

Comfort Food



Dinners are Served with a choice Soup or Salad.

* Select Dinners Served with Seasonal Vegetables and a Choice of Mashed Potatoes or Rice.

Fried Chicken Dinner \$23

– Served with Country Gravy and Mashed Potatoes –

Pasta Primavera \$18

– Angel Hair Pasta with Sautéed Zucchini, Yellow Squash, Cherry Tomatoes and Parmesan –

Lasagne \$18

***Chicken Piccata Dinner \$28**

– Tender Chicken Breasts Sautéed in a Lemon-Butter Caper Sauce –

***Catalina Island Sand Dabs \$27**

– Local Favorite, Sautéed with Lemon Butter & Capers –

Chicken and Mushroom Crepe's \$26

Seafood

***Seasonal Fish of the Day \$ MKT**

– Ask Your Server for Details –

***Grilled Salmon Dinner \$38**

– Fresh Grilled Salmon Served with NBYC Lemon Butter Caper Sauce –

Shrimp Scampi Dinner \$38

– Jumbo Prawns Sautéed in a Garlic Butter, Wine and Cream Sauce and Finished with Fresh Herbs. –

Seafood Napoleon \$39

– Shrimp & Scallop Layered Between Crispy Eggplant served with a Sherry Cream –

NBYC Cioppino \$41

– NBYC's Specialty Soup. Includes Clams, Shrimp, Lobster, Scallops, Mussels and Fish. –

***Twin Lobster Tails Dinner \$62**

– Single \$35 Double \$62 –

Steaks

***New York Steak \$40**

– 12 oz –

***Filet Mignon \$40**

– 8 oz –

*** Bone in Ribeye \$52**

– 22 oz –

***Steak Indulgences**

May We Suggest These Additions To Your Entrée?

– Bone Marrow Crust \$6 Blue Cheese Crust \$4 Sautéed Mushrooms \$9 –

***New Zealand Rack Of Lamb \$41**

– Served on Mashed Potatoes with a Blueberry Mint Sauce –

Victors Veggie Special \$22

– Sautéed Zucchini, Yellow Squash, Asparagus and Onions with an Eggplant and Cheese Stack –

Sides

Asparagus \$8

– Sautéed or Steamed –

Sautéed cap Mushrooms \$9

Baked Potato \$4