

Ford Yacht Club

Shareable Starters

Buttermilk Tenders

buttermilk and spice marinated,
hand battered, and fried golden -\$8

Shrimp Cocktail

poached shrimp, cocktail and lemon -\$8

Hummus

Traditional hummus, assorted
veggies and grilled pita -\$8

Firecracker Shrimp

sautéed with roasted garlic, peppers,
onion, bacon, and cajun -\$11

Bang Bang Shrimp

spice dusted shrimp, flash fried and
tossed in spicy siracha aioli -\$9

Steak Tips

prime sirloin tips, button mushrooms,
pepperoncini and tomato,
served with grilled pita -\$14

Baked Pretzels

fresh pretzels, baked golden
and topped with sea salt.
served with cheese sauce -\$8

Soups and Salads

South Point Salad

mixed lettuce, blue cheese, raisins,
pecans, and onion, grilled chicken -\$12

Traditional Caesar

romaine hearts, anchovy Caesar, parmesan
cheese, crouton and grilled chicken -\$10

Buttermilk Chicken Salad

mixed lettuce, tomato, cucumber, tomato,
red onion, egg, shredded cheddar,
and buttermilk fried chicken -\$11

Spinach Salad

baby spinach, toasted almonds, beets,
onion, and grilled salmon -\$12

Harvest Salad

mixed lettuce, sunflower seeds, dried
cherries, goat cheese, tomato, onion, and
grilled chicken served with a tart apple
balsamic vinaigrette -\$12

Soup Du Jour

Cup -\$4 / Bowl -\$5

French Onion

Cup -\$3 / Bowl -\$4

Sandwiches

FYC Prime Burger

prime steak burger on a brioche bun with all the fixings -\$13

Mushroom Burger

prime steak burger, garlic roasted cremini, caramelized onion, and provolone -\$15

Walleye Sandwich

fresh walleye, lightly breaded and fried golden, on a brioche bun -\$12

* sandwiches are served with choice of french fries, chips, or onion rings

Signature Entrees

Tempura Fried Shrimp

light and flaky battered tiger shrimp, cocktail, and fresh lemon -\$17

Black Pepper Tuna Sashimi

heavily seasoned fresh tuna, pan seared rare. Sliced and served on a cold plate with pickled ginger, cucumber kimchee, and wasabi -\$28

Filet Mignon

prime angus reserve tenderloin, lightly seasoned and topped with grilled mushrooms -\$35

Braised Beef Short Rib

boneless prime beef, slow roasted for 10 hours, root vegetable and beef reduction. served over golden mashed potatoes -\$25

Prime Sirloin

8oz prime sirloin, lightly seasoned and perfectly grilled -\$24

Michigan Cherry Chicken

tender chicken medallions, sautéed with dried cherries, kentucky whiskey, and cream finished with butter -\$22

Blacken Salmon

heavily seasoned and seared in butter, cucumber dill sauce, and fresh lemon -\$18

Butternut Squash Ravioli

tender pasta stuffed with roasted squash and cheese in a maple cream reduction -\$20

Stuffed Gnocchi

ricotta stuffed potato pasta, creamy alfredo, pesto, sundried tomato, roasted garlic, and grilled chicken -\$23

Apple Cider Glazed Salmon

grilled wild caught salmon, sweet and savory cider glaze -\$20

Cajun Fried Walleye

fresh walleye dredged in a spice infused breading, fried golden -\$18

*Entrees are served with soup or salad and choice of side unless otherwise noted

A la Carte Sides

Baked Potato -\$3

Golden Mash -\$3

Rice Pilaf -\$3

Toasted Mac and Cheese -\$5

French Fries, Chips, or Onion Rings -\$3

Fresh Seasonal Vegetable -\$3

Kids

Mac and Cheese -\$4

Grilled Cheese -\$4

Buttered Pasta -\$3

Buttermilk Tenders -\$6

Hamburger -\$8

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the chances of food borne illness

* please inform the staff if you or a family member have any food allergies so we can ensure a properly prepared meal

* prices do not reflect sales tax or gratuity