

## Eggs & Omelets

--Choice of Two Brunch Sides \*\*Gluten Free Bread Available Upon Request

<b>Two Eggs Anyway</b>	9	<b>Tex Mex Omelet (gf)</b>	17
<i>Additional Egg</i>	2	<i>Roasted Peppers, Caramelized Onion, Chorizo, Pepperjack Cheese</i>	
<b>Steak &amp; Eggs (gf)</b>	27	<b>Meat Lovers Omelet (gf)</b>	17
<i>Two Eggs Anyway, 8 oz Prime Skirt Steak, Black Garlic Steak Sauce</i>		<i>Bacon, Ham, Sausage, Cheddar Cheese</i>	
<b>Caprese Frittata (v)</b>	9	<b>Veggie Omelet (v) (gf)</b>	17
<i>Farm Tomatoes, Fresh Mozzarella, Basil, Greens</i>		<i>Roasted Mushrooms, Charred Tomato, Caramelized, Onion, Broccoli, Swiss Cheese</i>	

## Featured Brunch

<b>Shashuka (v) (gf)</b>	15	<b>Abby Hash (v) (gf)</b>	13
<i>Two Farm Eggs, Herbs, Spiced Coconut Heirloom Tomato Stew, Herby Crispy Breakfast Potatoes, Olive Bread</i>		<i>Two Fried Egg, Crispy Potato, Brussels Sprouts, Pickled Banana Peppers, Bacon, Garlic Aioli</i>	

## Brunch Classics

--Choice of Two Brunch Sides \*\*Gluten Free Bread Available Upon Request

<b>Yogurt Parfait (v) (gf)</b>	13	<b>Buttermilk Pancakes (v)</b>	11
<i>Vanilla Honey Whipped Greek Yogurt, Seasonal Fruit, Granola</i>		<i>Whipped Butter and Maple Syrup</i>	
<b>Shrimp &amp; Grits (gf)</b>	17	<b>Butterscotch &amp; Banana Pancakes (v)</b>	11
<i>Creamy Grits, Garlic Chili Sautéed Shrimp</i>			
<b>Biscuits &amp; Gravy</b>	10	<b>French Toast Bread Pudding (v)</b>	11
<i>Buttermilk Biscuit, Sausage Gravy</i>		<i>Dulce de Leche, Whipped Cream</i>	

## Brunch Sides

	<i>side</i>	<i>à la carte</i>		<i>side</i>	<i>à la carte</i>
<b>Meat</b>	2	7	<b>Toast</b>	inc	4
<i>Bacon, Pork, Sausage, Chicken Sausage</i>			<i>White, Wheat, Rye, Sour Dough</i>		
<b>Crispy Breakfast Potatoes</b>	inc	5	<b>Fries (v)</b>	inc	5
<i>Herbs, Parmesan</i>			<i>Regular or Sweet</i>		
			<b>Mixed Fruit</b>	inc	5

## Shared Plates

<b>Panisse (vv) (gf)</b> <i>Piquillo Coulis, Lemon</i>	11	<b>Calamari</b> <i>Buttermilk Marinated, Rosemary, Lemon Zest, Remoulade</i>	17
<b>Tom Yum PEI Mussels</b> <i>Lemongrass, Cilantro, Kaffir, Grilled Baguette</i>	13	<b>Seared Scallops (gf)</b> <i>Candied Kalamata Olives, Toasted Walnuts, Vanilla Aioli, Chive, Lemon Zest</i>	18
<b>Oysters on 1/2 Shell (gf)</b> <i>Mignonette, Horseradish, Cocktail Sauce, Lemon</i>	18	<b>Nantucket Jumbo Lump Crab Cake</b> <i>House Remoulade, Petite Greens</i>	17
<b>Sweet &amp; Sticky Chicken Wings (gf)</b> <i>Shaved Crudit�</i>	23	<b>Farmer's Mushroom Tart (vv)</b> <i>Celery Root Pur�e, Frisee, Herbs</i>	11
<b>White Bean Hummus (vv)(gf)</b> <i>Pine Nuts, Herbs, Root Vegetables, Pita</i>	9	<b>Baked Brie (v)</b> <i>Picnic Grapes, Green Apple, Baguette, Local Honey Tossed Nuts</i>	15

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## Salads

~upgrade your salads with your favorite protein!

<b>Swiss Chard &amp; Brussels Sprouts (v)(gf)</b> <i>Pecorino, Smoked Almonds, Dijon Vinaigrette</i>	16	<b>Greek (v)</b> <i>Romaine, Tomato, Kalamata Olives, Red Onion, Cucumber, Green Bell Pepper, Mint, Feta, Pita, Lemon Oregano Vinaigrette</i>	15
<b>Wedge (gf)</b> <i>Bleu Cheese Crumbles, Bacon, Tomato, Chives, Bleu Cheese Dressing</i>	11	<b>Caesar</b> <i>Romaine Lettuce, Caesar Dressing, Parmesan, Fresh Baked Croutons</i>	11
<b>Signature (v)(gf)</b> <i>Lemon &amp; Olive Oil Dressed Arugula, Shaved Radish, Parmesan Crisp, Black Pepper</i>	9	<b>Cobb</b> <i>Iceberg, Tomato, Hardboiled Egg, Bacon, Red Onion, Avocado, Bleu Cheese</i>	16

Gluten Free (gf), Vegetarian (v), Vegan (vv)

Executive Chef *Gilbert Langlois*

## Sandwiches & More

--Choice of One Side

\*Impossible Burger Available Upon Request

\*\*Gluten Free Bread Available Upon Request

### Columbia Burger 16

Lettuce, Tomato, Onion, Sliced Pickles,  
Pickle Spear, Toasted Bun

### Smash Burger 16

Secret Sauce, American Cheese, Sliced Pickle,  
Toasted Bun

### Fried Chicken Sandwich 17

Fried Chicken, Pickles, American Cheese,  
Hot Honey Mayo, Toasted Bun

### The Yacht Club 18

Ham, Turkey, Bacon, Swiss, Garlic Aioli,  
Lettuce, Tomato, Red Onion, Sour Dough

### Shaved Prime Rib 21

Caramelized Onion, Provolone, Truffle Jus,  
Hoagie Roll, Hot Giardiniera on the Side

### BYOT (Build Your Own Tacos) 16

Cabbage Slaw, Salsa Verde, Sour Cream,  
Lime

--Choice: Cod, Smoked Chicken, Steak,  
Shrimp, Mushrooms (vv)

--Choice: Flour or Corn Tortilla (gf)

--Choice: Cheese or No Cheese

## Sandwich Sides

	side*	à la carte
Cabbage Cole Slaw	inc	5
Cup of Soup	2	6
Truffle Fries	3	8
Onion Rings	2	6
Ranch Dusted Tater Tots (v)	inc	5
Fries (vv)	inc	5

Regular or Sweet

## Soups

### Butternut Squash Pozole (vv)(gf) bowl 9/cup 6

Savory Broth, Homini, Radish,  
Onion, Cilantro

### Bookbinder bowl 9/cup 6

Served with Dry Sherry

## ~Additions

-Chicken Breast	6
-Skirt Steak	15
-Shrimp	9
-Crab Cake	14
-Faroe Island Salmon	14
-Impossible Meat (vv)	9
-Grilled Tofu (vv)	9

## Dressings

1,000 Island, Balsamic Vinaigrette,  
Bleu Cheese, Dijon Vinaigrette,  
Lemon Oregano Vinaigrette, Ranch

## Toppings

Caramelized Onions • Applewood Bacon 3  
Sautéed Mushrooms • Avocado

## Cheese

American • Bleu • Cheddar • Mozzarella inc  
Pepperjack • Provolone • Swiss

### DIETARY NEEDS

Please notify your server of any dietary needs,  
dietary restrictions or special requests.  
Chef Gilbert will proudly customize your meal

\*The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

## Rare Tea Cellars Iced Tea

### 3 ESTATE BLACK TEA 4

*A proprietary blend of high mountain black teas from China, Sri Lanka, and India. Makes a great traditional iced tea! Origin: China, Sri Lanka, and India*

## Rare Tea Cellars Hot Tea

### MOROCCAN DREAM 4

*Organic Dragonwell green tea and the finest mints create a Moroccan mint tea unlike anything else.*

### EMPORER'S AGED KEEMUN 2009 4

*The finest black tea from the high mountains of China. Cellar aged for added body and depth. One grade higher than what the Queen of England drinks.*

### RTC FIRST FLUSH DARJEELING 4

*A tender first blossom of Darjeeling from deep in the Himalayas. Full bodied with delicate sweetness. Worldwide production of this lot is limited to 120 kilos.*

### RTC REGAL EARL GREY 4

*Organic High mountain black tea & oil of bergamot*

### RTC REGAL ENGLISH BREAKFAST 4

*Traditional Organic English Breakfast.*

### WILD BLUEBERRY NOIR 4

*Wild Maine blueberries are harvested at peak season and freeze dried to capture their special flavor. The berries are then added to a blend of high mountain black teas from China, India and Sri Lanka, the result is a rich black tea with a burst of blueberry on the palate.*

### EMPEROR'S CHAMOMILE 4

*Organic and biodynamically grown, hand picked Egyptian Chamomile. Haunting honey apple essence on the palate. Used for relaxation and peace.*

### GINGERBREAD DREAM ROOIBOS 2020 4

*Rooibos tea, Guatemalan ginger, sliced almonds, pistachios, Mekong cinnamon, Spanish orange peel, Indian coriander, spice essence, and baby pink peppercorns.*

## Cocktail Adjacent

### NON-ALCOHOLIC COCKTAILS

### STRAWBERRY CRUSH 7

*Strawberries, Mint, Simple Syrup, Lime Juice, Ginger Beer*

### SPIRITLESS COLLINS 9

*Seedlip Garden, Lemon Juice, Simple Syrup, Indian Tonic, Twist*

### HEMMING-NO-WAY 9

*Pentire Seaward, White Grapefruit, Simple Syrup, Lime*

### RASPBERRY REFRESHER 9

*Seedlip Grove, Lemon Juice, Raspberry Syrup, Mint*

## Soft Drinks

### COCA-COLA PRODUCTS 3

### SARATOGA SPRING WATER 5

### LEMONADE 4

### OLD FASHIONED ROOT BEER 4

## Café Ricard Coffee

### ALL COFFEES AVAILABLE IN REGULAR AND DECAF

### DRIP COFFEE 3

### ESPRESSO 4

### CAPPUCCINO 6

### CAFFÈ LATTE 6

### THE DOUBLE UP 6

*Two Shots Espresso, White Mocha Syrup, Milk and Whipped Topping*

### HOT CHOCOLATE 6



Columbia Yacht Club proudly serves locally sourced organic honey provided by Heaven's Honey