



*Chester River Yacht
& Country Club
Dinner Menu*

Starters

Traditional Shrimp Cocktail (6) with cocktail sauce & lemon	\$12
Six Wings: choice of naked, BBQ, Buffalo, or Chesapeake (Old Bay), served with Bleu cheese or Ranch dip & celery sticks	\$8
Bruschetta: today's toppings over fresh, toasted bread	\$10
Six Oysters, deep-fried with Old Bay aioli	\$12
Crab Popcorn with chili aioli	\$12
Fried Calamari with banana peppers, choice of Old Bay aioli or marinara sauce	\$13
Baked Brie, seasonal jam, grapes, apples, & toast	\$13
Lamb Lollipops with goat cheese potato cakes, sautéed spinach, & mint pesto	\$15

From the Kettle

Seasonal Crab	Cup \$5.50	Bowl \$8.00
Today's Soup	Cup \$3.50	Bowl \$6.00

Greens

CRYCC House Salad: Mixed greens, cucumber, carrots, tomatoes, choice dressing (Half size \$4.00)	\$7
Traditional Caesar: Chopped Romaine, croutons, & parmesan, House-made Caesar dressing (anchovies upon request) (Half size \$5.00)	\$10
Chester River: Chopped Romaine, bacon, tomato, red onion, Bleu cheese crumbles, Bleu cheese dressing (Half size \$6.00)	\$11
Yacht Club: Mixed greens, Mandarin oranges, mango, dried cranberries, goat cheese, candied pecans, raspberry vinaigrette (Half size \$7.00)	\$13
Baby Spinach with candied walnuts, crumbled Bleu cheese, mixed beets, cucumber, red onion, choice of dressing	\$13
Chophouse Cobb: Chopped Romaine & Iceberg with tomatoes, cucumbers, shredded cheddar, bacon, hard-boiled egg, & avocado, choice of dressing	\$13
Greek Salad: mixed local greens, roasted red peppers, kalamata olives, feta, red onion, tomatoes, cucumber-yogurt dressing	\$12

Add to any salad: chicken \$6, shrimp \$7, crab cake \$8, salmon \$6, 4 fried oysters \$8,
grilled steak tips \$8, grilled rare tuna \$7

Dressings: Raspberry vinaigrette, Caesar, Balsamic vinaigrette, Buttermilk ranch,
Bleu cheese, Champagne vinaigrette, Cucumber-yogurt

Entrée

CRYCC Crab Cakes (2) , tartar, cocktail sauce, or Old Bay aioli, choice two sides	\$26
One Crab Cake , tartar, cocktail sauce, Old Bay aioli, choice two sides	\$19
8oz Filet Mignon , served with mashed potatoes, broccoli, & a red wine demi-glace	\$27
Ten Hand-breaded Fried Oysters , tartar or cocktail sauce, cole slaw & fries	\$23
Twelve Hand-breaded Fried Shrimp , tartar or cocktail sauce, cole slaw & fries	\$20
CRYCC Crab Imperial , accompanied by mashed potatoes & stewed tomatoes	\$24
Salmon , pan-roasted with honey-BBQ glaze, mac-n-cheese, & broccoli	\$22
Hudson Valley Duck Breast , sliced, over butternut squash puree, Brussels sprouts, smoked tomato demi-glace	\$28
Shrimp Scampi : six Gulf shrimp sautéed in a lemon-sherry butter, with chopped tomatoes & aged Parmesan	\$22
12oz. Prime Pork Chop with a rosemary-maple glaze, mashed potatoes, & creamed spinach	\$28
Two Smoked Chicken Leg Quarters with baked sweet potato & green beans	\$19
Grilled Four-Bone Lamb Rack with goat cheese mashed potatoes, grilled asparagus, & balsamic syrup	\$32

*Entrée served with choice of Today's soup or small House salad or small Caesar salad
*Substitute cup of Seasonal Crab soup extra \$1.75 *Substitute Chester River salad extra \$1.00
*Add Crab Imperial to any entrée \$8.00

Sides

French fries	House Recipe Stewed Tomatoes
Sweet Potato fries	Creamed Spinach
Onion Rings	Cole Slaw
Mashed potatoes	Asparagus
(add cheese, bacon, sour cream, chives extra \$1.50)	Steamed Broccoli
Baked Sweet Potato	Butternut Puree
Mac-n-cheese	Linguini (butter, marinara)
Steamed Brown Rice	

Split Plate Fee \$2.00

Extra Sauce \$.75

Extra Side \$1.50

Bread upon request
With entrée

Light Fare

Steak au Poivre: Two 2oz medallions of tenderloin, peppercorn-cruste & pan-roasted, served with gorgonzola mashed potatoes, green beans, mushroom-brandy cream	\$17
Broiled Cod, Lemon-herb butter, steamed brown rice, & steamed broccoli	\$16
Six Hand-breaded Fried Shrimp, tartar or cocktail, cole slaw, & fries	\$12
Fish-n-chips: Battered Cod with cole slaw & fries	\$14
Meatloaf, mashed potatoes, country gravy, & green beans	\$15
Fried Fish Tacos: beer-batter cod, Old Bay aioli, shredded lettuce, tomato, cheddar-jack, side of rice & beans, salsa, & sour cream	\$15

*Light Fare served with choice of Today's soup or small House salad or small Caesar salad

*Substitute cup of Seasonal Crab soup extra \$1.75 *Substitute Chester River salad extra \$1.00

Split Plate Fee \$2.00	Extra Sauce \$.75	Extra Side \$1.50	Bread upon request with entrée
	Espresso \$2.50	Cappuccino \$4.00	