# Shreveport Yacht Club Menu

# Appetizers

## **Boneless Thigh Wings** — \$11

1/2 lb fried wings with your choice of buffalo, bbq, or garlic parmesan. Served with bleu cheese or ranch.

# **Breaded Baby Portabella Mushrooms** — \$10

Served with jalapeno ranch.

#### **Duck Wonton** — \$12

Six duck wontons served with a sweet chili sauce.

#### Poutine — \$12

Golden fries with chopped steak demi glace and Wisconsin cheese curds.

#### **Pretzel Bites** — \$10

Served with Guinness beer cheese.

# **Spinach Artichoke Dip** — \$12

Served with fresh tortilla chips.

# Salads

# Caesar Salad — \$6.5

Fresh romaine tossed with croutons, fresh parmesan cheese and Caesar dressing.

## Classic Wedge Salad — \$8.5

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

## House Salad — \$6.5

Mixed greens, red onion, tomato, cucumbers and shredded cheddar cheese.

# Spinach and Bacon — \$6.5

Spinach, bacon and red onion served with a warm balsamic vinaigrette.

Add Grilled Chicken - \$6.00

Add Shrimp - \$7.00

Add Grilled Salmon - \$9.00

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# Entrées

All sandwiches served with your choice of chips, fries, onion rings or tater tots.

### CP's Patty Melt — \$12

1/2 lb. flame broiled patty with caramelized onions and swiss cheese. Served on toasted marble rye.

#### Crab Au Gratin — \$16

Lump crab meat, artichokes, capers and parmesan cheese served in a bread bowl.

#### Lobster Ravioli — \$16

Served with a creamy parmesan sauce.

# New Orleans French Dip — \$15

Slow braised beef with shredded lettuce and tomato. Served with homemade au jus.

## **Po-Boy** — \$14

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

# Penne Chicken — \$16

Parmesan crusted chicken breast served over white wine linguine with artichokes and capers.

# **Pesto Chicken Sandwich** — \$12

Fried chicken breast, fresh mozzarella, pesto and tomato on a toasted bun.

# Yacht Club Burger — \$12

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

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

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# Steak & Seafood

# **16 oz Ribeye** — \$34

16 oz. hand cut ribeye flame broiled to your specification. Served with starch and vegetable du jour.

#### **7 oz Filet** — \$30

Grilled to your specifications and served with starch and vegetable du jour.

## Seared Scallops — \$28

Four seared scallops over creamy cheddar grits and blackened alfredo sauce.

# Steak Diane — \$31

Beef medallions with Dijon cream demi glace and sautéed mushrooms. 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 - \$22



Pumpkin Molten Cake with Cream Cheese Icing — \$6.5

Skillet Cookie a la Mode — \$6.5

Warm Chocolate Chip Cookie served with ice cream in a cast iron skillet.