

National Yacht Club



BRUNCH MENU



BRUNCH

DOCKSIDE BREAKFAST 8

- two eggs any style • fresh fruit •
- choice of bacon, sausage or peameal •
- choice of toast •

WAFFLE 13

- crispy buttermilk waffle • mixed berry compote •
- whipped cream • fresh fruit •
- choice of bacon, sausage or peameal •

OMLETTE OF THE DAY 12

- ask your server for today's fresh offering •
- house salad • choice of toast • fresh fruit •

EGGS BENEDICT 12

- poached eggs • peameal bacon •
- toasted english muffin • citrus hollandaise •
- house salad •

EGGS CHARLOTTE 11

- poached eggs • smoked salmon • baby spinach •
- potato rosti • citrus hollandaise • house salad •

NYC BREAKFAST 12

- three eggs any style • home fries • fresh fruit •
- choice of bacon, sausage or peameal •
- maple baked beans • choice of toast •

FRIED CHICKEN & WAFFLE 18

- cajun-buttermilk marinated chicken thighs •
- chipotle-lime butter • maple jus •
- crispy buttermilk waffle • fresh fruit •

WEEKEND QUICHE 11

- ask your server for today's fresh offering •
- house salad • fresh fruit •

EGGS FLORENTINE 11

- poached eggs • swiss cheese • tomato •
- baby spinach • toasted english muffin •
- citrus hollandaise • house salad •

SMOKED BRISKET HASH 12

- home fries • smoked brisket • mixed peppers •
- caramelized onions • diced tomato •
- two eggs any style • citrus hollandaise •

SOUPS & SALADS

SOUP OF THE DAY 5 / 7

- ask your server for today's fresh offering •

WINTER SALAD 8 / 11

- baby arugula • roasted beets • goat cheese •
- sundried cranberries • julienned apple •
- toasted pecans • orange & fennel vinaigrette •

NYC HOUSE SALAD 6 / 9

- baby greens • cherry tomatoes •
- shaved radish • english cucumber •
- red wine & mustard seed vinaigrette •

SOUP & SALAD COMBO 12

- small soup of the day • choice of toast •
- choice of side salad •

NYC House Salad | Caesar Salad | Winter Salad

FRENCH ONION SOUP 6

- sweet onion & beef broth •
- grilled garlic baguette • swiss cheese •

CAESAR SALAD 7 / 10

- romaine lettuce • shaved parmesan •
- crisp bacon • herbed croutons • fresh lemon •
- creamy garlic dressing •

COBB SALAD 12 / 16

- romaine lettuce • roast chicken •
- cherry tomatoes • blue cheese • boiled egg •
- crisp bacon • avocado • red onion •
- buttermilk blue cheese dressing •

ADD TO YOUR SALAD

ROAST CHICKEN 5

4 GRILLED JUMBO SHRIMP 7

4oz GRILLED STEAK 9

PUB FARE & SANDWICHES

IRISH NACHOS

13 / 17

- house made kettle chips • mixed cheese •
- jalapeno • bacon • green onion • diced tomato •
- mixed peppers • salsa • sour cream •

CHICKEN, APPLE & BRIE SANDWICH

12

- pulled roast chicken • bacon • julienned apple •
- melted brie • lettuce • remoulade sauce •
- toasted brioche bun • pickle spear •

CHICKEN FINGERS & FRIES

11

- crispy breaded chicken • fresh cut fries •
- plum sauce •

NYC BUTTER CHICKEN

17

- indian spiced butter chicken •
- cinnamon scented basmati rice •
- green peas • coriander • grilled naan •
- cucumber raita •

VEGGIE BURGER

10

- 6oz beet, black bean, mushroom & quinoa patty •
- shredded lettuce • tomato • avocado • red onion •
- remoulade • toasted brioche bun • pickle spear •

NYC BURGER

11

- 7oz fresh ground beef & brisket patty •
- shredded lettuce • sliced tomato • red onion •
- toasted brioche bun • pickle spear •

ADD TO YOUR BURGER

2

- swiss | cheddar | stilton | bacon | peameal
sautéed mushroom | sautéed onion | fresh jalapeño

AVOCADO SPRING ROLLS

10

- two house made spring rolls • avocado •
- sundried tomato • red onion • cilantro •
- jalapeno & lime aioli •

ROAST BEEF DIP

14

- shaved roast beef • swiss cheese •
- crispy onion • horseradish aioli •
- toasted ciabatta bun • jus • pickle spear •

GRILLED CHEESE

6

- three cheese blend • choice of bread •

CHICKEN WINGS

12 (1 lb) / 21 (2 lbs)

- crispy tossed wings • carrot & celery •
- buttermilk blue cheese dip • choice of sauce:
**mild | medium | hot | suicide | honey garlic
cajun dusted | lemon pepper | sweet chili**

FISH & CHIPS

13 / 17

- crispy beer battered haddock •
- fresh cut fries • coleslaw • tartar sauce •
- fresh lemon •

WINTER SAILOR'S BOWL

13

- baby spinach • warm brown rice & quinoa •
- marinated chickpeas • roast squash • beets •
- cherry tomatoes • red onion •
- pickled mushroom • vinaigrette •

WITH CHICKEN 16 | WITH STEAK 20

SIDE ORDERS

FRESH CUT FRIES 4

HOUSE SALAD 4

COLESLAW 4

SOUP 5

SWEET POTATO FRIES 5

CAESAR SALAD 5

WINTER SALAD 5

SEASONAL VEGETABLES 5

BRUNCH COCKTAILS

CAESAR	• stoli vodka • clamato juice • lime wedge • • extreme bean • celery salt rim •	8.50
MIMOSA	• bottega prosecco • orange juice • orange wedge •	7.00
IRISH COFFEE	• baileys • freshly brewed coffee • whipped cream • • maraschino cherry •	6.50

DRAFT BEER

	1/2 PINT	PINT	PITCHER
ERDINGER WEISSBIER	5.25	7.50	20.00
ALEXANDER KEITH'S IPA	5.00	7.00	19.50
ALEXANDER KEITH'S RED AMBER ALE	5.00	7.00	19.50
ST MARY AXE ALE	5.25	7.50	20.00
BEAUS LAGERED ALE	5.25	7.50	20.00
CREEMORE SPRINGS LAGER	5.25	7.50	20.00
STEAM WHISTLE PILSNER	5.00	7.00	19.50
MURPHY'S STOUT	5.25	7.50	20.00

WHITE WINE

	6OZ GLASS	1/2 LITER	BOTTLE
CASAL THAUERO PINOT GRIGIO (ITALY)	7.00	19.50	28.00
CAMELOT CHARDONNAY (CALIFORNIA)	8.50	23.50	34.00
LEPP-DAVID'S VINEYARD RIESLING (ONTARIO)	9.00	25.50	37.00
NAUTILUS SAUVIGNON BLANC (NEW ZEALAND)	9.75	27.50	37.00

SPARKLING WINE

	6OZ GLASS	BOTTLE
BOTTEGA PROSECCO (ITALY)	8.25	34.00
KIR ROYALE	8.25	

RED WINE

	6OZ GLASS	1/2 LITER	BOTTLE
CASAL THAUERO MERLOT/CABERNET SAUVIGNON (ITALY)	7.00	19.50	28.00
J. LOHR CABERNET SAUVIGNON (CALIFORNIA)	10.75	30.50	44.00
OXFORD LANDING ESTATES MERLOT (SOUTH AUSTRALIA)	8.50	23.50	34.00
EARTHWORKS SHIRAZ (AUSTRALIA)	9.00	25.50	37.00