

## Appetizers

Sweet & Sour Eggplant- Eggplant with Caramelized Onion & Celery with a touch of Tomato in a Sweet & Sour Sauce Served Cold...\$8

Clams Casina- 6 Jersey Littlenecks Topped with Onions, Peppers and Bacon...\$9

Steamers- One Dozen Jersey Littlenecks Steamed to Perfection in White Wine, Garlic and Butter. (Perfect for Dipping) ...\$11

Shrimp Cocktail- 3 Jumbo Shrimp Steamed, Chilled and Served with Cocktail Sauce...\$12

Crab Dip- Crab, Spinach with Cheddar and Port Salut Cheese, Baked and served Piping Hot with Garlic Toast Points...\$11

## Soup & Salads

Artichoke & Shrimp- Artichokes and Rock Shrimp Served with Red Peppers, Onions and Peas topped with a Light Lemon Vinaigrette...\$9

Spinach Salad-Baby Spinach Blended with Egg, Bacon, Red Onion, Craisins and Swiss Cheese Topped with Raspberry Vinaigrette...\$??

Soup Du Jour...\$5

Soup and Salad Bar...\$9

Soup and Salad Bar with Sandwich Order...\$4

## Sandwiches

Thanksgiving Style Turkey Sub- Sliced Turkey, Cranberry Sauce and Stuffing served with Lettuce and Mayonnaise...\$10

Crab Cake Sandwich – Our House Made Jumbo Lump Crab Cake Drizzled with Sweet Thai Aioli served with Lettuce and Tomato on a Potato Bun...\$12

Chicken Sandwich-Grilled Chicken Breast topped with Cheddar Cheese, Roasted Peppers and Apple Wood Smoked Bacon...\$10

Fried Flounder- Golden Fried Flounder Filet Served on a Kaiser Roll with Tartar Sauce...\$12

## YCSH Burgers

*All Burgers come with a choice of Fries or Onion Rings  
Served on a Kaiser Bun*

*The Club Burger - A Juicy 8 oz Chef Blend Burger with Lettuce,  
Tomato and Onion...\$9*

*Choice of Toppings - \$.50 a Topping  
American, Cheddar, Bleu Cheese, Swiss or Provolone  
Bacon, Sautéed Onions, Sautéed Peppers, Roasted Peppers or Sautéed Mushrooms*

## Entrees

*All Entrees Come with Soup and Salad Bar*

*Broiled Combo- Shrimp, Scallops, Flounder and Clams Casino  
Broiled to Perfection in Garlic, Butter and White Wine...\$25*

*Filet Mignon- 8oz Certified Hereford Filet Mignon Cooked to Your Liking Prepared and  
Served with a Brandy, Cream and Peppercorn Sauce...\$29  
Top with Melted Gorgonzola and Lump Crab ...+\$6*

*Ravioli Du Jour – Special Ravioli Prepared in Different Sauces Each Week...\$MP*

*Chicken Marsala –Pan Seared Chicken Breast Prepared with Mushrooms and Shallots  
Served in a Marsala Wine Sauce...\$19*

*Salmon-Pan Seared Jail Island Salmon Crusted with Sesame Seeds, Topped with Wilted  
Leeks and Roasted Ginger Butter...\$22*

*Crab Cake – An 8 oz House Made Crab Cake Served with a Dijon Mustard Sauce...\$21*

*Veal Piccata- Fender Veal Cutlets Pan Seared in a White Wine and Lemon Caper  
Sauce...\$22*

*Veal Parmesan-- Fender Breaded Veal with Melted Mozzarella and Fresh  
Marinara...\$19*

*Chicken Parmesan- Fenderized Breaded Chicken Breast with Mozzarella Cheese and  
Fresh Marinara...\$ 17*

*Egg Plant Rollatini- Thinly Sliced Eggplant Rolled with Mozzarella Cheese and  
Topped with Marinara...\$16*

**18 % Gratuity and 7% New Jersey Sales Tax Added to Each Check**