
Soups

French Onion Soup | 4 / 6

Lobster Bisque | 5 / 8

Soup of the Day | 3.5 / 5

For the Table

Lobster Dip | 18

warm dip with goat cheese, spinach, lobster and crispy breadcrumbs, served with crusty bread

Crispy Calamari | 12

marinated in soy and lime, served with sriracha aioli

Mediterranean Platter | 15

caponata, tapenade, housemade ricotta, roasted garlic cloves and grilled bread

House Salad* | 5

mixed greens with cherry tomatoes julienned vegetables, pickled red onion and your choice of dressing

Caesar Salad | 6 / 9

with a parmesan crisp and garlic crostini

Tempura Vegetables* | 12

seasonal vegetables in a light tempura coating with sriracha and lemon dipping sauce

Charcuterie | 16

assorted meats and cheeses with housemade pickles, fruit compote and whole grain mustard

Warm Stuffed French Bread | 10

with roasted red peppers, artichoke hearts, spinach and parmesan

Salads

Red Wine Poached Pears* | 16

on a bed of mâche with buttermilk blue, toasted walnuts and saba

Romaine Wedge* | 10

with prosciutto, roasted red peppers, gorgonzola, pine nuts and balsamic dressing

Small Plates

Seared Jumbo Scallops* | 18

sautéed oyster mushrooms, toasted hazelnuts and blueberries served on cauliflower and butternut squash purees

Stuffed Banana Peppers | 10

three cheese filling with a balsamic reduction, fresh tomato sauce and grilled crostini

Oysters OTHS* | market price**Oysters Rockefeller* | 16**

freshly shucked oysters baked with spinach and pernod

Vegetable Pot Stickers {V} | 10

with pickled vegetables

Clams Casino | 14

fresh clams baked with a garlic bacon filling

BYC Meatball | 12

8 oz. beef, pork and veal meatball, stuffed with fresh mozzarella, served with tomato basil sauce, parmesan and garlic crostini

Jumbo Shrimp Cocktail* | 14**Crab Stuffed Portobello * | 16**

with arugula and shaved fennel

Tuna Crudo* | 15

sliced ahi tuna dressed with olive oil and coarse sea salt. served with arugula

* Gluten Free

add: chicken 6 | shrimp 10 | salmon 8

The Buffalo Yacht Club



Steaks

Commodore New York Strip* (15 oz.) | 40

Vice Commodore New York Strip* (11 oz.) | 34

Filet Mignon* (8 oz.) | 34

served with roasted garlic mashed or baked potato and seasonal vegetables,
topped with herbed compound butter

*add caramelized onions & sherry mushrooms | 6

*add lobster butter | 8

Large Plates

Pecan Crusted Lamb Loin* | 36

with sweet potato puree, roasted root
vegetables and demi-glace

Pan Seared Chicken Breast* | 24

with sun-dried tomato, arugula, pancetta and
pine-nut risotto, with chicken pan sauce

Grilled Berkshire Pork Chop | 29

apple glazed with smoked gouda-pork belly
mac & cheese and seasonal vegetables

Vegetable Ginger Fried Rice

with tofu | 16 / 20

with panko crusted scallops | 23 / 32

with stir fried marinated beef | 20 / 28

topped with tempura fried vegetables

Rare Seared Ahi Tuna* | 26

in a rice paper bowl with jasmine rice and a
sesame vegetable salad

BYC Meatloaf* | 16

mashed potatoes, bacon sprinkle, roasted
carrots and pearl onions

Grilled Shrimp | 23 / 32

with a prosciutto risotto cake with fresh
tomato-garlic salad and seasonal vegetables

Pan Seared Venison Tenderloin* | 38

with parsnip-potato puree and roasted baby
carrots

Wild Mushroom Risotto* {V} 16 / 21

topped with crispy sautéed mushrooms and a
truffle oil drizzle

Herb Crusted Salmon | 25

with parsnip puree and seasonal vegetable

Pastas

Pad Thai* {V} | 16

choose your heat—rice noodles, tofu,
julienned vegetables, bean sprouts, egg,
and crushed peanuts

add: chicken 3 / beef 6 / shrimp 6

Pasta with Tomato Sauce {V} | 14

add meatball | 4 (each)

Linguini and Clams | 14 / 20

with white wine, garlic, tomatoes and arugula

Mussels Fra Diavolo | 16 / 22

steamed with white wine, garlic, tomatoes,
sweet and chipotle peppers over
squid ink fettuccini

Shrimp with Linguine | 23 / 32

grilled shrimp with spinach linguine on a bed of
greens with shrimp butter sauce

Smoked Gouda Mac & Cheese | 17/24

with pork belly and a crispy crumb topping

- Gluten Free pasta available \$3 (allow 20 minutes)

please notify your server of any food allergies