



— •• DINNER •• —

Appetizers

Calamari Steak Strips \$16

– Served with our signature lemon butter caper sauce –

Ahi Poke Stack* \$17

– Layered with Crispy Wonton, Avocado, Fresh Ahi Poke –

Coconut Shrimp \$22

– Sweet Thai Chili Sauce –

Baby Shrimp Louie, Hearts of Palm and Avocado \$15

– Louie Dressing –

Korean BBQ Pork Ribs \$14

– Served on Asian Greens –

Scallops on the ½ Shell \$16

– Served chilled with Ponzu and Truffle or Baked NBYC Style –

Crispy Pork Spring Rolls \$14

– Asian dipping sauce and lettuce wraps –

NBYC Artichoke \$13

– Drizzled with Caesar Dressing and Baked and Topped with Parmesan and Crouton –

Shrimp Scampi \$20

Escargot Bourguignon \$14

– Topped with Puff Pastry Sombreros –

French Onion Soup \$9

Salads

Caesar Salad

– Small \$8 Large \$15 –

– Add Blackened Salmon \$8, Add Blackened Chicken \$6 –

Seared Ahi Salad * \$22

– Sliced Ahi served on a bed of Mixed Greens with Sliced mushrooms, tomato, hard boiled egg, asparagus, artichoke hearts, avocado and ginger with your choice of dressing –

Cobb Salad \$18

– Iceberg Lettuce, ham, bacon, tomatoes, hardboiled egg and blue cheese crumbles with your choice of dressing. –

Arugula Salad \$17

– Arugula, dried cranberries, candied pecans and blue cheese crumbles with a raspberry vinaigrette. –
Add Blackened Salmon \$8, Add Blackened Chicken \$6

Shrimp Louie Salad \$23

– Canadian Bay Shrimp, sliced hearts of palm, tomato, hard boiled egg, avocado and artichoke hearts served on a bed of chopped iceberg lettuce with Thousand Island dressing. –

Chinese Chicken Salad \$17

– Mixed Greens, bell peppers, crispy wontons, and grilled chicken served with Sesame dressing. –

*** Consuming Raw or Undercooked Seafood May Cause Food Borne Illness**

Comfort Food



Dinners are Served with a choice Soup or Salad.

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

Fried Chicken Dinner \$25

– Served with Country Gravy and Mashed Potatoes –

Pasta Primavera \$24

– Pasta with Sautéed Zucchini, Olives, Basil, Yellow Squash, Cherry Tomatoes choice of sauce Olive oil & Garlic or Sauce Santorini –

NBYC Homemade Lasagna \$24

***Chicken Piccata Dinner \$32**

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

***Catalina Island Sand Dabs \$31**

– Local Favorite, Sautéed with Lemon Butter & Capers –

Seafood

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

– Ask Your Server for Details –

***Grilled Salmon Dinner \$41**

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

Shrimp Scampi Dinner \$42

– Jumbo Prawns Sautéed in a Garlic Butter, Wine and Paprika Cream Sauce. –

Seafood Napoleon \$42

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

NBYC Cioppino \$43

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

***Twin Lobster Tail Dinner \$68**

– Single \$35 –

Steaks

*** 12oz New York Steak \$44**

***8oz Filet Mignon \$44**

***22oz Bone in Ribeye \$55**

– Add 8oz Lobster Tail \$30 –

***Herb crusted Rack of Lamb \$43**

Victors Veggie Special \$24

– Grilled Zucchini, Mushrooms, Yellow Squash, Asparagus and Onions with an Eggplant and Marinara Cheese Stack –

Add Mushroom sauce to any Meat dish \$6

Sides

Asparagus \$8

– Sautéed or Steamed –

Sautéed Garlic Mushrooms \$9

Baked Potato \$4