



LOS ANGELES YACHT CLUB®

ANGELS GATE BISTRO

A Note From The Commodore

WELCOME BACK TO THE CLUB!

- You will note some differences in how we have arranged the tables and the attire of the staff. LAYC has made these changes to comply with the law related to the re-opening in the time of COVID-19 and to ensure that our members can have a safer dining experience.
- Please be mindful of posted social distancing requirements, use of face masks (other than while eating or drinking), and other protocols. Please also cooperate with any direction of the staff.
- Thank you in advance for your cooperation.

With that in mind, we hope that you enjoy your dining experience!

Rich Maire
Commodore

“I Will Stand by to Assist You”

In support of international efforts to mitigate and eventually eradicate Covid-19, Los Angeles Yacht Club is flying three international signal flags from our mast: *Charlie-Golf-One*.



This three flag combination is the international signal meaning

“I Will Stand by to Assist You.”

We join yacht clubs around the world in displaying this signal to the Club's members and to the community at large:

We are here to assist.

Rich Maire
Commodore
Los Angeles Yacht Club

BISTRO MENU

Appetizers

Soup Du Jour

A savory, earthy and smooth carrot soup, finished with a dollop of sour cream, maple syrup drizzle and a pinch of tarragon. 7.50|9.50

Mussels In Garlic White Wine Sauce

A perfect starter to share, bay mussels are gently steamed with white wine and garlic. With French bread for sopping up all the savory sauce.....18

Artisan Tacos

We start with a hand made tortilla and fill it with your choice of carne asada, lime chicken, or al pastor (grilled pork marinated with pineapple and spices). All tacos are topped with salsa verde, sweet red onion, and cilantro and cojita cheese..... 6 ea.

French Fries

Always a classic, crispy golden shoestring cut fries. Try it with our chive butter drizzled over the top and crispy garlic for just a dollar more7|8

Sticky BBQ Wings

Six crispy wings tossed in a sweet and savory BBQ dry rub then flamed until sticky and finger licking good14

Salads

Spring Mix Salad

Garden fresh greens, tossed with apples, sweet red onions, candied walnuts grape tomatoes and your choice of ranch or Meyer lemon dressing. Grilled chicken option:

Full (Chicken Included)17

Half (No Chicken Included).....7

Waldorf Salad

Hailing from the famous Waldorf Astoria Hotel our take has apples, celery, candied walnuts, rehydrated raisins instead of the traditional grapes, lightly tossed in mayonnaise served on a bed of butter lettuce. Grilled chicken option.

Full (Chicken Included)20

Half (No Chicken Included).....10

Smokey Caesar Salad

Romaine lettuce charred on an open flame to add a hint of smokiness, drizzled with a vegetarian Caesar dressing, topped with croutons, Parmesan cheese and crispy fried garlic. Grilled chicken option.

Full (Chicken Included)18

Half (No Chicken Included).....9

Bistro Items

The Boatman's Burger

An all Angus beef patty accompanied by butter lettuce, mayo, sweet red onion, dill pickles, Dijon mustard, and topped with a cherry tomato / black peppercorn chutney, all served on a toasted artisan bun15

Chicken Club

A grilled chicken breast accompanied with butter lettuce, ranch dressing, bacon, and tomato, all served on a toasted artisan bun.....15

Vegan Pasta Carbonara

Vegan Pasta with a creamy garlic sauce made from chic peas and white beans, tossed with soy chorizo, sweet peas and sundried tomatoes..... 23

Dinner Special

Mussels Indochina

A recipe originating from the Mekong River region of what was known as Indochina. This dish takes the classic French mussel dish and marries it with South East Asian ingredients of coconut milk, lemon grass, coriander, cumin, and Thai basil. Served with a Vietnamese fried baguette..... 18

Braised Beef Short Rib

A Braised Beef Short Rib with a Peppercorn Demi Glaze and Sautéed Wild Mushrooms, accompanied with Truffled Mashed Potatoes and Sautéed Summer Asparagus wrapped in Prosciutto. Served with a small house salad.....28

Blackened Wild Caught Salmon

Blackened Wild Caught Salmon atop Israeli Cous with Sundried Tomatoes and Summer Squashes. Middle Eastern Spices such as Paprika, Cinnamon, Cardamon, lend to the exotic earthiness of the dish.....28

Dessert

Cheesecake

A Devonshire cheesecake topped with a Sour Cherry Compote.....9