

Shreveport Yacht Club Menu

Appetizers

Trio Dips & Chips — \$15

Basket of fresh tortilla chips served with homemade salsa, queso and spinach dip.

Brisket Loaded Potato Skins — \$12

Three potato skins filled with smoked brisket, cheese, bacon and chives. Topped with a drizzle of bbq sauce.

Mozzarella Cheese Sticks — \$8

Six mozzarella cheese sticks deep fried to a golden brown and served with marinara dipping sauce.

Firecracker Shrimp — \$14

Six deep fried shrimp tossed in a spicy firecracker sauce with toasted sesame seeds and served on a bed of mixed greens.

Meat Pies — \$12

Six deep fried pastries filled with seasoned beef and served with a classic remoulade.

Basket of Fries — \$9

Basket full of hot fries with your choice of a Parmesan Truffle dusting or loaded with melted cheese, bacon and green onion. Served with ranch dressing.

Jumbo Wings — \$12

Six deep fried wings with your choice of sauce and served with ranch dressing.

* Asian Zing - Buffalo - BBQ - Caribbean Jerk - Garlic Parmesan - Mango Habanero - Teriyaki Sweet Glaze *

Salads

Balsamic Vinaigrette - Bleu Cheese - Caesar - Chipotle Ranch - Italian - Honey Mustard - House Ranch - Thousand Island

Caesar Salad — Dinner/\$8 Side/\$5

Freshly chopped romaine tossed with croutons, shaved parmesan and Caesar dressing.

Tortilla Salad — \$13

Mixed greens, cherry tomatoes, sliced avocado, charred corn, black beans, cilantro, pico de gallo, pepperjack cheese and fried tortilla strips. Served with chipotle ranch dressing.

Classic Wedge Salad — \$9

Crisp wedge of iceberg lettuce topped with bacon, chives, cherry tomatoes, and bleu cheese crumbles.

House Salad — Dinner/\$8 Side/\$5.00

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

Add Grilled Chicken - \$6

Add Grilled Shrimp - \$7

Add Grilled Salmon - \$9

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Burgers, Sandwiches & More

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

Chicken Bacon Ranch Melt — \$16

Grilled or fried chicken breast topped with bacon, provolone and peppercorn ranch on Texas toast or wrapped in a warm tortilla.

Chicken Tender Basket — \$14

Three deep fried chicken tenders with topped with cream gravy and served with Texas toast.

Fried Cod Sandwich — \$15

Beer battered fried cod fillet on a toasted bun with lettuce, tomato, onion, pickle, and homemade tartar sauce.

Louisiana Po-Boy — \$16

Fried catfish, shrimp or oysters on a toasted hoagie with lettuce, tomato, pickles and remoulade sauce.

Chicken Sandwich — \$15

Grilled, fried or buffalo style chicken breast on a toasted bun or wrapped in a warm tortilla with lettuce, tomato and pickles.

French Onion Meatball Sub — \$16

French onion meatballs topped with caramelized onions and Swiss Cheese in a toasted hoagie.

Mile High Rueben — \$16

Corned beef piled high with Swiss cheese, sauerkraut and a homemade sauce on toasted marble rye.

CP's Patty Melt — \$16

½ lb. flame grilled patty with caramelized onions and Swiss cheese. Served on toasted marble rye.

Taco Platter — \$19

Your choice of seasoned beef, grilled chicken, blackened shrimp or fried cod strips served with lettuce, pico de gallo, shredded cheese and a chipotle cilantro lime sauce in a warm corn tortilla with a side of roasted corn.

Yacht Club Burger — \$14

½ lb. flame grilled patty served on a toasted bun with lettuce, tomato, red onion, and pickles.

* Add Cheese - \$1.50 Bacon - \$2.00 Mushrooms - \$2.00 Caramelized Onions - \$1.00 Fried Egg - \$2.00 *

Some items served at this establishment may contain imported crawfish or shrimp. Ask for more information.

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Entrées

Entrées are served with a garlic roll and your choice of two sides.

16 oz Ribeye — \$36

Hand cut and flame grilled to your specification.

Grilled Salmon & Mango Salsa — \$24

Grilled salmon fillet topped with a mango, cilantro, red bell pepper, jalapeno, red onion and lime juice salsa.

New Orleans BBQ Shrimp — \$26

Six jumbo shrimp sautéed in a New Orleans inspired rich peppery garlic butter sauce.

Margherita Flat Bread — \$18

Baked flat bread with marinara, mozzarella and tomatoes. Finished with fresh basil and a balsamic drizzle.

Cracked Pepper Fettuccine — \$18

Fettuccine tossed with shallots, spinach, Romano cheese, Madeira, garlic, and a hint of cream.

* Add Grilled Chicken \$6 Grilled Shrimp \$7

Filet Mignon — \$35

8 oz. hand cut filet flame grilled to your specification. Served with a side of port wine sauce.

Creamy Herb Chicken — \$20

Grilled chicken breast topped with a creamy garlic, rosemary and thyme sauce and fresh basil.

Fish & Shrimp Platters — \$22

Catfish, Shrimp or Cod.

Fried, Grilled or Blackened.

Served with fries, coleslaw, hushpuppies and homemade tarter sauce.

* Combo Platter - \$24 Trio Platter - \$27

Stuffed Shrimp — \$26

Three jumbo shrimp stuffed with a homemade spicy crab stuffing on a bed of mixed greens with lemon wedges.

Desserts

Ice Cream Sundae — \$8.5

Three scoop of vanilla ice cream topped with strawberry, chocolate & caramel sauces, peanuts, whipped cream and cherries.

Skillet Cookie a la Mode — \$8.5

Hot chocolate chip cookie baked in a iron skillet and served with vanilla ice cream.

Sides

**Baked Potato
Mac & Cheese
Mashed Potatoes
Rice Pilaf**

**Caesar Salad
House Salad**

**Asparagus
Broccoli
Fried Okra
Vegetable Medley**