

## Yacht Harbor Specialties

All Specialties include Rice Pilaff or Pomme Du Jour,  
Vegetable of the Day, Roll and Butter.

**\*ROAST DUCK a' L'ORANGE** ..... 10.50  
Served with L'Orange sauce, orange sections and Wild Rice.

**VEAL OSCAR** ..... 12.25  
An epicurean delight, sauteed in butter, simmered in a rich demi-glace. Topped with crab leg, asparagus tips, sauce Bearnaise.

**OUR FAMOUS BOUILLABAISE** ..... 12.25  
Either a clear broth or Chioppino style. Whole shrimp, lobster, scallops, clams, crab legs and fish fillets blended together with just the right amount of rich broth. Served with garlic bread.

**STEAMED ALASKAN KING CRAB LEGS, Garlic Butter** ..... 12.95  
Pressure steamed with butter, lemon and seasoning. Finished with Dry Vermouth.

**\*INDIVIDUAL RACK OF LAMB** ..... 14.25  
Tender Lamb, slowly roasted to a turn. Served with Bouquetiere of vegetables and mint sauce. Carved at your table.

**ABALONE STEAK, Doré** ..... 15.25  
Dipped in egg batter and sauteed golden brown. Finished with sauce meuniere.

**\*CHATEAUBRIAND (Minimum of 2) per person** ..... 14.95  
Filet, broiled to your taste. Served with Bouquetiere of vegetable, sauce Bearnaise. Carved at your table.

**SEAFOOD a la NEWBURG** ..... 11.25  
Selected seafoods sauteed in butter then simmered in Newburg sauce and Sherry wine.

\*Allow 25 minutes.

**PEPPER NEW YORK STEAK** ..... 14.25  
Generously covered with crushed black pepper corns. Flamed at your table.

## Dinner Entrees

Includes Mixed Greens (choice of dressing) or Soup Du Jour.  
Rice Pilaff or Pomme Du Jour, Vegetable of the Day, Roll and Butter.  
Coffee or Tea.

**BROILED ISLAND CHICKEN** ..... 7.50  
Half chicken, broiled and basted with wines and herbs.

**VEAL CANNELLONI** ..... 8.50  
Thin crepes stuffed with veal, spinach and parmesan cheese. Baked with three special sauces.

**MAHIMAH SAUTE** ..... 8.75  
Sauteed in butter, lemon, mushroom, parsley, white wine — a hint of garlic.

**CREPES OF CRAB, Nantua** ..... 9.50  
Thin crepes filled with crabmeat. Covered with a white wine sauce, tiny bay shrimp and glace.

**BEEF STROGANOFF** ..... 9.95  
Tender tidbits of beef, sauteed and simmered in our own special sauce.

**BEEF KABOB** ..... 10.25  
Beef chunks skewered with tomatoes, bell peppers and onions. Marinated in red wine and herbs.

**VEAL PARMIGIANA, Doré** ..... 10.25  
Veal Cutlet topped with Monterey Jack cheese and marinara sauce.

**SHRIMP CURRY** ..... 10.50  
Shrimp prepared in a mild curry sauce, served with condiments.

**SHRIMP SCAMPI** ..... 10.95  
Treat yourself to a tasty treasure. Sauteed in butter simmered in a light wine sauce with a hint of garlic.

**BROILED TOP SIRLOIN STEAK, Bercy** ... 11.25  
Char-broiled to perfection, served with a side of teriyaki sauce on request.

**SCALLOPS SAUTE, Gourmet** ..... 10.25  
Sauteed in butter with a dash of sherry, garlic, lemon and chives. Topped with brown butter and demi-glace.

## Ala Carte Desserts

PASTRY CART SPECIALTIES

French Pastry ..... 1.25    Fruit or Cream Style Pie ..... 1.25    Cake ..... 1.50

Assorted Ice Cream ..... .85    Fresh Strawberries (in season) 2.25    Creme de Menthe Parfait ..... 1.50

Chocolate Sundae ..... 1.25    with Sour Cream and Brown Sugar

Rainbow Sherbet ..... .85    Kona Coffee Parfait ..... 1.50

Fresh Strawberries Romanoff (in season) ..... 2.95

### HOUSE SPECIALS

Allow 20 Minutes    For 2 or More

CREPES SUZETTES ..... 3.75 per person

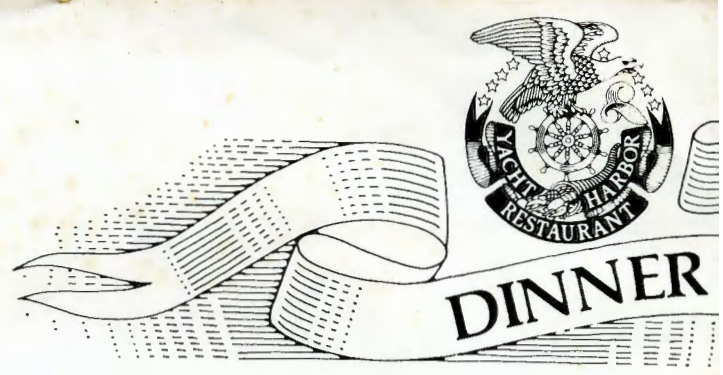
CHERRIES JUBILEE ..... 3.95 per person

## Beverages

COFFEE    SANKA    MILK    TEA (Hot or Cold)  
.75    .75    .85    .75

A State Tax of 4% will be added to the above prices.

TO CONSERVE OUR NATURAL RESOURCES, WATER SERVED ON REQUEST ONLY.



## Appetizers

SHRIMP COCKTAIL SUPREME ..... 4.50 New Orleans Sauce or Loui Dressing.	SASHIMI ..... 4.95 Mustard-shoyu Sauce.
ALASKAN CRAB MEAT COCKTAIL .. 4.95 Loui Dressing or New Orleans Sauce.	CREPES OF CRAB, Mornay ..... 4.75 Thin Crepes filled with Crab Meat. Covered with a rich Cheese Sauce and Glace with Hollandaise Sauce.
ESCARGOTS BOURGUIGNONNE (1/2 dz.) ..... 4.95 Snails served in their shell with Garlic Butter Sauce.	SMOKED SALMON ..... 5.50 Served with Capers, Maui Onions, Lemon Wedge and petite Rye Bread.
STEAK TARTAR ..... 5.25 Our version of the Gourmet Delight. Each order Ground Fresh. Served with Rye Bread. Allow 10 Minutes . . . Please!	STEAMED CLAMS ..... 5.25 Served with their own Nectar and Soft Butter.

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### WHEN AVAILABLE

FRESH OYSTERS on the Half Shell ..... 5.25 Half dozen oysters served with Condiments.
FRESH LONG ISLAND CLAMS on the Half Shell ..... 4.95 Served with Condiments.

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## Soups

FRENCH ONION, Au Gratin ..... 1.95	BOSTON STYLE CLAM CHOWDER ..... 1.75
SOUP DU JOUR ..... 1.50	CHILLED VICHYSOISE ..... 1.75

## Salads

YACHT HARBOR'S SALAD de la MAISON ..... 3.75 Lettuce, sliced mushrooms, bay shrimps, ripe tomato, green pepper, croutons and green onions. Tossed in a special dressing.
CAESAR SALAD ..... 3.50 Romaine lettuce, seasoned with an array of spices, anchovies, coddled egg, croutons, parmesan cheese. Tossed lightly in red wine vinegar and olive oil.
SLICED BEEF STEAK TOMATOES ..... 2.95 With onion rings and Yacht Harbor dressing.
TOSSED GREEN SALAD ..... 1.75 Choice of dressing.

## Ala Carte (side orders)

SPAGHETTI ..... 1.95 With Olive Oil and Garlic Sauce.	ZUCCHINI AGLIO e OLIO ..... 1.95 Sauteed with imported Olive Oil and Garlic.
SPAGHETTI, BOLONGESE ..... 2.25 With Meat Sauce.	BROCCOLI FLORETTES, Hollandaise Sauce 1.95
BAKED EGGPLANT, Yacht Harbor ..... 2.50 Round Eggplant baked with Tomato Sauce and Provolone Cheese.	BAKED POTATO with Condiments ..... 1.75
GARLIC BREAD ..... .75	FRENCH FRIES ..... .85
	SAUTEED FRESH MUSHROOMS ..... 2.95 Served with Garlic Bread.

## Ala Carte Dinners

All Ala Carte Dinners include Rice Pilaff or Pomme Du Jour, Vegetable of the Day, Roll and Butter.

### FROM THE BROILER

GROUND BEEF STEAK, Chasseur ..... 6.25 Served with rich mushroom sauce and deep fried onion rings.	PETITE FILET MIGNON, Bearnaise ..... 9.25
SAUTEED CALF'S LIVER ..... 8.25 Served with bacon and sauteed onions.	FILET MIGNON, Bearnaise ..... 13.75 Char-broiled to peak of perfection.
FRENCHED LAMB CHOPS, Mint Sauce .... 11.95 Delicately crisp, seared on the outside, juicy tender within.	PETITE NEW YORK STEAK, Bercy ..... 9.25
LOBSTER TAIL, Melted Butter LARGE .... 16.95 MEDIUM... 14.75	CENTER CUT NEW YORK STEAK, Bercy . 13.75 A steak lover's delight. Broiled to perfection and served in its own juices with Bercy butter.