



**FALMOUTH YACHT CLUB**  
**DINNER MENU**

**SOUPS**

**New England Clam Chowder \$3.95**

*(native clams)*

**Onion Soup \$5.95**

**Soup Du Jour \$3.95**

**APPETIZERS**

**Crispy Cold Shrimp Cocktail \$7.95**

*(with accompanied sauce)*

**Cheese Quesadillas \$6.95**

*(with salsa & sour cream)*

**SALADS**

**Spring Mix Salad \$3.25**

*(with pear tomatoes, cucumber, carrots & choice of dressings)*

**Iceberg Wedge Salad \$9.95**

*(with crumbled blue cheese, bacon & blue cheese dressing)*

**ENTREES**

**Pan Seared Native Sole \$21.95**

*(with a lemon caper butter sauce, potato & vegetable)*

**12 oz. Grilled New York Steak \$26.95**

*(with demi reduction sauce, potato & vegetable)*

**Veal Medallions Sautéed \$23.95**

*(with mushroom demi reduction sauce potato & vegetable)*

**Roasted Native Cod – Nantucket Style \$22.95**

*(with cracker crumb topping, lobster sauce ,rice and vegetable)*

**Chicken & Shrimp \$22.95**

*(pan seared with rice & vegetables))*

**Vegetable Lasagna \$17.95**

*(served with Marinara sauce)*

**FALMOUTH YACHT CLUB**  
**SPECIALS**

**APPETIZER**

**Lobster Ravioli \$9.95**  
*(with vodka sauce)*

**ENTREES**

**Linguine and Clams \$20.95**  
*(with garlic butter or marinara sauce)*

**Grilled Swordfish \$23.95**  
*(with rice, vegetables and maitre d' butter)*

*We are required by the Commonwealth of Massachusetts to inform our guests that the ingestion of undercooked or raw foods may be harmful to your health*