

# The Atlantic Highlands Yacht Club

## Dinner Menu

*For starters may we suggest:*

### **Crab Cake Appetizer \$8.95**

Served on a crisp bed of mixed greens with tarter sauce on the side

### **Prince Edward Island Mussels \$8.95**

Prepared in a fragrant plum tomato sauce and served with garlic toast.

Don't be afraid to ask for extra bread for dipping.

### **Sesame Encrusted Tuna \$8.95**

Pan seared to perfection then sliced and presented over a bed of mixed greens  
and drizzled with a soy Wasabi vinaigrette

### **Soup of the Day \$3.95**

### **House Salad**

Crisp mixed greens, fresh chopped tomato, onion and cucumber

Your choice of dressing



## Entrees

*All Entrees are served with house salad of the day.*

### **Filet Mignon \$25.95**

*A prime 8 oz filet grilled to your specification  
then served with roasted shallots & mushrooms in a port wine sauce*

### **Crab Cakes \$21.95**

*All jumbo lump crab meat  
seasoned with Chef Robert's own house seasonings  
pan seared to perfection and served with homemade tartar sauce*

### **Galley Burger \$8.95**

*Only the finest ground beef goes into our 8 oz handmade Galley Burger.  
Served with sautéed onions, mushrooms, Worcestershire sauce &  
topped with crumbled Blue Cheese.*

### **A.H.Y.C. Meatloaf \$9.95**

*Served with mushroom gravy, roasted potatoes & fresh vegetable.*

### **Chicken Francaise \$14.95**

*Chef Robert's own take on this timeless classic*

### **Fresh Catch of the Day \$15.95**

*Chef's selection of the freshest seafood*

### **Steak of the Day \$27.95**

***Please ask your server about our daily specials!***

