



Mount Sinai Yacht Club Menu

Please let your server know if you or anyone in your party have any food allergies prior to placing your order. Thank You

Appetizers

Mozzarella Sticks 7

House Marinara

Jumbo Bavarian Pretzel 9

Cheese Sauce & Mustard

Baked Clams 10

Lemon

Classic Chicken Wings 12

Battered Or Regular GF

Buffalo SP, Cajun Dry Rub SP, Sweet Thai Chili SP
or Honey BBQ

Fried Calamari 14

Served with Sweet Thai Chili & Marinara

Mussels 12 GF

Choice of: White Wine Broth or Marinara

Clams Casino 10 GF

6 Little Neck Clams Topped with Bacon, Herb
Butter, Peppers, Onion, & Garlic

Marinated Steak Tidbits 14

Steak Tidbits with Gorgonzola & Garlic Bread

Soups

Choice of Cup or Bowl

New England Clam Chowder 6/8

French Onion 6/8

Roasted Garlic & Potato 5/7 GF

Salads

Add: Grilled Chicken 4, Shrimp 8, Salmon 10,
Tuna Salad 3 or Egg Salad 3

Caesar 9

Chopped Romaine, Croutons, Grated Parmesan
& Caesar Dressing

Wedge GF 9

Iceberg, Red Onions, Grape Tomatoes, Bacon
Lardons & Chunky Blue Cheese Dressing

Cobb GF 12

Chopped Romaine & Iceberg, Grape Tomatoes, Red
Onions, Bacon, Avocado, Hardboiled Egg & Choice
of Dressing

Greek GF 12

Cucumber, Tomato, Red Onion, Kalamata Olives,
Feta, Pepperoncini, Red Peppers & Red Wine
Vinaigrette

Burgers

Served with Pickle & Choice of: French Fries,
Sweet Fries or Onion Rings
Substitute Side Salad for 1

Beef* 12

Dr. Praeger's Veggie 10

Served With

Lettuce, Tomato & Onion

Add Cheese .50

American, Cheddar, Mozzarella, Blue Cheese
or Swiss

Additional Toppings .50

Mushrooms or Caramelized Onions

Additional Toppings 1

Bacon or Fried Egg

*Consuming Raw or under cooked meats, fish, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions

GF – Gluten Free

SP – Spicy



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Between The Buns

Served with Pickle & Choice of: French Fries,
Sweet Fries or Onion Rings
Substitute Side Salad for 1

Turkey Club 14

Oven Roasted Turkey Breast, Lettuce, Tomato,
Bacon & Mayo on Toasted White Bread

BLT 10

Lettuce, Tomato & Bacon on Toasted White Bread

Reuben Panini 15

Pastrami, Sauerkraut, Swiss & Thousand Island

Chicken Caprese Panini 14

Grilled Chicken, Mozzarella, Roasted Peppers &
Balsamic

French Dip 17

Slow Roasted Prime Rib, Caramelized Onions,
Mushrooms & Mozzarella on a Toasted Garlic Hero

Tuna Melt 11

House Tuna Salad, Melted American, Lettuce &
Tomato on Toasted Rye Bread

Sides

Onion Rings 3 Side Salad 4

Sweet Fries 3.5 French Fries 3

Butter Whipped Potatoes GF 3

Seasonal Vegetables GF 3

Mushroom Risotto GF 6

Entrees

Marinated NY Strip Steak* 32

12oz Marinated NY Strip Grilled to Temperature
and Served with Mashed Potatoes & Veg.

Sesame Seared Salmon* 24

Soy & Sesame Seared Salmon on Top of Thai Rice
Noodles with Sauteed Cabbage, Carrots, Peppers,
and Onions

Penne Alla Vodka 16

Penne Served in a House Vodka Sauce Garnished
with Parsley

Add: Chicken 4 or Shrimp 8

Pasta Primavera 16

Penne, Daily Vegetable & Herbs in a Garlic White
Wine Broth

Add: Chicken 4 or Shrimp 8

Fish & Chips 21

3 Pieces of Beer Battered Cod Served with Flat
Fries, Cole Slaw & Tartar Sauce

Braised Chicken & Risotto 23 GF

Boneless Chicken Thighs Braised in Sherry Wine
with Caramelized Butternut Squash Served with
Parmesan Mushroom Risotto

Pork Ossobuco 25 GF

Pork Ossobuco in a Rustic Red Sauce; Served with
Mashed Potatoes & Vegetable of the Day

LI Duck Breast 26 GF

Crescent Farms Duck Breast Pan Roasted in
Natural Jus with Bacon Roasted Brussel Sprouts,
Apple, Duck Confit, & Fig Compote on Top of a
Butternut Squash Puree

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