

SEAWANHAKA



CORINTHIAN

YACHT CLUB

STARTERS



SOUP OF THE DAY AVAILABLE IN A CUP OR BOWL	CHEF SELECTION OF SEASONAL SOUP, CREAMY LOBSTER BISQUE	4/7
LOCAL WILD CHILLED OYSTERS	SIX OYSTERS ON THE HALF SHELL COCKTAIL SAUCE, HORSERADISH	19
SEAWANHAKA CRAB CAKES	SERVED OVER MICRO GREENS	18
CLASSIC CAESAR WEDGE	CRISP PARMESAN CROUTONS	12
AHI TUNA TARTARE	AVOCADO AND SPICY AIOLI	20
WINTER GREENS SALAD	HEIRLOOM TOMATOES, TOASTED WALNUTS, ROASTED BUTTERNUT SQUASH AND FETA CHEESE, COUNTRY FRENCH VINAIGRETTE	10

**SALAD GREENS ARE LOCALLY SOURCED & ORGANIC*

ENTRÉES



GRILLED DOUBLE CUT LAMB CHOPS	GARLIC MASHED NEW POTATOES, ROASTED BRUSSEL SPROUTS	34
SEARED BLACK ANGUS FILET MIGNON	CREAMY PEPPERCORN SAUCE ROASTED JUMBO ASPARAGUS, DUCHESS POTATOES	30
CHAR GRILLED NY STRIP SIRLOIN STEAK	SUNDRIED TOMATO CHIMICHURRI WHIPPED TURNIPS, PARSNIPS, CELERY ROOT AND NUTMEG, SAUTÉED BROCCOLI RABE WITH CHILI FLAKES, GARLIC	29
ROASTED ORGANIC HALF CHICKEN	OLIVE OIL ACCENTED, LEMON AND HERB RUBBED ORGANIC CHICKEN SLOW ROASTED UNTIL CRISPY, SERVED WITH JULIENNE SQUASH, ROASTED HEIRLOOM CARROTS	23
WILD CAUGHT ATLANTIC HALIBUT	SMOKED TOMATO RELISH DILL NEW POTATOES, JULIENNE ZUCCHINI	26
PASTA DU JOUR	HOUSEMADE PASTA OF THE DAY	

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS