

## For Starters

### French Onion <sup>(gf)</sup>

crouton • gruyere • flash-fried onion  
cup | 6    crock | 8

### \* Fresh Oysters ♥ <sup>(gf)</sup>

six • inquire about today's selection  
17

### Calamari Fritto

flash fried • roasted red peppers  
banana peppers • garlic  
herbed beurre monté  
16

### \* Filet Mignon Tips <sup>(gf)</sup>

~blackened, bronzed, or grilled~  
GPYC zip sauce • béarnaise  
22

### Shrimp and Grits <sup>(gf)</sup>

gulf shrimp • southern grits • rosemary  
beer reduction • scallions  
16

### Mussels Posillipo <sup>(gf)</sup>

roasted tomato • garlic • lemon • white  
wine • basil • beurre monté  
grilled Italian bread  
18

### Jumbo Shrimp Cocktail ♥ <sup>(gf)</sup>

lemon • cocktail sauce  
18

### \* Lamb Chops <sup>(gf)</sup>

maple-soy glaze • green goddess  
black olive caramel  
24

### \* Sesame Seared Tuna ♥ <sup>(gf)</sup>

wasabi-yuzu dressing  
wakame • togarashi  
19

### Our Crab Cake

sauce Ravigote • celery root-crab slaw  
creolaise • radish  
18

## Dinner Entrées

### Hickory Planked Whitefish ♥ <sup>(gf)</sup>

whipped potatoes • seasonal vegetable  
27

### Fried Chicken

southern grits • caramelized Brussels sprouts • shitake mushrooms • morel  
cream gravy  
22

### Veal Scaloppini Picatta

artichoke • caper • garlic • white wine • lemon • velouté • angel hair pasta  
28 • 22

### Braised Beef Short Rib <sup>(gf)</sup>

butternut squash risotto • caramelized Brussels sprouts • horseradish  
gremolata • red wine reduction  
36

### Almond Crusted Walleye

parsnip puree • butternut squash-leek hash • brown sugar lardon • citrus  
brown butter  
32

### Sautéed Lake Perch <sup>(gf)</sup>

whipped potato • seasonal vegetable • caper beurre monté  
28

### Our Crab Cake

New Orleans-style remoulade • choice of accoutrements  
34 • 29

### Herb Gnocchi ♥ <sup>(veg)</sup>

shitake mushrooms • leeks • roasted parsnips • cherry tomato marinara  
• basil pesto  
19

### Halibut ♥ <sup>(gf)</sup>

asparagus • fingerling potatoes • radish • snap peas • crawfish • beurre blanc  
34

♥ denotes healthier dining options

(gf) denotes these items *can be* prepared gluten free

\*ask your server about menu items that are cooked to order or served raw.  
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of  
foodborne illness

## Dinner Salads

salad enhancements:

chicken • 5 crab cake • 8 lamb  
chops • 10 shrimp • 10 salmon • 7

### BLTA Wedge ♥ <sup>(gf)</sup>

iceberg lettuce wedge • Boar's Head  
bacon • heirloom toy box tomatoes  
fresh avocado • bleu cheese dressing  
18 year balsamic • micro greens  
10 • 8

### Grilled Mediterranean ♥ <sup>(gf)</sup>

grilled romaine • hummus • balsamic  
dressing • artichoke • sun-dried  
tomato kalamata olive • feta cheese  
garbanzo beans  
11 • 8

### Grilled Chicken Cobb <sup>(gf)</sup>

chopped iceberg lettuce • bacon  
grilled chicken breast • scallion  
bleu cheese • egg • Colby-jack cheese  
tomato • fresh avocado  
choice of dressing  
15 • 11 vegetarian | 12 • 9

### Grilled Chicken Harvest ♥ <sup>(gf)</sup>

romaine • raspberries • mandarin  
oranges • grapes • bleu cheese  
raspberry vinaigrette  
16 • 12 vegetarian | 13 • 10

### Fall Harvest Salad ♥

baby kale • Michigan apples  
shredded smoked gouda  
pumpkin seed granola  
blueberry pomegranate dressing  
12 • 9



*Grosse Pointe Yacht Club Culinary*  
INSPIRED EXCELLENCE

## Grilled Entrées

~seasoned with olive oil, black pepper, garlic, & sea salt~  
~items available low sodium, bronzed or blackened upon request~

~our grilled entrées come with your choice of two accoutrements~

### “1855” Black Angus Ribeye <sup>(gf)</sup>

~All-Natural~  
fourteen-ounces  
38

### Bone-In New York Strip <sup>(gf)</sup>

~Dry-Aged Prime~  
sixteen-ounces  
55

### Chicken Breast ♥ <sup>(gf)</sup>

~Fresh All-Natural~  
seven-ounces  
19

asparagus (available tempura)  
broccolini (available grilled)  
garlic-sautéed spinach  
sautéed mushrooms  
roasted carrots  
caramelized Brussels sprouts  
buttered peas  
buttered corn  
broccoli

### Jumbo Shrimp ♥ <sup>(gf)</sup>

~Farm Raised Colossal~  
five shrimp  
35

### Lamb Chops <sup>(gf)</sup>

~Australian~  
five chops  
45

### Filet Mignon <sup>(gf)</sup>

~USDA Prime~  
six-ounces | 38  
eight ounces | 44

jasmine rice  
macaroni & cheese  
hand-cut French fries  
baked Idaho potato  
loaded baked potato  
whipped potato  
Detroit style zip sauce  
classic sauce béarnaise  
red wine-peppercorn sauce

## Sandwich Selections

### The GPYC Burger <sup>(gf)</sup>

~8 oz. house-ground blend of brisket, round, & sirloin~  
brioche roll • “LTOP” garnish • hand-cut French fries  
10

### Crab Cake Sliders

2 oz. crab cakes • New Orleans-style remoulade • Cajun slaw • Hawaiian roll  
choice of side  
22

### Grilled Tacos ♥

~chicken or salmon~  
flour tortillas • queso fresco • avocado • grilled pineapple pico d' gallo • lime  
crema • corn chips  
17

### Chicken Quesadilla

bell pepper • scallion • tomato • cheeses • salsa • sour cream  
15