



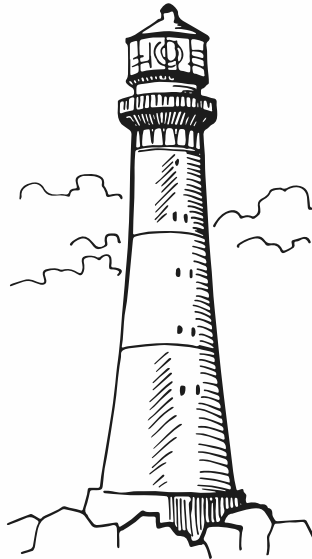
# ATWOOD YACHT CLUB

THE CLUB JOINED THE OHIO INTER-CLUB YACHTING ASSOCIATION IN 1950 THE FIRST REGATTA WAS HELD IN SEPT 1951

## BURGERS

All burgers comes with one side

- \$12 AYC BURGER  
Fresh 8oz burger built your way on a toasted bun.
- \$15 THE ATWOOD BURGER  
Two 4oz patties smothered in cheese. with bacon, pickles, lettuce, onion and thousand island.
- \$15 MUSHROOM SWISS  
Savory mushrooms and caramelized onions, Swiss cheese, roasted garlic mayo
- \$15 BIG WESTERN BURGER  
Two grilled 4 oz patties, cheddar cheese, bacon, fried jalapenos, onion rings, BBQ Sauce

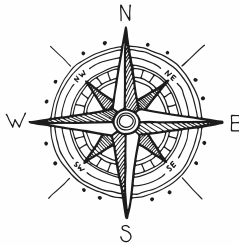


## WRAPS & SANDWICHES

All wraps and sandwiches comes with one side

- BUFFALO CHICKEN \$15  
Fried or grilled chicken, cheddar, lettuce, tomato, ranch, buffalo sauce
- CAESAR WRAP \$15  
Fresh romaine lettuce tossed in caesar dressing with parmesan cheese, tomato. steak or chicken
- SOUTHWEST WRAP \$15  
Romaine lettuce, black beans, pico, roasted corn, cheddar cheese, avocado, sour cream and chipotle ranch. steak or chicken
- FRIED GREEN TOMATO BLT \$13  
Toasted whole wheat bread, fried green tomatoes, peppered bacon, lettuce. roasted garlic aioli

## PIZZA



- \$15 PEPPERONI PICCOLO  
Mounds of tiny pepperoni, house red sauce, mozzarella cheese
- \$15 CHEESE LOVERS  
Mozzarella, provolone, cheddar cheese house red sauce, Italian seasoning
- \$15 MEAT LOVERS  
Meatballs, bacon, sausage, pepperoni, house red sauce and mozzarella cheese.
- \$16 BEEF TENDERLOIN  
Beef tenderloin, caramelized onions, roasted tomatoes, sauteed bell peppers, boursin cheese, house red sauce and mozzarella
- \$15 VEGGIE   
Spinach, roasted cauliflower, roasted broccoli, roasted tomatoes, artichokes, boursin cream sauce, mozzarella

## APPS

- BAVARIAN PRETZEL BITS \$12  
12 pretzel bits baked and served with spicy mustard and beer cheese
- AYC CHICKEN WINGS \$16  
12 fresh chicken wings fried crispy and tossed in sauce of your choice. celery an ranch  
Sauces: BBQ, Buffalo, Thai chili, Honey mustard, Teriyaki, Hot, spicy garlic parm, garlic parm, Cajun dry rub
- GARLIC BRUCHETTA \$13  
French bread, garlic herb butter, Fresh bruschetta, mozzarella cheese. side marinara
- SAUERKRAUT BALLS \$13  
ground fresh sausage, sauerkraut, cream cheese and bread crumbs. fried golden brown. served with thousand island
- SHRIMP COCKTAIL \$15  
5 citrus cooked shrimp. served with house made cocktail sauce.
- HAWAIIAN CHICKEN BITES \$12  
Fried chicken bites tossed in a hawaiian BBQ sauce with jalapeno, pineapple, sesame seeds ad roasted red pepper.
- CREAMY CRAB DIP \$15  
Fresh lump crab meat, artichokes, cream cheese and old bay. served with pita



## SALADS

- CAESAR \$7.25/12.40  
Romaine lettuce, Parmesan cheese, croutons tossed in Caesar dressing
- HOUSE SALAD \$7.25/12.40  
Tomato, cucumbers, red onion, carrots, Parmesan, candied walnuts and croutons
- PANZANELLA SALAD \$13  
Large croutons, tomatoes, cucumbers, onions, fresh mozzarella, fresh basil and artichokes tossed in Italian dressing over mixed greens.
- FRIED BRUSSELS SPROUT SALAD \$14  
fried brussels sprouts tossed in warm bacon dressing with pecans, dried cranberries, red onion and goat cheese over mixed greens  
Dressings: White french, sweet and sour, Raspberry, ranch, Maple balsamic, Caesar, Honey mustard, Blue cheese
- SOUP OF THE DAY OR HOMEMADE CHILI.  
Cup \$4 Bowl \$6

GLUTEN FREE   
VEGETARIAN 

 Network: AYC-Guest  
Password: 3307352135


To book parties or party info  
email the General Manager  
GM@Atwoodyc.com

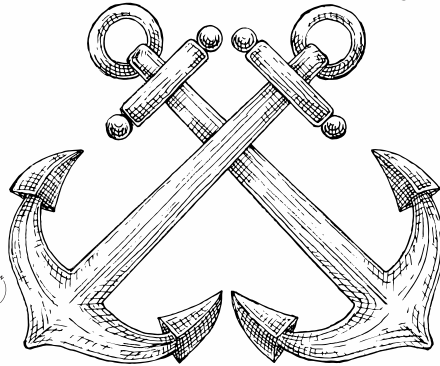


ATWOOD YACHT CLUB  
ESTABLISHED 1948

ATWOOD YACHT CLUB  
OFFICIALLY OPENED WITH  
A DANCE ON NOV 20, 1948

CHICKEN

- \$17 CHICKEN TENDERS  
*Jumbo chicken tenders tossed in breading with herbs and spices. fried golden brown. choice of dipping sauce. Two sides*
- \$15 CHICKEN QUESADILLA  
*Cajun dusted tortilla with grilled chicken, sauteed bell peppers, and onions. sour cream and salsa. one side.*
- \$19. CREAMY CHICKEN FLORENTINE   
*Pan seared chicken tenders and sauteed spinach cooked in white wine and cream. With garlic and herbs. Two sides*
- \$15 CHICKEN POT PIE  
*Chicken, carrots, peas, potato, celery and onions in a thick creamy gravy. Side salad.*



STEAKS & CHOPS

STEAKS AND CHOPS WILL COME WITH TWO SIDES

- LAMB CHOPS  \$32  
*Grilled spring lamb chops with a mint cranberry- orange relish*
- WAGYU BASEBALL CUT SIRLOIN  \$34  
*Pan roasted wagyu sirloin with fresh rosemary, thyme and garlic to form a savory crust.*
- STEAK DIANE  \$28  
*Two 3 oz tenderloin medallions sauteed with mushrooms, garlic, shallots. Deglazed with cognac, cream and dijon*
- PORK CHOP  \$24  
*Grilled 8 oz pork chop with an apple bourbon glaze and apple walnut chutney.*



BOWLS

- \$15 POTATO BOWL   
*Mashed potatoes covered in cheddar cheese, bacon, and roasted corn. topped with a choice of chicken. Fried, BBQ, Honey teriyaki, or buffalo*
- \$14/19 SOUTHWESTERN BOWL   
*Rice, roasted corn, black beans, avocado, red onion, and pico. Choice of protein. chipotle ranch sauce*
- \$14/19 ITALIAN BOWL   
*roasted tomatoes, cucumbers, olives, artichokes, red onion, marinated asparagus, rice. creamy Italian sauce*
- \$14/19 ROASTED VEGETABLE BOWL   
*Sweet potato, carrot, parsnips, red peppers, red onion, kale, broccocli, cauliflower roasted tomato sauce*

PASTA & SEAFOOD

All Pasta comes with side salad and bread stick  
seafood comes with two sides

- AYC MAC & CHEESE \$14/18  
*Rich creamy cheese sauce made up of mozzarella, provolone, cheddar and american. choice of protein.*
- BOLOGNESE \$18  
*Rich hearty meat sauce made of ground beef and Italian sausage, mirepoix, herbs and tomatoes. Pappardelle pasta*
- CAJUN CHICKEN PASTA \$18  
*Chicken, shrimp, bell peppers, tomato, baby spinach, roasted corn, Tasso ham in a creamy Cajun sauce*
- GARLIC SHRIMP \$22  
*Fresh White Shrimp oven baked in citrus, herb garlic butter sauce.*
- APRICOT AND PECAN SALMON \$22  
*Fresh Atlantic Salmon pan seared with a pecan crust and apricot glaze.*





SIDE DISH

- SIDE SALAD
- FRENCH FRIES
- TATER TOTS
- MASHED POTATOES
- RICE PILAF
- SPICE BAKED APPLES
- SEASONAL VEGETABLES
- ONION RINGS
- BAKED POTATO

Consuming raw or undercooked meat, poultry, seafood, and eggs may increase your risk of foodborne illness

IN 1938 FORMER JUDGE FRANK F. COPE LAUNCHED THE FIRST SAILBOAT ON ATWOOD LAKE. IT WAS A 21-FOOT CAT RIG

GLUTEN FREE 	DINNER HOURS	WED & THUR	FRI	SAT	SUN
VEGETARIAN 		4:00pm-8:00pm	4:00pm-9:00pm	12:00pm-9:00pm	12:00pm-8:00pm