



Santa Monica Windjammers Yacht Club

# SMWYC BAR & PATIO MENU



## Breakfast

### House-Made Crepes

Classic Crepe	\$4.00
Nutella Crepe	\$7.00
Fruit & Nutella Crepe	\$8.00

### Traditional Breakfast

\$9.00

Eggs your way,  
Choice of Bacon or Sausage  
and served with Country Potatoes

### Breakfast Butter Croissant

\$9.00

Bacon, Egg and Cheese  
served on a Fresh Buttered Croissant

### Chorizo Burrito

\$9.00

Chorizo, Mozzarella Cheese,  
Eggs and Potatoes,  
wrapped in a tortilla and  
served with Sour Cream and Salsa

### Vegetable Frittata

\$10.00

Fresh Vegetables Italian Egg Dish

### Bagel and Lox Plate

\$11.00

Smoked Salmon, Onions, Cream Cheese  
and Capers

## Omelets & Scrambles

### The Mushroom

\$10.00

Two Eggs with fresh Mushrooms, Tomatoes,  
Red Onions and Mozzarella Cheese  
and served with Mixed Greens

### The Grilled Vegetables

\$10.00

Two eggs with Grilled Zucchini, Mushrooms  
and Roasted Red Peppers and Topped with  
Parmesan Cheese served with Mixed Greens

### The Spinach & Feta

\$10.00

Two eggs with Sautéed Spinach,  
Red Onions and Imported Feta Cheese  
served with Mixed Greens

### The Meat Lovers

\$10.00

Two eggs, Meat and Cheese served with  
Country Potatoes

LOOK  Best Sellers!


## Appetizers

- Traditional Ceviche** \$10.00  
**Shrimp Cocktail** \$9.00  
**Calamari** \$13.00  
**Chips and Salsa** \$6.00  
**Quesadillitas (3)** \$7.00  
Cheese on Corn Tortilla  
**Gringas (2)** \$9.00  
Cheese and Carne Asada on Flour Tortilla

## Salads

(Add Chicken, Beef or Salmon, \$3.00 Extra)

- The Signature**  \$10.00  
Spinach, Strawberries and Blue Berries  
served with Balsamic Vinaigrette

- The Greek**  \$10.00  
Lettuce, Fresh Cucumbers,  
Feta Cheese, Kalamata Olives, Tomatoes  
and Balsamic Vinaigrette

- The Caprese** \$10.00  
Fresh Tomatoes, Buffalo Mozzarella Cheese,  
Basil with Olive Oil and Balsamic Vinegar


- The Golden Pear** \$13.00  
Mixed Greens, Pears, Caramelized Walnuts,  
Dried Cranberries and Balsamic Vinaigrette

- The Caesar** \$9.00  
Hearts of Romain, Parmesan Cheese,  
Croûtons and our House-Made  
Caesar Dressing

- The Spicy Chicken** \$11.00  
Marinated Chicken Breast, Mixed Greens,  
Cajun Spices, Carrots, Cucumbers, Tomatoes  
with Ranch Dressing


- The Seared Tuna** \$12.00  
Spinach, Cucumber, Carrots, Tomatoes with  
Balsamic Vinaigrette

## Paninis

- Chicken Pesto**  \$9.00  
Chicken Breast Marinated in House-Made  
Pesto Sauce served with Fresh Tomatoes,  
Mozzarella Cheese and Dijonnaise
- Veggie** \$9.00  
Fresh Vegetables, Spinach, Tomatoes,  
Crimini Mushrooms, Mozzarella Cheese  
and Dijonnaise


- Classic** \$10.00  
Prosciutto, Mozzarella Cheese,  
Fresh Basil, Tomatoes and Dijonnaise

- California Turkey** \$9.00  
Turkey Breast with Avocado, Tomatoes,  
Mozzarella Cheese and Dijonnaise

- Tuna Melt**  \$9.00  
House-Made Tuna Salad, Artichoke Hearts,  
Capers, Mozzarella Cheese, Fresh Tomatoes  
and Dijonnaise

- Ham and Cheese** \$7.00  
Ham and Mozzarella Cheese with Dijonnaise

## Pasta

- Pesto Ravioli**  \$13.00  
Three Cheese Ravioli in a  
Basil and Garlic Sauce  
served with Marinated Chicken or Shrimp

- Garlic Noodles** \$12.00 (L) \$7.00 (S)  
Singapore Inspired Garlic Noodles  
with Chicken or Shrimp

- Spaghetti and Meatballs** \$13.00  
Spaghetti with House-Made  
Meatballs and Marinara Sauce

## Entrées

**Rib Eye Steak**  8oz. \$15.00 10oz \$20.00  
Marinated Rib Eye, served with  
Seasonal Vegetables and Roasted Potatoes

**NY Strip Steak** 8oz. \$15.00 10oz \$20.00  
Marinated NY Strip, served with  
Seasonal Vegetables and Roasted Potatoes

**Fresh Grilled Salmon**  \$13.00  
Lightly Marinated in Garlic, Parsley,  
White Pepper and Sea Salt served with  
Vegetables and Roasted Potatoes

**Chicken Francaise** \$11.00  
Marinated Chicken Breast in a  
Lime and Capers Butter Sauce  
served with Vegetables and Roasted Potatoes

## Dessert

**Fresh Avocado Ice Cream**  \$6.00  
Made to Order

**Flan** \$6.00  
House-Made Special!

**House-Made Crepes**  
Available in Classic with Melted Butter and  
Powdered Sugar \$4.00  
Warm Nutella with Strawberries  
and Bananas  \$7.00

**Ice Cream** \$4.00  
Vanilla or Chocolate!

**Coffee and Tea Available** \$3.00



## Wine List



**2015 Dry Chenin Blanc**  
Bottle \$20.00 Glass \$8.00

*At first swirl, aromatics of white pear, pineapple and banana spring forward from the glass. On the palate, the wine is refreshing with flavors of ripe tangerine and peaches. The mouthfeel is lively, but rich and has a subtle creaminess.*



**2015 Sauvignon Blanc**  
Bottle \$25.00 Glass \$10.00

*At first swirl, this wine presents aromas of honeydew melon, ripe pear and some floral notes. On the palate, flavors of Meyer lemons, tangerines and mineral notes come through with a slightly creamy, but lively finish.*



**2013 Cabernet Sauvignon**  
Bottle \$38.00 Glass \$15.00

*The 2013 vintage is showing lots of lively spice. This wine opens with deep blackberry and currant on the nose with hints of anise. The mouthfeel is gentle, and the finish is lengthy.*

