



# LIGHTHOUSEGRILL

a seaside classic redefined

For 79 years, Montauk Yacht Club has symbolized the best of the Eastern Shore.

We are committed to supporting our neighbors and presenting the high quality produce, dairy, meat, fowl, fish and wines produced by them. Our goal is to use the freshest local ingredients possible, utilizing the plethora of Long Island fisheries and local produce markets.

Menus are created each day with inspiration from the bounty of flavors provided by the eastern shore and farm lands to provide you with the freshest and most flavorful dining experience.

Our purveyors include:

Crescent Farms

Satur Farm

Gosman's Seafood

Duryea Seafood

Wolffer Estates

We hope that you will enjoy their products with us and support these and other local producers by using their products at home.

*Executive Chef*

*Jared Potter*



RESORT & MARINA

## APPETIZERS

### Lobster Salad Martini \$17

Fresh Lobster Salad Served in a Martini Glass with Crisp Wonton Chips

\*Suggested Pairing: Rosé 2007

### Mushroom Dusted Diver Scallops \$16

A Duo of Diver Scallops Dusted in a Mushroom Spice  
Served over a Mushroom Relish and Fire-Roasted Pepper Paint

\*Suggested Pairing: Reserve Chardonnay 2004

### Oysters Rockefeller \$15

Classic Rockefeller Stuffing Spinach, Onions, Peppers and Butter  
Covered in a Pernod Bacon Cream

\*Suggested Pairing: Reserve Merlot 2004

### Barbeque Rubbed Baby Lamb Chops \$14

New Zealand Baby Lamb Chops with a Tangy BBQ Rub  
Served with a Fennel, Cabbage Slaw and Cassis Reduction

\*Suggested Pairing: Cabernet Franc 2004

### Artichoke Stuffed Filo Roll \$13

Artichoke Hearts, Fresh Local Spinach, Mushroom and Parmesan Filled  
Filo Dough over a Bed of Greens with Red Pepper Glaze

\*Suggested Pairing: Reserve Merlot 2004

## SOUPS

### Smoked Tomato Bisque

Hickory Smoked Tomato and Onion  
With Chive Cream

**\$5 cup / \$9 bowl**

\*Suggested Pairing: Estate Selection  
Chardonnay 2004

### Award Winning Montauk Yacht Chowder

Fresh Clam Chowder  
with Andouille Sausage

**\$6 cup / \$10 bowl**

\*Suggested Pairing: Estate Selection  
Chardonnay 2004

### Soup du Jour

Market Price

## SALADS

### Classic Caesar Salad

House-Made Croutons  
and Asiago Cheese

**Starter \$6 Entrée \$12**

\*Suggested Pairing: La Ferme  
Martin Chardonnay 2005

### Fresh Mesclun Green Salad

Grilled Empire Apple  
Vinaigrette, Blue Cheese, Heirloom  
Tomato and Toasted Almonds

**Starter \$7 Entrée \$12**

\*Suggested Pairing: Big Apple Wine

### Tomato and Cucumber Salad

**"Carpaccio Style" \$13**

Thinly Sliced Roma Tomatoes and Locally  
Grown Cucumbers with Pomegranate  
Vinaigrette, Walnuts and Prosciutto

\*Suggested Pairing: La Ferme Martin Chardonnay 2005

### Iceberg Wedge Salad with

**Wrapped Shrimp \$15**

A Crispy Wedge of Iceberg Lettuce with  
Pancetta Wrapped Jumbo Shrimp over  
Mango Dressing and Sliced Tomatoes

\*Suggested Pairing: Reserve Merlot 2004

Additions:

Grilled Chicken Breast \$3, Cocktail Shrimp \$5, Crab Meat \$6

*Consuming raw or undercooked meats, shellfish, or shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions*

## ENTREES

### House-aged Delmonico Steak \$36

12 oz Ribeye Steak with Truffle Whipped Potatos, Fresh Greens  
And Veal Reduction

\* Suggested Pairing: Cabernet Franc 2004

### Balsamic Glazed Salmon \$30

Sweet Polenta, Asparagus and Basil Cream Sauce

\* Suggested Pairing: Estate Selection Chardonnay 2004

### Grilled Pork Tenderloin \$32

Long Island Corn Risotto, Collard Greens, Baby Carrots  
and Apple Cider Reduction

\* Suggested Pairing: Reserve Chardonnay 2004

### Broiled Maine Lobster

Whole Two Pound Lobster Broiled to Perfection  
Served with Tarragon Risotto, Broccolini and Drawn Butter

### Market Price

\* Suggested Pairing: Reserve Merlot 2004

Rosé 2004

### Grilled New York Strip Steak \$37

12 oz NY Strip with Tarragon Risotto, Broccolini  
And Blackberry Sauce

\* Suggested Pairing: Estate Selection Merlot 2003

### Grilled Honey Dijon Chicken \$28

Free-Range Chicken Marinated in Honey Dijon Sauce  
Served with Truffle Whipped Potatoes and Broccolini

\* Suggested Pairing: La Ferme Martin Chardonnay 2005

\*Reserve Chardonnay 2004

### Macadamia Nut Striped Bass \$36

Macadamia Encrusted Bass over "Fettuccini" Style Vegetables  
with Mango Coulis and Braised Spinach

\* Suggested Pairing: Pinot Gris 2007

Reserve Chardonnay 2004

### Soba Noodle Pasta \$23

Fresh Buckwheat Pasta with Local Tomatoes and Julienne Style Vegetables  
over Creamy Béchamel Sauce

with Crab Meat \$30

\*Suggested Pairing: La Ferme Martin Chardonnay 2005

### Additional Sides: \$6 each

Tarragon/Corn Risotto	Collard Greens
Truffle Whipped Potatoes	Fettuccini Vegetables
Linguini with Marinara	Asparagus
Cornmeal Polenta	Broccolini

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