



# MACATAWA BAY

## YACHT CLUB DINING MENU

### STARTERS

#### FALL FLATBREAD - 14

Prosciutto, fontina, apple, goat cheese, and dried fruit on a pistachio pesto base topped with fresh arugula and a sage-honey drizzle.

#### FRIED SHRIMP - 17

Sriracha tempura shrimp served on Asian-chili slaw and sweet soy dipping sauce.



#### CHICKEN WINGS - 16

Plain, barbecue, sriracha dry spice, or buffalo with a sauce and celery sticks.

#### ITALIAN MEATBALLS - 16

Baked in a San Marzano tomato sauce, Mozzarella and Parmesan. Served with garlic toast.

### PIZZA

Cauliflower crust to make any pizza gluten free + \$2

#### TUSCAN - 16

Pepperoni, salami, sausage, cheese, and oregano on a red sauce base.

#### SUPREME - 16

Pepperoni, sausage, onions, peppers, and mushrooms, cheese, on a tomato base. Vegetarian Supreme - 15

#### PESTO 4 CHEESE - 14

Mozzarella, Provolone, Gorgonzola, and Parmesan.

### SOUPS & SALADS

CUP 6 | BOWL 8



Clam Chowder

Chef's Daily Soup Du Jour

Add to any salad: Grilled or  
crispy chicken \$10

Grilled Salmon or Shrimp\* \$12

#### CLASSIC CAESAR SMALL 8 | LARGE 13

Romaine lettuce tossed in classic dressing with croutons, Parmesan, and a lemon. Anchovies upon request.



#### HOUSE SALAD SMALL 6 | LARGE 10

Romaine lettuce tossed with tomatoes, shaved carrot, cucumber slices and choice of dressing.



#### APPLE SALAD - 16

Bleu cheese, apples, toasted nuts, dried fruit, and ancient grains served with a maple balsamic vinaigrette.

*\*Consuming raw under cooked meats, seafood, poultry, shellfish, or eggs may increase your chance of food borne illness.*

Gluten Free =





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## YACHT CLUB DINING MENU

### ENTRÉES

Includes a choice of: cup of soup, house salad, or Caesar salad. Chef can accommodate allergies if notified.

#### THAI NOODLE BOWL - 24

Sauteed fresh vegetables tossed with a creamy Thai peanut sauce and soba noodles topped with a sesame-peanut crumble.  
Add Grilled Chicken or Beef \$10  
Add Shrimp or Salmon \$12



#### BEEF TENDERLOIN\* - 45

Grilled beef tenderloin sided with mashed potatoes, sauteed mushrooms, cipollini onion, and spinach.  
Finished with a red wine-veal demi glaze and a peppercorn creame-fraiche.



#### SALMON - 30

Pan roasted salmon sided with a roasted brussels sprout hash with potatoes, bacon, and onion, finished with a bistro sauce.

#### BEEF STROGONOFF - 24

Sauteed roasted prime rib with mushrooms, red onions and fresh garlic tossed with egg fettuccini and creamy veal demi glaze, finished with bleu cheese crumbles and scallions.

#### PERCH DINNER - 24

8 Oz lightly breaded perch fillets served with vegetable, mashed potatoes, and tartar sauce.



#### PRIME RIB\*

(Served Thursday & Friday)

8 oz. 24 | 14 oz. 30

Seasoned, hand-rubbed, slow-roasted prime ribs of beef served with au jus, carved to order.  
Includes house made mashed potatoes and vegetable. Horseradish sauce available upon request.

### FAVORITES

Choice of: kettle potato chips, French fries, sweet potato fries, or tater tots.  
Gluten free bun add \$2

#### MBYC BURGER\* - 16

½ lb. patty with lettuce, tomato, onion, pickle.  
Add Cheddar, Swiss, or American cheese. + \$1 Bacon + \$2.  
Beyond Burger Patty + \$1.

#### OLIVE BURGER - 16

Green olive cream cheese, cheddar cheese, lettuce, tomatoes and sliced green olives.

#### PERCH BASKET - 17

Breaded perch filets served with French fries and tarter sauce.

#### PRIME RIB GRYO - 18

Garlic-oregano shaved beef with lettuce, tomato, onion, and banana peppers with a creamy feta cucumber sauce.

#### CHICKEN BURRITO - 17

All white meat chicken burrito, topped with queso blanco sauce, Jalapeno jack cheese and pico de gallo.

#### CHICKEN TENDIES - 14

Four breaded chicken tenders with fries.

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