

Starters

⚓ Pub Pretzels 12

Bavarian Pretzels, Jalapeno Mustard
Smoked Amish Cheddar Sauce

Bacon Bleu Truffle Chips 14 GF

Kettle Chips, Bleu Cheese Fondue, Bacon
Truffle Oil, Balsamic Glaze, Chives

Baked Brie & Prosciutto 16

Soft Ripened Brie, Dried Apricots, Blackberries
Honey Roasted Walnuts, Smoked Prosciutto, Baguette

Asiago Artichoke Dip 14 GF

Roasted Artichokes, Spinach
Asiago-Cream Cheese, Corn Tortilla Chips

Cannonball Shrimp 16 GF

Flash Fried Shrimp, Sweet Thai Chili Sauce, Chives

Shrimp Cocktail 16 GF

Blanched Jumbo Shrimp, Cocktail Sauce, Lemon

⚓ Bacon Wrapped Scallops* 22 GF

(U12) Scallops, Applewood Smoked Bacon
Wilted Spinach Salad, Bearnaise Sauce

Soup & Salad

Cup 4 / Bowl 7

Clam Chowder / French Onion / Chili

Caesar Salad 10

Anchovies 2
Romaine Lettuce, Parmesan, Croutons
Balsamic Glaze, Caesar Dressing

House Salad 10

Baby Lettuce Blend, Cherry Tomatoes, Cucumbers
Carrots, Red Onions, Pepperoncini, Croutons

Poached Pear Salad 14

Frisee, Radicchio, D’Anjou Pear, Gorgonzola, Red
Onion Honey Roasted Walnuts, Honey White Balsamic

Add Protein

Chicken 4oz 6 Shrimp 8
Steak* 6oz 10 Salmon* 4oz 10

🍂 Harvest Salad 14

Baby Lettuce Blend, Apples, Pumpkin Seeds, Feta
Roasted Yam, Red Onion, Shaved Brussel Sprouts
Honey White Balsamic, Grilled Chicken

Cobb Salad 18 GF

Baby Lettuce Blend, Cherry Tomatoes, Cucumbers
Avocado, Red Onions, Bacon, Hard Boiled Egg
Cheddar Cheese, Bleu Cheese Crumbles

⚓ Pittsburgh Salad 20

Baby Lettuce Blend, Cherry Tomatoes, Cucumbers
Pepperoncini, Hard Boiled Egg, Cheese Fries
Chicken or Steak

Dressings

Ranch, Balsamic, Italian, French, Bleu Cheese
Honey White Balsamic, Russian Dressing
Olive Oil & Vinegar

⚓ Erie Yacht Club Classics 🍃 Health Minded Options

Sandwiches

Choice of Sandwich Side

French Fries, Sweet Potato Waffle Fries
Onion Rings, Kettle Chips, Coleslaw
Fruit Salad, Cottage Cheese

Grown-Up Grilled Cheese 14

Prosciutto, Blackberries, Brie, Provolone, Sour Dough

Reuben 14

Sliced Corned Beef, Sauerkraut, Swiss Cheese
Russian Dressing, Marble Rye Bread

⚓ Beef On Weck 15

Sliced Roast Beef, Sauteed Onions, Swiss Cheese
Au Jus, Horseradish, Kummelweck Bun

Crabby Patty 16

Pan Fried Louisiana Style Crabcake, Lettuce, Tomato
Onion, Cajun Remoulade, Brioche Bun

⚓ Tuna Melt 12

Albacore Tuna Salad, American Cheese
Marble Rye Bread

Triple-Decker Club 16

Ham, Turkey, Bacon, American, Swiss
Lettuce, Tomato, Mayonnaise, Toasted White Bread

⚓ Perch Sandwich 18

Flash Fried Lake Erie Perch
Lettuce, Tomato, Onion, Brioche Bun

Quesadilla 10

Chicken 6 or Shrimp 8

Cheddar-Jack Cheese, Scallions
Sour Cream, Salsa, Corn Tortilla & Queso
*Alternate Sides Not Included

Soup & Sandwich 14

Choice of Soup:

Clam Chowder / French Onion
Soup Du Jour

Choice of Half Sandwich:

Club Sandwich
Tuna Melt
Applewood B.L.T.
Grown-Up Grilled Cheese



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

8oz. Brisket Burgers

Served On Brioche Bun
Choice of Sandwich Side
Grilled Chicken Breast, Vegan Burger Available

Classic Cheeseburger* 14

Cheddar Cheese, Lettuce, Onion, Tomato

Cowboy Burger* 16

Pepperjack Cheese, Bacon, Onion Straws
Bourbon BBQ Sauce

Angry Greek Burger* 16

Pepperjack Cheese, Spicy Pepperoncini
“New York Lunch’s Famous Greek Sauce “

Bleu Jam Burger* 16

Bleu Cheese Fondue, Onion Jam
Seared Mushrooms, Balsamic Glaze

🚢 Double Bacon Cheeseburger* 16

2- 4oz. Brisket Patties, Cheddar Cheese
Bacon, Pickles, Onion, Truffle Aioli

Chicken Wings 16

10 Jumbo Wings, Carrots & Celery
Ranch or Bleu Cheese

Sauces: Garlic Parmesan, Carolina Gold,
Thai Peanut, Cranch, Buffalo, BBQ,
Sweet Chili, Nashville Hot

Bliss Combo 18.95

5 Wings & One Topping Pizza

EYC Stone Fired Pizza

GF Cauliflower Crust 4 / Anchovies 2

Three Cheese 14

House-Made Marinara, Mozzarella, Provolone, Asiago

Portobello & Artichoke 15

White Sauce, Mozzarella, Feta, Seared Mushrooms
Red Onions, Spinach, Roasted Artichokes

Pepperoni Supreme 15

House-Made Marinara, Mozzarella, Provolone
Bacon, Cup & Char Pepperoni, Chives

🚢 Nashville Chicken Ranch 16

Ranch, Cheddar, Mozzarella, Bacon, Scallions
Nashville Hot Sauce, Crispy Chicken



Dessert

Spiced Orange Creme Brulé 9
Carrot Cake 11 GF/DF
Chocolate Mousse Cake 11
Pumpkin Piroluline Cheesecake 11
Cinnamon & Sugar Pretzels 8

Milkshakes 6

Chocolate Cherry Bliss
Vanilla
Chocolate
Strawberry

Floats 5

Vanilla & Root Beer
Vanilla & Orange Crush
Chocolate & Cream Soda
Strawberry & Dr. Pepper

Ice Cream Sundaes

Spanish 6

Chocolate Sauce, Spanish Peanuts
Whipped Cream

Salty Blonde 9

Salted Caramel Ice Cream, Blondie, Candied Walnuts,
Butterscotch Sauce, Sea Salt, Whipped Cream

Chocolate Covered Pretzel 9

Chocolate Ice Cream, Chocolate Sauce
Chocolate Pretzel Bits, Chocolate Whipped Cream



Saturday & Sunday Brunch
11am to 2 pm

Classic American Breakfast 10

Choice of Rye or Sourdough Toast, Bacon
Two Eggs Scrambled, Home Fries

Stack of Pancakes 10

Maple Syrup, Applewood Bacon

Eggs Benedict 14

Poached Eggs, English Muffin
Canadian Bacon, Hollandaise, Home Fries

Veggie Omelet 14

3 Egg Omelet, Cheddar Jack, Peppers
Onions, Spinach
With a Side of Home Fries & Choice of Toast
Add Bacon or Ham 2

Our culinary team is happy to accommodate dietary restrictions.
Many items can be prepared gluten free (GF)
and/or dairy free (DF).

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.