

YACHTSMAN DINNER

Waikiki Yacht Club

Appetizers

Shrimp Cocktail <i>Chilled shrimp with Louisiana cocktail sauce</i>	\$9.50	Sashimi <i>Fresh Ahi over cabbage with wasabi and shoyu</i>	\$10.50
W.Y.C. Crab Cakes <i>Served with Remoulade sauce</i>	\$10.95	Shrimp Scampi <i>Sautéed in our house garlic butter sauce</i>	\$10.50
Steamed Manilla Clams <i>Served in a shallot, garlic & white wine broth</i>	\$9.75	Blackened Ahi <i>Seared with Cajun spices</i>	\$10.50
Fried Calamari <i>Choice of cocktail or tartar sauce</i>	\$9.25	Fried Clam Strips <i>Served with tartar sauce</i>	\$8.50
Sautéed Mushrooms <i>Served with garlic bread</i>	\$7.75	Basket of Onion Rings <i>Battered and served golden brown</i>	\$6.50

Soups and Salads

Clam Chowder	<i>Cup</i> \$3.50 <i>Bowl</i> \$4.50	Soup of the Day	<i>Cup</i> \$3.50 <i>Bowl</i> \$4.50
House Salad <i>Tossed Romaine lettuce with choice of dressing.</i>			\$3.95
Greek Salad <i>Fresh Romaine lettuce, slices of sweet onion, tossed in a red wine vinaigrette garnished with Kalamata olives, tomatoes, cucumbers, peppercinis, feta cheese, topped with anchovy filets.</i>			\$9.50
Seared Poke Salad <i>Junior's famous ahi poke with ogo, seared and served over a bed of fresh Romaine lettuce. Served with a shoyu mustard and sesame oil dressing.</i>			\$10.75
Cobb Salad <i>Diced chicken, bacon, eggs, avocado, tomatoes and Bleu cheese crumbles on a bed of fresh Romaine lettuce.</i>			\$11.25
Caesar Salad <i>Romaine lettuce with our special Caesar dressing.</i>			\$8.50
		<i>Grilled Chicken</i>	\$10.50
		<i>Shrimp</i>	\$11.00
		<i>Island Seared Ahi</i>	\$11.50

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Entrees

Sautéed Shrimp Scampi

*Cooked in garlic, shallot, wine and butter.
Served over a bed of linguine.*

\$19.50

Fresh Mahi Mahi

*Choice of poached, charbroiled, or sautéed.
Seasoned with lemon and capers.*

\$19.50

Charbroiled New York Steak

12 oz. cut topped with mushrooms.

\$22.50

Roast Prime Rib of Beef Au Jus

With creamy horseradish.

First Mate 8 oz. \$19.75

Captain Cut 11 oz. \$24.75

Baked Pork Chops

*Center cut pork chop
with onions and mushroom gravy.*

\$16.95

Roast Chicken

Choice of BBQ sauce or lemon garlic butter.

\$17.50

Lasagna

Beef Lasagna baked ala Castagnola's.

\$15.50

Vegetable Linguine

*Poached vegetables, served over a bed of linguine.
Choice of roasted garlic & herb sauce or
pesto sauce. Served with garlic bread.*

\$14.50

Sautéed Calamari Steak

*Choice of garlic butter or
lemon & capers sauce.*

\$18.50

Captain's Platter

*Deep fried scallops, shrimp & Mahi Mahi.
Served with cole slaw & French fries.*

\$21.00

Lobster Tail

7 oz. tail oven baked to perfection.

\$38.00

Baby Back Ribs

Slow-cooked with Junior's special BBQ sauce.

Half Slab \$16.95

Full Slab \$21.50

Charbroiled Lamb Chops

*Seasoned with herbs and garlic.
Served with mint jelly*

\$23.50

Sautéed Breast of Chicken

Choice of Parmigiana, Picata or Marsala.

\$19.50

Spaghetti Meatball

Served with garlic bread.

\$13.50

Chicken Linguine

*Sautéed chicken, mushroom & onions served
over a bed of linguine. Served with garlic bread.
Choice of alfredo or pesto sauce.*

\$16.50

Seafood Pasta

*Shrimp, scallop and fish
in a tomato cream sauce.
Served with garlic bread.*

\$19.25

*All entrees include choice of Clam Chowder, Soup du Jour or House Garden Greens.
Served with Vegetable du Jour and choice of Baked Potato, Garlic Mashed Potatoes,
Steamed White Rice or Steamed Brown Rice.*

No substitutions please.