



Millford Yacht Club Menu



APPETIZERS

MYC Chowder 6 cup / 8 bowl

New England style, chock full of clams and potatoes.

Clubhouse Nachos 14

Fresh tri-colored tortilla chips, salsa, cheddar jack cheese, jalapeños and house made chili. Served with sour cream and salsa.

Jumbo Shrimp Cocktail 14

Served with cocktail sauce and lemon.

Zee's Wings 10 half dozen / 19 dozen

Honey hot chicken wings served with celery and blue cheese dressing.

Fried Calamari 14

With cherry peppers, served with marinara sauce.

Pretzel Bites 8 (V)

Soft Bavarian bites with a whole grain mustard beer dip.

Tuna Wontons 16

Fried wontons, topped with rare seared Ahi tuna, mango salsa and wasabi crema.

Quesadilla 10

Flour tortilla with cheddar and Monterey Jack cheese, peppers and onions.

Add: Chicken - 6, Salmon - 8, Steak - 10

Fried Mozzarella 12

Italian breaded, half-moons of mozzarella with marinara.

Steamed Clams 15

Littleneck clams, steamed with garlic, herbs, white wine and served with rustic crostini.

Add Pasta and make it an entrée for \$20.

Executive Chef David Bridgforth

GF – Gluten free DF – Dairy free V – Vegetarian

Thoroughly cooking poultry, meats, eggs, shellfish and seafood will greatly reduce the risk of food borne illness

SALADS

MYC House Salad (DF, V, GF) 8

Mixed greens, tomatoes, cucumbers, onions and house croutons.

Caesar Salad (V) 8

Torn Romaine lettuce, house croutons and Pecorino Romano cheese.

Strawberry Pecan Chicken Salad (GF) 14

Pecan crusted breast, orange segments, sliced strawberries and mixed greens and balsamic vinaigrette.

Beet and Goat Cheese Salad (V) 12

Toasted pistachios, goat cheese, white balsamic, and honey vinaigrette over mixed greens.

Arugula Salad (DF, V, GF) 12

Baby arugula greens, poached pears, caramelized pecans and lemon vinaigrette.

Burrata Salad (V, GF) 12

Caprese salad of tomatoes, roasted peppers, Burrata and basil drizzled with EVOO and fig balsamic vinegar.

Bibb Salad (V, GF) 12

Stacked Butter lettuce salad with apples, raisins and feta dressing.

Salad Add-Ons: Chicken – 6 Salmon – 8 Shrimp – 10
Steak – 12 Tuna 12 Blue Cheese/Gorgonzola – 2

PIZZA

The 131 (V) 12

Grilled crust Margherita pizza, fresh tomato, mozzarella and Romano cheeses. (Substitute cauliflower crust for \$4)

Add toppings for \$1.50 each: Pepperoni, Bacon, Peppers & Onions, Mushrooms, Olives



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SANDWICHES

MYC Burger 14

Half-pound of certified angus beef, melted cheese, caramelized onions, lettuce and tomato on a Kaiser roll. Substitute Veggie Burger (GF, V) for \$15.

MYC Filet-O-Fish (GF) 14

Panko-breaded sole filet and lettuce on a Kaiser roll with tartar sauce and lemon.

Texas Turkey Club 14

Sliced smoked turkey, bacon, lettuce and tomato served on Texas toast with basil aioli.

Fig Grilled Cheese (V) 14

Fig jam, arugula, white cheddar and Swiss cheeses on brioche bread.

Prime Rib 16

Thin-shaved prime rib, caramelized onions and melted cheddar on a hoagie roll.

Blackened Chicken Tacos (3) 16

Grilled and spiced chicken, pico de gallo, shredded lettuce, avocado and crema.

Gluten-free wraps are available. Sandwich size English muffins are available for \$1.50 extra.

All sandwiches are served with your choice of house fries, sweet potato fries, onion rings or small salad.



ENTRÉES

STEAKS & CHOPS

New York Steak 28

10 oz. char-grilled and served with house potatoes and vegetable.

NEW

Steaks come with your choice of:

*Mushroom, red wine sauce

*Maître d'Hôtel Butter

*Bernaise Sauce

Veal Chop 30

14 oz. char-grilled French chop with house potatoes and vegetable.

Hatfield Reserve Pork Chop 27

Pan roasted with a maple bourbon glaze and served with apple-kale and butternut purée.

CHICKEN & PASTA

Pappardelle Chicken 23

Sautéed breast, spicy sausage, peppers, onions, cherry peppers in a white wine sauce over pasta.

Bucatini Vera Cruz (V) 20

Hollow spaghetti-like pasta tossed with capers, olives, jalapeños and garlic in a house pasta sauce.

SEAFOOD

Fish and Chips 22

Deep fried, beer battered cod with fries, tartar sauce and cole slaw.

Sole Florentine 26

Egg-dipped sole served over farfalle pasta with spinach and artichokes in a lemon, white wine, butter sauce.

Salmon Teriyaki 24

Grilled salmon topped with a teriyaki glaze, served with rice, vegetable and mango salsa.

Red Snapper 27

Plank roasted snapper served with an orange ginger glaze, house vegetable and rice.

