
Soups

French Onion Soup | 4 / 6

Soup of the Day | 3.5 / 5

For the Table

Stromboli | 12

warm bread stuffed with smoked mozzarella, roasted peppers, artichoke hearts, and garlic spinach

Lobster Dip | 18

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

Small Plates

Seared Jumbo Scallops | 18

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

Jumbo Shrimp Cocktail (3) | 14**Stuffed Banana Peppers** | 10

three cheese filling with fresh tomato sauce and grilled crostini

Steak Tartare | 16

hand-chopped beef tenderloin seasoned with capers, olive oil, and sea salt. served with pickled vegetables and oyster mushrooms, topped with an egg yolk

Oysters OTHS | market price**Tuna Crudo** | 15

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

Oysters Rockefeller | 16

freshly shucked oysters baked with spinach and pernod

Crispy Calamari | 12

marinated in lime-soy glaze, served with sriracha aioli

Clams Casino | 14

fresh clams baked with a garlic bacon filling

Bacon and Eggs | 12

miso broth with seared pork belly and a six minute egg

Vegetable Pot Stickers {V} | 10

with pickled vegetables

Tempura Vegetables | 12

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

BYC Meatballs | (2) 10 / (3) 14

made with beef, pork and veal, served with crispy eggplant and a parmesan crisp

Salads

House Salad | 5

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

Crispy Fried Green Tomatoes | 14

with crab salad tossed with lemon and olive oil

Romaine Wedge | 9

with bacon, hard boiled eggs, red onions and smoked moody blue

Fig Salad | 16

with strawberries, blueberries, raspberries, maytag blue and saba

Caesar Salad 6/9

romaine leaves tossed with caesar dressing , with anchovies, a parmesan crisp and a garlic crostini

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 potatoes,
and seasonal vegetables, topped with herbed
compound butter

*add caramelized onions & sherryed mushrooms | 6

*add lobster butter | 8

Ribs

BYC Ribs

full 29 / half 21

barbequed with
creamy slaw
and potato salad

Large Plates

Pecan Crusted Lamb Loin | 26 / 38

with sweet potato puree, oven dried tomatoes
and demi-glace

BYC Meatloaf | 16

mashed potatoes, bacon sprinkle, roasted
carrots and pearl onions

Pan Seared Chicken Breast | 24

stuffed chicken breast with pancetta, goat
cheese, sundried tomatoes and soft polenta

Faroe Island Salmon | 25

cedar plank salmon with a vegetable-sweet
potato hash

Grilled Berkshire Pork Chop | 29

with smoked gouda, pork belly mac & cheese
and seasonal vegetables

Lake Perch | 22

with sherry vinegar slaw, house cut fries
and celery bread

Panko Crusted Scallops | 23 / 32

vegetable fried rice, tempura asparagus
and tarter sauce

Ahi Tuna Steak | 26

seared tuna with sushi rice, seaweed, wasabi
powder, pickled vegetables, cucumbers and
radish

Sambuca Steamed Mussels | 14 / 20

with thyme, garlic, shallots, crushed red
pepper and a garlic crostini

Grilled Garlic Shrimp 21 / 30

with coconut rice and mango salsa

Pasta & Risotto

Linguini and Clams | 14 / 20

with white wine, garlic, tomatoes and arugula

Pasta with Tomato Basil Sauce {V} | 14

add meatball | 4 (each)

Vegetable Risotto | 15 / 20

with pickled onions and goat cheese, topped
with an arugula salad

*Gluten Free Pasta Available 3. (allow 20 minutes)

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

Shrimp with Spinach

Fettuccine | 23 / 32

grilled, served on a bed of greens finished
with shrimp butter sauce