



RHODE ISLAND YACHT CLUB

Since 1875

STILLHOUSE COVE SUPPER CLUB

JUNE 5, 2020

"WELCOME BACK"

SALADS

PORTSIDE SALAD | 6
mixed greens, assorted garden vegetables.

CAESAR SALAD | 6
crisp romaine, creamy house dressing, garlic parmesan croutons & romano cheese.

Please ask for Protein Additions for Salads

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

ONION SOUP AU GRATIN | 8
caramelized onion, herbed beef broth, crostini, cheddar cheese.

ANTIPASTI PLATTER | 15
cured meats, marinated artichoke hearts, tomato, buffalo mozzarella, house roasted peppers, kalamata olives, cippolini onions, crostini, & roasted garlic.

PORTSIDE SEAFOOD SAMPLER |
MKT
split lobster tail, jumbo shrimp cocktail, native little necks & oysters. served with cocktail sauce and a zesty mignonette.

POINT JUDITH CALAMARI | 12
pan fried buttermilk calamari & pepper rings with tomato basil sauce.

CLAMS CASINO | 12
six little neck clams baked with house dressing and bacon.

CRISPY MOZZARELLA ROUNDS | 9
hand breaded buffalo mozzarella rounds, pan fried with tomato basil sauce.

ENTREES

PRIME RIB OF BEEF AU JUS | MKT
12oz cut of slow-roasted beef, served with horseradish cream & chef's potato and vegetables.

RISOTTO E VERDURE PRIMAVERILI | 16^(GF, V)
slow cooked arborio rice, folded with baby spring vegetables, parmigiano-reggiano cheese, and cream.

VEAL PARMESAN | 20
breaded veal cutlet, baked with provolone cheese, served with angel hair pasta.

CHICKEN ELIZABETH | 20
lightly sautéed battered chicken with artichoke hearts, capers, lemon and thyme served with chef's potato and vegetables.

CAPTAIN'S SURF & TURF NAPOLEAN | MKT
seared rib eye tornadoes, buttered lobster, griddled brioche, lettuce & hollandaise served with a baked potato.

TUSCAN SALMON | 24
pan roasted faroe island salmon, blistered grape tomato, baby spinach & a sweet garlic cream served with chef's potato and vegetables.

DESSERTS

dessert and aperitif/cocktail menu presented following dinner.

**RESERVATIONS ARE REQUIRED FOR ALL SEATINGS AND FOR ALL TO GO ORDERS:
(401) 941-0220, EXT 1.**

**SEATINGS AVAILABLE BETWEEN
4:00PM AND 9:00PM.**

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