



RHODE ISLAND YACHT CLUB

Since 1875

TO GO? CALL:
(401) 473-3580
(PRICES INCLUDE TAX)

ELIZABETH'S PORTSIDE CAFÉ PUB ~ SPRING ~ 2020

INSIDE & OUTSIDE
SEATING NOW AVAILABLE
(PLS SEE BARTENDER)

CLUB FAVORITES

N.E. CLAM CHOWDER | 6
quahog, potato, cream, herbs.

CHOWDER & CLAM CAKE
COMBO | 12

bowl of creamy n.e. chowder & three (3)
clam cakes.

CLAM CAKES | 6 OR 12

½ dozen (\$6) or full dozen (\$12) golden
brown clam filled fluffy cakes.

GREENS

CHOPPED CAPTAIN'S COBB
SALAD | 14

grilled chicken, mesclun mix, boiled egg,
crumbled blue cheese, crispy bacon,
chopped tomato, red onion, avocado &
white balsamic vinaigrette.

CLASSIC CAESAR | 6

crisp romaine, house garlic parmesan
croutons, creamy caesar dressing, grana
padano.

PORTSIDE GREENS | 6

mixed greens, grape tomato, cucumber,
red onion, carrot curls & balsamic
vinaigrette.

ADD TO ANY GREENS

lobster salad | +18

chilled or grilled shrimp | +3 each

marinated grilled chicken | +5

SIDES

TRUFFLE FRIES | 7

crispy french fries, parsley garlic aioli.

FRESH POTATO CHIPS | 5

SANDWICHES & BASKETS

all served w/ french fries or salad. truffle fries | + 3. fresh potato chips | +1.

CALIFORNIA CLUB | 13

roasted turkey breast, lettuce, tomato, bacon, avocado spread, & wheat toast.

GRILLED CHICKEN CAESAR WRAP | 13

grilled chicken, crisp romaine, house caesar dressing.

PORTSIDE BURGER | 13

single grind house blend of short rib, brisket, and chuck, bacon, lettuce, tomato,
cheddar cheese, and secret sauce on a griddled portuguese bolo roll.

SWEET POTATO & BLACK BEAN BURGER (VEGETARIAN) | 13

mashed avocado, lettuce, tomato, red onion, secret sauce on a griddled
portuguese bolo roll.

STEAK SANDWICH | 14

8 oz of tender rib eye steak grilled to your preference, with lettuce, tomato &
american cheese on a torpedo roll.

FRESH CHICKEN SALAD SANDWICH | 12

roasted chicken salad (w/ mayo) with lettuce, tomato on whole wheat.
add bacon | + 1

LOBSTER ROLL | 23

6oz of claw and knuckle lobster meat, celery, mayo & lemon on a toasted roll.

FISH & CHIPS | 15

crispy battered cod loin with tartar sauce, lemon, coleslaw.

CHICKEN TENDERS BASKET | 13

house dredged and fried buttermilk chicken tenderloins & honey ginger sauce.

CRAB CAKES | 15

three lump crab meat cakes pan fried, served with siracha aioli.

THE SWEET STUFF

CRÈME BRULEE | 7

vanilla bean laced custard with a caramelized raw sugar crust.

SWEET BREAD PUDDING | 7

brown sugar bourbon crème anglaise.

CHOCOLATE CAKE | 8

true decadence.

please ask for gluten free options | + 3.
nightly and weekly specials available, too!

ASK YOUR BARTENDER ABOUT OUR RAFFLE – WIN GREAT THINGS FOR A GREAT CAUSE.

Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness.

BEER & WINE

DRAFT	allagash white (draft), belgian witbier (5.0%) harpoon ipa (draft), northeast style ipa (5.9%) stella artois (draft), belgian pilsner (5.0%)		
HARD CIDER	artifact wild thing hard cider ^(gf) (can), 100% mcintosh cider (6.0%)		
ALE	bass ale (bottle), pale ale (5.0%) heavy seas – loose cannon (can), american ipa (7.25%) heavy seas – Tropicannon (can), american citrus ipa (7.25%) whaler’s rise (can), american ipa (5.5%) founders’ all day ipa (can), session india pale ale (4.7%) grey sails captain’s daughter (can), double ipa (8.5%) smithwick’s ale (bottle), irish red ale (3.8%)		
LAGER	budweiser (bottle), american pale lager (5.0) bud light (bottle), light lager (4.2%) coors light (bottle), light lager (4.2%) corona extra (bottle), pale lager (4.6%) corona light (bottle), pale lager (4.1%) heineken (bottle), pale lager (5.5%) heineken light (bottle), pale lager (3.3%) miller lite (bottle), light pale lager (4.2%) redbridge lager ^(gf) (bottle), gluten free amber lager (4.0%)		
PILSNER	michelob ultra (bottle), light pilsner (4.2%)		
WHEAT	allagash white (bottle), belgian whitbier (5.10%)		
OTHER	guinness draft (can), dry irish stout (4.2%) o’douls (can), low-alcohol (0.5%) revival - pinky swear (can), kettle sour (3.9%)		
CABERNET	bogle vineyards (clarkeburg, ca) broadside (paso robles, ca) ^B rodney strong (sonoma, ca) j lohr seven oaks (paso robles, ca)	CHARDONNAY	bodega borseo (spain) kendall jackson (coastal, ca)
MALBEC	catena (vista flores, argentina) ^B	MOSCATO	ménage a trois (ca)
MERLOT	crane lake vineyards (sonoma, ca)	PINOT GRIGIO	barone fini (valdadige, italy)
PINOT NOIR	chateau ste. jean (sonoma, ca) contour (mendocino, ca) ^B	SAUVIGNON BLANC	oyster bay (marlborough, nz) harbor town (marlborough, nz) kim crawford (marlborough, nz)
RED BLEND	bogle vineyards (clarksburg, ca) 19 crimes (nz) rosso di montalcino il poggione (it)	RIESLING	chateau ste. michelle (wa) ^B
ROSE	chateau minuty (provence, france)		
SPARKLING	freixenet cordon negro brut (spain) lunetto prosecco (italy) mionetto prosecco (italy)		

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