



CRESCENT BEACH
YACHT
C L U B

Crescent Beach Yacht Club - CBYC was founded in the late '70s to "promote safe and orderly participation" of members of the public into sail and power boating. From those beginnings, CBYC has grown into a local favorite for good friends, good times and great food!

•Wednesday & Thursday 5 - 8 •Friday 4 - 9 •Saturday Noon - 8 Sunday Noon - 7

The posted hours are for the kitchen only, and do not affect bar service - however, the Club will close early if there is no one here. Please call ahead

Dinner reservations - especially for groups larger than 6, are highly recommended. This helps the kitchen provide the best service possible during the busy dinner hours.

Text 672 896 2260 for reservations

Starters & Shareables

Prawns	16
5 prawns per order. Ask for this week's creation.	
Wings	17.5
One pound of crispy wings tossed in your choice of: Salt/Pepper/Lime •Hot •Honey Sriracha •Cajun	
Zucchini Boats	12
Baked zucchini filled with meat sauce and topped with cheese.	
Dim Sum	14.5
Har Gow or Siu Mai. 6 pieces per order. Extra piece 3.5	
Mezza Platter	24.5
Marinated chicken, house made hummus and tzatziki, veggie sticks and Naan bread. Serves 2 - 4	
Individual platter	17
Potato Skins	12.5
Loaded and served with salsa and sour cream	

Flat Bread Pizza	17
Pepperoni /mushroom or bacon/pineapple mushroom on Naan bread Add onion, olives or jalapeno. Serves 1 - 2	
Pretzels	10
House made and served with choice of Dijon or yellow mustard Basket of 6.	
Chicken Satay	14
3 skewers of marinated chicken thigh, served with peanut sauce and veggie sticks.	
Spanakopita	9
House made and Delicious! 3 per order.	
Nachos	20.5
Loaded and oven baked. Serves 2 - 4	
Add beef	6
Add guacamole	6
Half Order	14

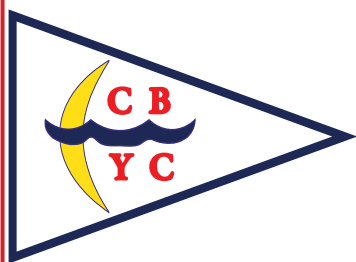
Sandwiches & Burgers

Choice of fries, Caesar or garden salad Make it a Greek	3.5
CBYC Burger	18.5
Beef or chicken patty topped with bacon, cheese lettuce and tomato Make it a Veggie Burger 18	
Beef Dip	22.5
Thinly sliced tenderloin on a crusty bun with garlic aioli, Gouda and caramelized onions	
Grilled Cheese	12.5
A blend of cheeses on sour dough	
Weekend Sandwich	TBD
Available on Saturday & Sunday Ask your server for this week's creation	

Main Events

Available from 5:00 pm

Blackened Creole Chicken	24.5
Cajun spiced chicken breast topped with creole butter Served with mashed potato or fries and seasonal vegetable Keto option: hold the potatoes and add more vegetables!	
Chicken Piccata	24.5
Coated chicken breast in a lemony caper sauce. Served with mashed potato or fries and seasonal vegetable Keto option: hold the potatoes and add more vegetables!	
Grilled Tenderloin Steak	30.5
6 oz tenderloin served with mashed potato or fries and seasonal vegetable	
Ribs	23.5
Slow cooked baby back ribs in house made barbecue sauce Served with fries and Caesar Salad	



French Onion Soup 9.5

Home made and topped with our special blend of cheeses

CBYC Salad 15

Feta, red onion, cucumber, pomegranate arils, pecans and clementine sections on a bed of greens with clementine dressing

Add chicken 6

Add prawns 8

The Caesar 12

House made dressing makes this one special!

Add chicken 6

Add prawns 8

Tuna Poke Bowl 24.5

Ahai tuna, mango, edamame, avocado, cucumber, carrot and pickled ginger. Served on a bed of rice.

Fish Tacos 14

Two tacos with pico de gallo, shredded cabbage, avocado crema and cheese

Beef 16

Prawn 18

Chicken Tenders 16

Breaded chicken breast

Served with veggie sticks or fries

Boat Boxes

Call ahead and order these lunch/snack boxes when you are heading out on the water for the day! Available to eat in too.

No substitutes please.

The Club Box 14

Chicken, lettuce, bacon, cheese, mayo and tomato club sandwich on sour dough with potato chips

The Greek Box 16

4 Skewers of marinated chicken, 2 spanakopita and tzatziki

The Snack Box 16

3 coconut prawns, 4 vegetable spring rolls, 3 Beef empanadas and dipping sauce

White Wines

	Bottle	9 oz	6 oz		Bottle	9 oz	6 oz
CHATEAU ST JEAN	36	13.75	9.5	QUAILS'S GATE	33	11.75	8.5
Chardonnay				BC VQA Pinot Blend			
OYSTER BAY	35	13.5	9.25	FERN WALK	29	10.75	8
Chardonnay				BC VQA Pinot Gris			
WENTE MORNING FOG	34	12.75	9	OYSTER BAY	33	11.75	8.5
Chardonnay				Sauvignon Blanc			
Meiomi	42	/	/				
Rosé							

Red Wines

	Bottle	9 oz	6 oz
FREI BROTHERS	42	14.25	9.5
Cabernet Sauvignon			
BERINGER KNIGHTS VALLEY	55	/	/
Cabernet Sauvignon			
J LOHR	38	14	10
Cabernet Sauvignon			
Wente	33	12.75	9
Cabernet Sauvignon			

House Wines

	LITRE	1/2 L	1/4 L
JACKSON TRIGGS	22	12	8
Cabernet Sauvignon or Sauvignon Blanc			

Beers - Coolers - Spirits

Draft Okanagan Springs 1516 Four Winds Pale Ale Four Winds IPA 16 oz pint5.75	Coolers White Claw, Black Fly Gin, Palm Bay Grapefruit, Strait and Narrow, 355 ml5.25	Cocktails Standard - 1.5 oz7 Premium - 2 oz9.5 Deluxe - 3 oz12
Bottled or Cans Canadian, MGD, Honey Brown, Coors Lite 341 ml5.75 Corona, Stella Artois 355 ml6.25 Guinness or Kilkenney 440/550 ml7 Ask your server for seasonal choices	Ciders Growers Apple, Okanagan Black Cherry 355 ml5.25 Strongbow Original Cider 440 ml6.5	Spirits Bar Brand 1.5 oz5 Premium 1.5 oz8 Deluxe 1.5 oz9.75

Prices do not include applicable taxes

Fresh Sheet

This week's features...

Appetizer / Salad

Prosciutto Wrapped Prawns

Served with pesto dip. 5 per order

16

Super Crunch Slaw

Cabbage, carrot, radish, almonds, cranberries with
honey Dijon dressing

16

Main

Cajun Surf & Turf

Tenderloin steak topped with a creamy Cajun shrimp sauce
Served with mashed potato and asparagus

32

Dessert

Lemon Cream Cake

Yum!!

8

