



## Soup of the Day 9

Chef's Creation • House-made Bread

## Food For Sharing

Served With House-made Bread

### Marinated Olives 6

Marinated Mediterranean Olives

### Cold-Smoked Salmon 11

House Smoked • Crème Fraiche • Capers • Onion • Lemon

### Escargot Puttanesca 11

Tomato • Garlic • Capers • Olives • Puff Pastry

### Meat & Cheese Plate 12

Local Selection From Four Quarters Meats • Imported Cheeses • Pickles • Olives

### Chicken Liver & Foie Gras Mousse 12

Canadian Brome Lake Poultry • House-made Pickled Vegetables

### Prawns on Toast 15

Oceanwise Selva Prawns • Creamy Butter Sauce with Garlic and a Hint of Chili

## Salads

### Seasonal Greens 8

White Balsamic Vinaigrette  
Local Saanich Organics Greens

### Romaine 8

Caesar Style • House-made Croutons  
Parmesan • Anchovy • Lemon

### Avocado 9

Latin Spiced • Garlic • Chili • Local Greens

**Make it a Meal: Add Chicken 6 or Prawns 8**

### Poke 14

Ahi Tuna • Avocado • Soya • Sesame  
Rice Vinegar • Onions • Local Greens

### Niçoise 14

Yellowfin Tuna • Potatoes • Tomato  
Green Beans • Olives • Local Greens



## Burgers

Served With a Small Seasonal Greens

### **Deluxe Yacht Club Burger 20**

Ground Prime Rib Patty • Cheese • Bacon • Mushrooms • Tomato  
Lettuce • House Dressing

### **Garden Burger 16**

Black Bean • Onion • Cheese • Tomato • Lettuce • House Dressing

### **Grilled Chicken Burger 17**

Chicken Breast • Cheese • Tomato • Lettuce • House Dressing

### **Prime Rib Burger 17**

Ground Prime Rib Patty • Cheese • Tomato • Lettuce • House Dressing

***Add Bacon or Mushrooms 3***

## Flatbreads

### **Garden Pizza 14**

Thin Crust Flatbread • Pesto • Peppers • Onion • Mushroom • Cheese

### **Yacht Club Pizza 15**

Thin Crust Flatbread • Marinara • Charcuterie • Peppers • Onion • Cheese

### **Chef's Pizza**

Market Price • Thin Crust Flatbread • Chef's Creation

## Please Join Us For Brunch

On Sundays From 10 am to 1 pm  
Ask Your Server to See Our Brunch Menu

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Local Saanich Organics Greens

### Romaine 8

Caesar Style • House-made Croutons  
Parmesan • Anchovy • Lemon

### Avocado 9

Latin Spiced • Garlic • Chili • Local Greens



**Make it a Full Meal: Add Chicken 6 or Prawns 8**

### Poke 14

Ahi Tuna • Avocado • Soya • Sesame  
Rice Vinegar • Onions • Local Greens

### Niçoise 14

Yellowfin Tuna • Potatoes • Tomato  
Green Beans • Olives • Local Greens

 Vegetarian Items  Gluten Free Items

SNSYC strives to accommodate all guests. Please inform your server of any food allergies. Please Note: Items listed as gluten free contain no gluten in their ingredients. However, food is made in a kitchen that has gluten prepared items. Cross-contamination may occur and not be suitable for gluten intolerant or celiac guests.

## Bowls

**Green Curry** <sup>GF</sup> Veg <sup>V</sup> 14 | **Chicken or Prawns** 21

Thai • Local Vegetables • Artisanal Rice

**Butter Chicken** 18

Indian • Chicken Breast • Tomato Cream Sauce • Artisanal Rice

**Beef Rendang** <sup>GF</sup> 22

Indonesian Curry • Beef Rib Meat • Thick Coconut Curry • Artisanal Rice

**Pasta of the Day**

Market Price

## Plates

Accompanied by Chef's Choice

**Daily Catch**

Market price

**Duck Confit** <sup>GF</sup> 24

Brome Lake Duck Leg • Berry Demi-glace

**Beef Tenderloin** <sup>GF</sup> 29

4 oz. Sterling Silver Beef • Spicy Thai Sauce

**Yellow Fin Tuna Filet** <sup>GF</sup> 34

Pan Seared • Served Rare • Mango Herb Sauce

**Roasted Rack of Lamb** <sup>GF</sup> 35

North African Spiced Half Rack • Olives

## Friday Night Prime Rib

Available Only on Friday Evenings, Reservations Recommended

**Friday Night Sterling Silver Prime Rib**

4 oz. 27 | 7 oz. 32 | 10 oz. 38

Yorkshire Pudding • Chef's Potato • Seasonal Vegetables • Au Jus

**Add garlic prawns 8**