



Bahia Corinthian Yacht Club

Dining Room Menu

Available All Day

APPETIZERS

AHI POKE 12.50
Served with Fried Wontons

POT STICKERS 10.75
Served with Soy Ginger Sauce

COCONUT SHRIMP 12.50
Sweet Thai Chili Sauce

PICKLE FRIES 8.95
Served with Ranch Dip

BUFFALO CHICKEN FLATBREAD 10.95
*Red Onions, Bacon, Jack & Cheddar Cheese,
Bleu Cheese Crumble, Ranch Dressing*

SLIDERS & FRIES 10.25
*Two Mini Burgers on Brioche Bun, Grilled Onions,
Cheddar Cheese, 1000 Island Dressing*

SALADS

GRILLED SALMON SALAD 25.75 ^{GF}
*Mixed Greens, Grapefruit, Mandarin Oranges, Avocado, Cherry Tomatoes,
Served with Chipotle Tangerine Dressing*

ORIENTAL CHICKEN SALAD 19.25 ^{GF}
*Mixed Greens, Onions, Peppers, Carrots, Mandarin Oranges, Cashews, Fried Wontons
Served with Sesame Seed Dressing*

STEAK SALAD 26.75 ^{GF}
*Grilled Steak, Mixed Greens, Tomato, Onion, Avocado,
Balsamic Reduction and Lemon Oil*

BAHIA SALAD 13.95 ^{GF}
Roasted Golden Beets, Figs, Pine Nuts, Feta, Mixed Greens, Red Wine Dressing

CAESAR SALAD 13.25
Garlic Croutons and Parmesan
Add Chicken 5.25 Add Salmon or Shrimp 7.50

COBB SALAD 15.50 ^{GF}
*Chopped Bacon, Turkey, Egg, Tomato, Lettuce, Blue Cheese Crumbles, Avocado
and Choice of Dressing*

WEDGE of ICEBERG 14.95 ^{GF}
Bleu Cheese Crumbles, Tomatoes, Bacon, Bleu Cheese Dressing

SOUPS

BCYC ONION SOUP 8.25

SOUP OF THE DAY Cup 5.25 - Bowl 7.50

NEW ENGLAND CLAM CHOWDER Cup 6.75 - Bowl 8.95

^{GF} GLUTEN FREE

Consuming raw or uncooked meat, poultry, fish, or eggs may increase your risk of food borne illness



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HANDHELDS

BCYC TURKEY CLUB 13.95

Bacon, Avocado, Tomato, Lettuce & Mayo
on 2 Slices of Toasted White

TUNA MELT 14.50

Tuna Salad & Cheddar Cheese
on Grilled Sourdough

BBQ CHICKEN SANDWICH 15.95

Pickles, Red Onions, Cheddar Cheese, BBQ Sauce,
Garlic Aioli on a Sesame Bun

FRENCH DIP 16.25

Roasted Beef & Swiss Cheese on a French Roll,
Creamy Horseradish & Au Jus

**SHORT RIB MELT ON
GRILLED SOURDOUGH** 17.50

Bacon, Grilled Onion, Swiss Cheese

HAMBURGER 14.25

Lettuce, Tomato, Onion, Pickle, Cheese,
Thousand Island Dressing

VEGGIE BURGER 14.50

Lettuce, Tomato, Pickle, Mayonnaise,
Thousand Island Dressing

CLASSIC REUBEN 15.75

Corned Beef, Sauerkraut, 1000 Island
& Swiss Cheese on Rye

Served with Choice of Fruit, Fries, Cole Slaw, or Cottage Cheese

SPECIALTIES

SOUP & HOUSE SALAD COMBO 9.25

Soup of the day or chowder. Your choice of dressing

CHICKEN QUESADILLA 14.25

Filled with Jack & Cheddar Cheese, Salsa & Avocado

BCYC FISH TACOS 13.25

Lettuce, Chipotle Mayo, Pico de Gallo & Salsa

LINGUINI WITH SHRIMP 26.95

Garlic Tomato Cream Sauce
Served with Garlic Bread

SIDES

FRIES 4.75

ONION RINGS 4.95

GARLIC BREAD 4.95

STEAK FRIES 4.95

KIDS 11 & UNDER

Served with Choice of Fruit, Fries, or Chips 10.25

CHICKEN TENDERS

MAC & CHEESE

CHEESE QUESADILLA

CORN DOG

GRILLED CHEESE

HAMBURGER

HOT DOG

PASTA with BUTTER

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 **DINNER** after 5 p.m. 

HOUSE SALAD 4.95 • **CAESAR SALAD** 4.95

GRILLED 12 OZ. RIB EYE STEAK 54.00 ^{GF}
Bacon Whisky Sauce

PRIME FLAT IRON STEAK 34.00 ^{GF}
Chimichurri Sauce

GRILLED FILET OF BEEF 35.95 ^{GF}
Cabernet Sauce

GRILLED MARINATED LAMB CHOPS 47.00 ^{GF}
Balsamic Glaze & Rosemary Jus

ROASTED CHICKEN BREAST 24.50 ^{GF}
Porchini Marsala Sauce

TERIYAKI GLAZED MAHI 33.00
Pineapple Salsa

SEARED SALMON 32.00 ^{GF}
Citrus Caper Relish & Lemon Beurre Blanc

CAJUN SPICED SHRIMP & ANDOUILLE SAUSAGE 27.00 ^{GF}
Garlic Butter

Served with Fingerling Potatoes Provencale Chef's Choice of Seasonal Vegetables

Upon Request...

Baked Potato (Add \$3) Basmati Rice, Herb Quinoa, or Pasta

 **DESSERTS** 

WARM BUTTER CAKE 7.95
Vanilla Cream & Butter Sauce

RUSTIC APPLE TART 8.75
Served with Vanilla Ice Cream

VANILLA CRÈME BRÛLÉE 9.75 ^{GF}
with Berries

HOT FUDGE SUNDAE 8.50 / **KIDS** 4.95
Choice of Ice Cream

ICE CREAM 6.25
Vanilla, Chocolate, Espresso Chocolate Chip

FRESH BAKED COOKIE 1.25

BROWNIE A LA MODE 8.50

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