65.00
Rodney Strong Cabernet Sauvignon <i>Full bodied, good fruit, clean flavors.</i>		36.00
Clos Du Bois Cabernet <i>Firmly structured and medium-bodied this well balanced cabernet offers abundant oak to enrich any hearty dish, especially grilled steak.</i>	8.00	34.00
Penfolds "Koonunga Hills" Shiraz <i>Sweet berries, plum-like fruit, good exuberance and a chunk personality.</i>	6.75	24.00
Montes Reserve Malbec <i>A steak lovers wine, this is a huge wine with fruity aromas and berry flavors.</i>	7.25	27.00
Rutherford Hill Merlot <i>Clear garnet color, rich aroma, dry, clean, full bodied, and well balanced with a long finish.</i>		35.00
Concha Y Toro Casillero Merlot <i>A soft, medium-bodied red wine that is round and supple on the palate, with the aromatic Merlot bouquet.</i>	7.50	25.00
Pepper Wood Grove Merlot <i>Purple ruby in color, this wine is rich, has cherry-like fruits and has slightly spicy, herbal qualities.</i>	6.50	22.00
Seven Sin Red Zin <i>Produced from Alexander Valley grapes. Bright, expressive nose bursting with red fruits and a palate loaded with raspberries, strawberries and black pepper.</i>	8.00	31.00
Kenwood Pinot Noir <i>This wine is a pleasant soft Burgundy with a bouquet reminiscent of cherries and tobacco.</i>	9.00	35.00
Cycles Gladiator <i>Pinot Noir from California's celebrated Central Coast appellation, begins with black cola aroma and a hint of spice on the nose. This vintage continues with silky notes of vanilla-infused wild berries that fill the mouth with soft, velvety tannins counterbalanced with perfect acidity.</i>	6.50	23.00
Chateau Du Bois Favereau Bordeaux <i>Intense aromas of red fruit (raspberry, blackcurrant, blackberry) and licorice, harmoniously balanced and structured, medium bodied with a pleasant and dry finish.</i>	6.50	22.00
Purple Angel <i>On the palate, blackberry, prune and fine herbs comprise the flavors, while the finish turns thick and dense. Delicate with hints of chocolate and cigar box aromas.</i>		75.00

Champagne

	<u>Split</u>	<u>Bottle</u>
Freixenet Cordon Negro Brut <i>This sparkling wine is very dry, yet fruity and well blended.</i>	7.50	28.00
Korbel Brut Champagne <i>By any measure, America's favorite California premium sparkling wine. A fine and moderately priced way to celebrate.</i>	10.50	32.00
Veuve Clicquot Rose NV <i>A deep golden red color, refined red fruit fragrance and a long finish are its signature.</i>		86.00
Moet White Star Imperial <i>A harmonious succession of sensations, a soft maturity, and elegant lines. Soft and mature aroma of white fruits, like peaches and pears, and hints of nuts.</i>		66.00

White Wine

	<u>Glass</u>	<u>Bottle</u>
Sonoma-Cutrer Russian River Ranch Chardonnay <i>A lush, buttery wine with an intense varietal bouquet balanced by subtle oak nuances on the palate and a long, elegant finish.</i>		35.00
St Francis Chardonnay <i>A perfectly balanced, very dry wine, subtly austere and distinctly flinty with an elegantly crisp texture.</i>	7.50	29.00
Kendall Jackson V.R. Chardonnay <i>The best selling chardonnay in the country. Simple, straight-forward with good flavors and appealing fruit.</i>	7.25	27.00
Hess Chardonnay <i>Classic tropical flavors of ripe pear, pineapple and peach.</i>	7.25	27.00
Brancott Sauvignon Blanc <i>Very pale straw gold. Green apple and bright citrus notes accompany fresh honeydew melon followed with a flinty finish.</i>	6.00	23.00
Santa Margherita Pinot Grigio <i>The best-known Pinot Grigio; crisp and fruity with a nice, mouth-filling complexity.</i>		45.00
Mezza Corona Pinot Grigio <i>A light and crisp white wine with a tart, pristine fruit, well suited to chicken and white meats.</i>	6.50	23.00
Montevina Pinot Grigio <i>Bartlett Pears and citrus subtle traces of nutmeg and spice. Well balanced and approachable, this wine is the ultimate palate-pleaser.</i>	6.25	20.00
Beringer White Zinfandel <i>America's favorite; fruity and fresh with a beautiful blush of color.</i>		16.00