

## 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

### Prosciutto-Wrapped Mozzarella

basil • balsamic syrup • tomato  
11

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

roasted tomato • garlic • lemon • white  
wine • basil • beurre monté  
grilled Italian bread  
15

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

lemon • cocktail sauce  
18

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

feta • artichoke • spinach • tomato  
25

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

wasabi-yuzu dressing  
wakame • togarashi  
19

### Our Crab Cake

Asian slaw • tempura asparagus  
chili-lime roasted red  
pepper aioli  
18

## Dinner Entrées

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

whipped potatoes • asparagus  
27

### Chicken Pot Pie

hand-pulled roast chicken • carrots • roasted pearl onions • celery  
roasted red bliss potatoes • sauce velouté • flaky pastry  
19

### Veal Scaloppini Picatta

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

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

roasted tomato • garlic • lemon • white wine • basil • beurre monté  
grilled Italian bread  
25

### Chicken Cavatappi in Marsala Cream

chicken breast ribbons • mushrooms • garlic • marsala & madeira wines  
double cream • Cavatappi pasta  
21

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

whipped potato • asparagus • caper beurre monté  
28

### Our Crab Cake

chili-lime roasted red pepper aioli • choice of accoutrements  
34 • 29

### Zucchini Noodles Pepperone ♥ <sup>(gf) (veg)</sup>

roasted Hungarian hot peppers • garlic • green peppers • red onion  
tomatoes • crushed garlic • olive oil • parsley  
19

### Veal Scaloppini Marsala <sup>(gf)</sup>

mushroom • marsala wine • garlic • veal glace • angel hair pasta  
28 • 22

♥ 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

### Port & Pear ♥

romaine • spring lettuce • fresh pear  
candied pistachios • dried cranberries  
warm crisp goat's cheese medallion  
fat-free port & pear vinaigrette  
10 • 8



*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 ~

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

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

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

~ All-Natural • Organic ~

seven-ounces  
42

### Jumbo Shrimp ♥ <sup>(gf)</sup>

~ Farm Raised Colossal ~

five shrimp  
35

### New York Strip <sup>(gf)</sup>

~ Dry-Aged Waygu ~

fourteen-ounces  
46

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

~ Colorado Prime ~

four chops  
45

### Chicken Breast ♥ <sup>(gf)</sup>

~ Fresh All-Natural ~

seven-ounces  
19

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

~ USDA Prime ~

six-ounces | 38  
eight ounces | 44

## Sandwich Selections

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

~ house-ground blend of brisket, round, & sirloin ~

brioche roll • "LTOP" garnish

10

### Grilled Tacos ♥

~ chicken, mahi, or tuna ~

flour tortillas • queso fresco • avocado • pico d' gallo • lime crema • corn chips

17

### Quesadilla

steak or chicken • pepper • scallion tomato • cheeses • salsa • sour cream

15