



RHODE ISLAND YACHT CLUB

Since 1875

JUNE 10, 2022

SIDES & SHARABLES

RI CLEAR CHOWDER ^{GF} | 4 or 6

CAESAR SALAD ^{GF AVAIL} | 6

GREEN SALAD ^{GF AVAIL} | 6

N.E. STUFFIES | 8

two (2) new england stuffies with chorizo and pepper ritz stuffing

FRIED CALAMARI | 12

tossed with garlic parmesan

MARGHERITA

FLATBREAD ^{GF AVAIL} | 12

fresh mozzarella, tomato, basil, garlic, olive oil, balsamic glaze

WARM ARTICHOKE DIP ^{GF AVAIL} | 10

creamy artichoke dip with crostini

ITALIAN MEATBALLS | 10

three (3) beef and pork meatballs, marinara, parmesan

PENNE MARINARA ^{GF AVAIL} | 8

PENNE ALFREDO ^{GF AVAIL} | 8

BROCCOLI RABE ^{GF} | 8

SAUTÉED GREEN BEANS ^{GF} | 6

GARLIC MASHED POTATO ^{GF} | 5

ENTRÉES ~ A LA CARTE

CHICKEN PARMESAN | 16

breaded chicken cutlet, mozzarella, served with penne marinara

HADDOCK FRANCAISE ^{GF} | 18

egg battered haddock fillet, white wine lemon butter sauce, served over mashed potato

BEEF BRACIOLE ^{GF} | 22

slow braised thin sliced beef with prosciutto and garlic, served with broccoli rabe

BAKED STUFFED SHRIMP | 20

four (4) jumbo shrimp, butter ritz stuffing, lemon beurre blanc, served with sautéed green beans

VEGETABLE LASAGNA WITH WHITE SAUCE ^V | 16

mushroom, broccoli rabe, ricotta, mozzarella, parmesan cream sauce

EGGPLANT ROLLATINI ^{V, GF} | 16

egg battered and fried, rolled with spinach, topped with marinara and mozzarella

DESSERTS

TIRAMISU | 7

topped with whipped cream

SFOGLIATELLE | 7

flaky pastry filled with lemon ricotta cream

CHOCOLATE LAVA CAKE ^{GF} | 8

served with vanilla ice cream

EXECUTIVE CHEF HEATHER MORRISSON

consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness