



PCYC MENU



Starters

Shrimp Cocktail \$17

Jumbo Prawns Served with Capered
Cocktail Sauce

Ceviche \$15

Catch of The Day, Jicama, Fresno Chile,
Cucumber, Onion, Avocado, Radishes,
Cilantro & Crunchy Tostada

Key Lime Calamari \$14

Calamari Marinated in Lime Juice &
Flash Fried with Jalapeño Dipping Sauce

Sizzling Mushrooms \$14

Mushrooms Sautéed in Olive Oil, Garlic
& Fino Sherry

Quesadilla \$11

Cheddar & Jack Cheese on Warm Flour
Tortillas Served with Sour Cream,
Guacamole & Salsa

Add Grilled Chicken \$15

Chicken Wings \$16

Golden Fried Chicken Wings Choice of
Dry Rubbed, Buffalo or BBQ Style with
Celery Sticks & Choice of Ranch or
Bleu Cheese Dressing

Spinach Dip \$15

Blanched Spinach, Cream Cheese,
Parmesan Cheese, Bacon Bits, & Toasted
Pita Chips

Soup Du Jour

Boston Clam Chowder

Cup \$6

Bowl \$8

Salads

*Add Seared Ahi Tuna, Grilled Chicken, Grilled Tofu,
Grilled Salmon, Grilled Shrimp or Coconut Shrimp
(Grande \$10/Petite \$7)*

Farmers Salad \$15

Petite \$12

Baby Greens, Local Strawberries,
Candied Walnuts, Sliced Apple,
Crumbled Gorgonzola & Balsamic
Vinaigrette Dressing

Cobb Salad \$16

Petite \$13

Shredded Iceberg Lettuce with Grilled
Chicken, Crispy Bacon, Hard Boiled
Eggs, Diced Tomato, Crumbled Bleu
Cheese, Avocado, Scallions & Choice of
Dressing

Chinese Chicken Salad \$17

Petite \$14

A Blend of Romaine Hearts, Napa
Cabbage, Snow Peas, Carrots, Rice
Noodles, Mandarin Oranges, Water
Chestnuts, Crispy Wontons & Topped
with Grilled Sweet Chili Glazed Chicken
Breast & Sesame Seed Dressing

Mediterranean Salad \$16

Petite \$13

Shredded Hearts of Romaine, Diced
Tomato, Cucumbers, Artichoke Hearts,
Garbanzo Beans, Kalamata Olives, Red
Onions Served with Feta Cheese
Vinaigrette Dressing

Pacific Poke Bowl Salad \$19

Ahi Tuna Tossed in a Poke Dressing &
Served over Mixed Spring Greens,
Steamed White Rice, Edamame, Corn,
Cucumber, Avocado, Green Onions,
Seaweed & Sesame Seeds

Seafood Louie Salad \$19

Diced Iceberg Lettuce Topped with
Chilled Jumbo Shrimp, Baby Scallops,
Hard Boiled Egg, Black Olives, Sliced
Tomato, Avocado & Haricots Verts with
Thousand Island Dressing on the Side

Sandwiches

Served with Choice of French Fries, Seasoned Fries, Sweet Potato Fries, Onion Rings, Coleslaw, Fresh Fruit, Green Salad or Cup of Soup

California Beach Melt \$16

Grilled Chicken Breast, Crispy Bacon, Sliced Tomatoes, Avocado, Jack & Cheddar Cheese

Tuna Melt \$15

White Albacore Tuna Salad with Choice of Cheese

Club Sandwich \$16

Turkey, Ham & Crispy Applewood Smoked Bacon with Lettuce, Tomato & Avocado on Choice of Bread

Grilled Shrimp or Fish Tacos \$20

Soft or Crunchy White Corn Tortillas with Jalapeno Slaw & Lime Aioli served with Spanish Rice

Build A Burger \$16

Choice of Grilled Angus Beef, Grilled Chicken, Turkey Patty or Plant Based Burger with Choice of Cheese, Lettuce, Tomato, Red Onion & Pickle on a Brioche Bun

PCYC Ahi Sandwich \$20

Ahi Tuna Seared Rare Topped with Crispy Bacon, Red Onion, Avocado, Green Leaf Lettuce & Tomato with Wasabi Aioli

Battered Shrimp or Fish Tacos \$20

Soft or Crunchy White Corn Tortillas with Jalapeno Slaw & Lime Aioli served with Spanish Rice

All Sandwiches & Burgers Served with a Choice of Gluten Free Bread, Sourdough, Wheat, Brioche Bun, Spinach Wrap or Protein Style

Entrées

Fish & Chips \$18

Prawns & Chips \$22

Golden Fried Cod Filet's & Golden Fried White Shrimp Served with French Fries & Tartar Sauce

Chicken & Vegetable

Teriyaki Bowl \$17

Grilled Chicken & Sautéed Vegetables on a Bed of White Rice or Quinoa

Roasted Pork Chop \$27

French Cut Pork Chop Topped with Roasted Apples & Green Peppercorn Sauce

Chicken Picatta \$22

Sautéed Breast of Chicken Topped with Picatta Sauce Served with Linguini Noodles Tossed in Extra Virgin Olive Oil

Miso Salmon \$27

Pan Seared Miso Glazed Salmon with Champagne Citrus Beurre Blanc

Pappardelle al la Bolognese \$27

A Classic Old World Italian Recipe of Simmered Beef in a Plum Tomato Sauce Tossed with Al Dente Pappardelle Pasta Paired with Garlic Bread Finished with Freshly Grated Parmigiano Reggiano

Seafood Brochettes \$26

Grilled Fresh Fish with Shrimp, Red Onions, Bell Peppers & Cherry Tomatoes Paired with Chipotle Aioli Served with Rice Pilaf & Vegetables

The Bleu Filet \$35

Prime Center Cut Beef Tenderloin Filet Mignon Topped with Gorgonzola Cheese & Merlot Reduction

Shrimp Scampi \$31

Jumbo Prawns Sautéed in a Lemon Garlic Fresh Herb White Wine Sauce Served with Linguini Noodles Tossed in Extra Virgin Olive Oil

Enchiladas Rancheros \$20

Two Corn Tortillas Filled with Shredded Chicken Topped with Enchilada Sauce & Melted Cheese Served with Guacamole, Sour Cream, Pico de Gallo, Spanish Rice & Refried Beans

Harvest Grain Bowl \$23

Quinoa, Avocado, Cherry Tomatoes, Roasted Broccoli & Cauliflower, Farro, Arugula, Onions, Bell Peppers with Honey Dijon Vinaigrette