

## TAP BEER

<b>COORS LIGHT</b> .....	5	<b>TRUSTED GUT - IPA</b> .....	7
American Light Lager		California Style IPA	
<b>LBYC MEXICAN LAGER</b> .....	6	<b>CLOWN SHOES - DOWNTOWN BROWN</b> .....	7
Mexican Lager		Brown Ale	
<b>STEM CIDERS</b> .....	7	<b>ALMANAC - BIG LOVE</b> .....	9
Off Dry Apple Cider		Double Hazy IPA	
<b>HARLAND</b> .....	7	<b>NEW HOLLAND - DRAGON'S MILK</b> .....	10
Japanese Lager		Bourbon Barrel Aged Milk Stout	

## WINES BY THE GLASS

### *WHITE WINE*

<b>SONOMA CUTRER CHARDONNAY</b>	16
Russian River, Sonoma, CA	
<b>GRGICH HILLS CHARDONNAY</b>	24
Napa, CA	
<b>13 CELSIUS SAUVIGNON BLANC</b>	9
Marlborough, New Zealand	
<b>SIMONNET-FEBVRE SAUVIGNON BLANC</b>	11
Saint Bris, Loire Valley, France	
<b>GAIERHOF PINOT GRIGIO</b>	11
Trentino-Alto Adige, Veneto, Italy	
<b>ANGELS &amp; COWBOYS ROSE</b>	10
Sonoma Coast, Sonoma, CA	

### *RED WINE*

<b>BELLE GLOSS 'DAIRYMAN' PINOT NOIR</b>	18
Russian River, Sonoma, CA	
<b>WILLIAMS SELYEM PINOT NOIR</b>	26
Russian River, Sonoma, CA	
<b>NINER CABERNET</b>	18
Paso Robles, CA	
<b>LEVENDI 'SWEETWATER' CABERNET</b>	21
Oakville, Napa, CA	
<b>TOOTH AND NAIL THE STAND RED BLEND</b>	15
Paso Robles, CA	
<b>VILLA ANTINORI RED BLEND</b>	16
Tuscany, Italy	

### *SPARKLING*

<b>LUNA NUDA DRY PROSECCO (187ML)</b>	10	<b>MOET BRUT (187ML)</b>	12
Veneto, Italy, NV		Champagne, France, NV	
<b>VEUVE CLIQUOT 'YELLOW LABEL'</b>	22	<b>MOET BRUT ROSE (187ML)</b>	12
Champagne, France, NV		Champagne, France, NV	

## SIGNATURE COCKTAILS

**BARREL AGED OLD FASHIONED**  
Garrison Brother's Old  
Fashioned, Aged 1 Month  
**15**

**LBYC OLD FASHIONED**  
Papa Pilar Dark Rum, Bullet  
Rye, Aztec Chocolate Bitters  
**10**

**TOP SHELF MARGARITA**  
Jose Cuervo Reserva Platina,  
Cointreau, Lime Juice,  
Agave Syrup  
**12**

**ESPRESSO MARTINI**  
Absolute Vanilla, Mr. Black,  
Bailey's Irish Cream  
**13**

**DIRTY BIRDY**  
Grey Goose, Olive Juice, Bleu  
Cheese Olives  
**14**

**PASSIONATE AGAVE**  
Lalo Blanco Tequila,  
Passionfruit Liqueur, Agave  
Syrup, Lime Juice, Soda Water  
**12**

**SKINNY PALOMA**  
Casamigos Blanco Tequila,  
Fever Tree Grapefruit Soda  
**14**

**COMMODORE SPRITZ**  
Moet Champagne Split,  
Aperol, Soda Water  
**15**

**CAPTAIN REYNOLDS**  
Aviation Gin, Giffard Crème  
De Violette Liqueur, Lemon  
Juice, Luxardo Liqueur  
**12**

## APPETIZERS

**LBYC TRADITIONAL POKE**  
Ponzu, Green Onions, Wonton Chips  
**16**

**CHARCUTERIE & CHEESE PLATTER FOR 2**  
Dry Cured Meats, Cheese,  
Crackers, Dried Fruit  
**21**

**HOUSEMADE ONION RINGS**   
**9**

**SOUP OR CLAM CHOWDER**  
Cup 5 Bowl 7

**FRESH OYSTERS**  
Half Dozen 15 Dozen 28

**HAMACHI SESAME CRUDO**  
House Sesame Dressing, Black Garlic Shoyu  
**24**

**STEAMED CLAMS & MUSSELS**  
White Wine, Butter, Baguette  
**17**

**SPECK FUNGI FLATBREAD**  
Foraged Mushroom Ragout, Alto Adige Speck,  
Arugula, Truffle Cheese  
**16**

**CAULIFLOWER FLATBREAD**   
Cauliflower Puree, Artichoke Hearts, Basil,  
Fried Capers  
**16**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## LITE BITES

### CAESAR SALAD 12

Housemade Caesar Dressing,  
Garlic Croutons, Parmesan

### BLTA SALAD **GF** 14

Baby Iceberg Lettuce, Heirloom Tomato,  
Avocado, Bacon, Point Reyes Bleu Cheese,  
Ranch Dressing

### COBB SALAD **GF** 20

Bleu Cheese Dressing, Candied Bacon Bits,  
Roasted Corn, Diced Tomatoes, Shaved  
Parmesan

*Add Maine Lobster Tail 34*

### YACHT CLUB GREEK SALAD **GF** 14

Farmers Market Baby Lettuce, Red Onion,  
Marinated Tomato, Crumbled Feta, Persian  
Cucumber, Saffron Cous Cous, Zatar Lemon  
Dressing

### LBYC BURGER 17

1/2 Pound Beef Patty, Lettuce, Tomato, Red  
Onion, Pickles, House Spread, Brioche Bun

### GRILLED HANGER STEAK SANDWICH 18

La Brea Ciabatta, Chimichurri Mayo, Baby  
Arugula, Crispy Onions

### BBQ CHICKEN SANDWICH 17

Crispy Jidori Chicken, Coleslaw, Pickles,  
Creamy BBQ Sauce, Kaiser Roll

### FISH & CHIPS 28

Trusted Gut IPA Beer Battered Cod, Tartar  
Sauce, Lemon, French Fries

### WARM SPINACH SALAD **GF** 12

Bacon, Shallots, Red Wine Vinegar

Add Grilled Or Blackened Chicken (7) Or Salmon (10) To Any Salad

## BUTCHER BLOCK

### FILET MIGNON **GF** 8oz 40 5oz 32

Loaded Mashed Potato, Baby Carrots,  
Bordelaise

### DOUBLE CUT PORK CHOP **GF** 34

Parmesan Grits, Swiss Chard,  
Lemon Caper Cream Sauce

### LUMINA FARMS LAMB RACK **GF** 48

Herb Mustard Crusted, Cauliflower Puree,  
Natural Lamb Jus

### KANSAS CITY STEAK **GF** 46

14oz Bone In NY, Lemon Parmesan Weiser  
Potatoes, Crispy Brussel Sprouts

Menu pricing is for LBYC members and their guests. | Credit card transactions are subject to a 20% surcharge  
Visiting Yachtsmen are subject to a 25% surcharge.

# ENTREES

All Entrees and Butcher Block items come with a complimentary cup of soup, dinner, or chop salad.

## **LBYC SANDDABS 30**

House Potato Puree, Baby Vegetables, Caper Beurre Blanc Sauce

## **CEDAR PLANK SALMON GF 35**

Honey Mustard, Ratatouille Risotto

## **MISO GLAZED SEA BASS 50**

Baby Bok Choy, Shitake Mushroom, Yuzu Soy Dressing

## **HARISSA GRILLED PRAWN BUCATINI 39**

African Tiger Prawns, Scampi Style, Fresh Bucatini Pasta

## **JIDORI CHICKEN GF 30**

Lemon Seared Jidori Chicken, Meyer Lemon, Weiser Fingerling Potato, Roasted Cabbage, Herb Chicken Jus

## **SPRING BRANZINO GF 36**

Spring Pea Risotto, Meyer Lemon Beurre Noisette

## **RIGATONI BOLOGNESE 32**

Fresh Rigatoni, Ground Beef, Pork, & Veal, Bellwether Farms Ricotta, Tomato and Marcona Almond Pesto

## **VEGAN BOLOGNESE V 32**

Impossible Meat, Vertage Mozzarella Cheese, Heirloom Tomato, Fresh Basil, Arugula Pesto



### WEDNESDAY

Wayback  
Wednesday  
Special

### FRIDAY

Fresh Seafood  
Special

### SATURDAY

Prime Rib Special

A 4% wellness fee will be added to your bill.