

## Lite Fares

### **Land & Sea**

Certified Angus Beef Tenderloin Tips with Horseradish Sauce, Grilled Shrimp and Light Salad \$19

### **Chicken Egg Rolls**

Three Egg Rolls Deep Fried to Perfection with a Asian Chili Sauce \$11

### **Shrimp Cocktail**

Jumbo Shrimp with Chef's House Made Cocktail Sauce \$12

### **Fried Green Tomatoes**

Delicious Panko Breaded Green Tomatoes Served with a Bacon Basil Sauce \$10

### **Ahi Tuna Tartare**

Marinated Ahi Tuna with Avocado Tartare, A Soy-Lime Dressing & Served with Tortilla Chips \$16

### **Lump Crab Cakes**

Two House Made Lump Crab Cakes Served with Remoulade Sauce \$15

### **Charlie Chan Chicken**

Tempura Fried Chicken Strips Drizzled with a Sweet & Spicy Sauce and Topped with Green Onions \$10

### **Chicken Strips**

Hand Breaded and Deep Fried Chicken Strips \$10

### **Shrimp Nacho's**

Warm & Crisp Tortilla Chips Topped with Shrimp, Green Onions and Drizzled in a Cheddar, Feta Sauce \$12

Commonwealth  
Yacht Club

Call: 270-362-4444

Open : 5pm Wed-Sun

May 8th open daily

## Burgers & More

### **CYC's Admiral Burger**

Certified Angus Burger with Your Choice of Cheese and Toppings \$12

### **Jalapeno Crunch Burger**

Certified Angus Burger with Fried Jalapenos, Pepper Jack Cheese with Chipotle Sour Cream Sauce \$14

### **Breakfast Burger**

Certified Angus Burger with American Cheese, Bacon, & a Fried Egg \$14

### **The Reuben**

Toasted Pumpernickel Bread, Sauerkraut, Thinly Sliced Corned Beef, Melted Swiss Homemade Thousand Island Dressing \$14

### **BBQ Pork Sliders**

Homemade Pulled Pork with BBQ sauce and Topped with House Made Coleslaw & served on Two Hawaiian Buns \$13

### **Cheesy Chicken Sliders**

Two Hawaiian Rolls with Chicken, Bacon, Mushrooms, Onions, Mozzarella Cheese & Honey Mustard Dressing \$14

# Take Out Menu



# 270-362-4444



## The Shore

### **CYC Filet**

Certified Angus Beef Filet from Our Own Village Market with Demi-Glace Sauce, Baked Potato & Vegetable of the Day \$29

\*Pan Seared Filet in Butter Sauce \$31

### **Certified Angus Rib Eye**

Certified Angus Rib Eye Steak from Our Own Village Market Grilled with Compound Butter, Baked Potato & Vegetable \$28

### **Grilled Chicken**

Delicious Grilled Chicken Blackened or Jerk Style with Fresh Vegetables and Rice \$16

### **French Onion Meatloaf**

A Generous Portion of Meatloaf with our Chef's Twist of Flavors including Mushrooms, Onion and Red Wine Demi-Glace \$14

### **Chicken Marsala**

Pan Seared Chicken with Marsala Cream Sauce, Mashed Potatoes and Vegetable \$17

### **Filet Beef Tips**

Certified Angus Beef Filet tips from Our Own Village Market with Demi-Glace Sauce, Mashed Potatoes & Vegetable \$17

## The Sea

### **Coconut Shrimp**

Jumbo Shrimp Dredged with Coconut and Served with Tropical Rice & Vegetable of the Day \$15

### **Blue Fin Ahi Tuna**

Beautifully Marinated Ahi Tuna Prepared Medium Rare and Served with Rice and Vegetable of the Day \$25

### **Parmesan Herb Salmon**

Delightful Parmesan Herb Crusted Salmon with Rice and Vegetable of the Day \$19

*(Grilled Salmon Also Available \$17)*

### **Stuffed Grouper**

Scrumptious Grouper Stuffed with Mushrooms and Spinach with Dijon Cream Sauce over Herbed rice \$23

### **Sea Scallops**

Scallops in a Bourbon, Chipotle & Bacon Cream Sauce with Rice and Vegetable of the Day \$23

### **Shrimp & Grits**

Our Chef's Own Creation of Grilled Shrimp Over Flavorful Fried Grits Smothered in a Demi-glace with a Fresh Vegetable \$16

### **Fish & Chips**

Cod Filet Hand-battered & Fried to a Golden Brown Served with Fries \$15

### **Blackened Swordfish**

A Generous Swordfish Steak Blackened with a Hint of Thyme A top Sweet Caramelized Onions Served with Mashed Potatoes \$23

### **Grilled Mahi Mahi Taco's**

Two Mahi Mahi Tacos with Marinated Cabbage, Pickled Onions, Cheese & a Baja Sauce and Served with Tortilla Chips \$18

## Salad Selections

### **Stacked Crab**

A Superb Blend of Crab Meat, Lettuce, Peppers, Red Onions, Mango and Avocado with Balsamic Reduction \$19

### **BLT Cobb**

A Feast of a Salad Stacked High with Lettuce, Bacon, Egg, Shredded Cheese, Avocado, Tomato and Peppers with Ranch Dressing \$15

### **Black & Bleu**

House Blend Mix with Candied Pecans a Pear Swan and Choice of Blackened Chicken or Beef Tips with Bleu Cheese Crumbs and Dressing \$16

### **Caprese Salad**

Buffalo Mozzarella Cheese, Plump Fresh Tomatoes with Fresh Basil and Balsamic Reduction \$8

### **Dinner Salad**

*A Fresh House or Caesar Topped with Your Choice of:*

Shrimp, Chicken, Salmon, or Beef

## Side Choices

Roasted red potatoes

Beer battered fries

Onion rings

Spinach

Mashed potatoes

Basmati/Herb rice

House specialty rice

Green beans

House or Caesar salad

Cup of soup

## Perfect Pasta

### **Chicken & Bacon Carbonara**

Grilled Chicken, Bacon, Onions & Cream with Linguini \$19

### **Shrimp Alfredo**

Grilled Shrimp, Garlic Cream & Parmesan Sauce with Linguini \$23

### **Chicken Bruschetta**

Grilled Chicken with Bow Tie Pasta Tossed in Garlic & Basil with Roma Tomatoes and Balsamic Drizzle \$22

### **Chicken Parmesan**

Crusted Fried Chicken Stacked with Buffalo Mozzarella layers and Drizzled with Marinara and Served atop a Bed of Linguini \$19

## Delicious Dessert

### **Luscious Lava Cake**

Molten Chocolate Cake with a Liquid Chocolate Center Topped with Ice Cream and Chocolate Sauce \$8

### **N.Y Cheese Cake**

A Rich & Creamy Cheesecake Topped with Chocolate, Strawberry or Caramel \$7

### **Hot Fudge Sundae**

Vanilla Ice Cream with Hot Fudge, Whip Cream & pecans \$8