



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 \$24

- 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 Croutons -

Shrimp Scampi \$16

Escargot Bourguignon \$16

- Topped with Puff Pastry Beret Caps -

French Onion Soup \$9

Avocado Mousse with Smoked Salmon \$14

-Served with Bagel Crisps-

Salads

Caesar Salad

-Small \$8 Large \$15-

- Add Blackened Salmon \$12, Add Blackened Chicken \$10 -

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 Sesame Dressing -

Cobb Salad \$18

- Iceberg Lettuce, Ham, Bacon, Tomatoes, Hard-Boiled Egg, and Blue Cheese Crumbles with your choice of dressing. -

Arugula Salad \$17

- Arugula, Dried Cranberries, Candied Walnuts, & Blue Cheese Crumbles with a Raspberry Vinaigrette. -
Add Blackened Salmon \$12, Add Blackened Chicken \$10

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 Louie 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 of salad or soup of the day

*Select dinners served with seasonal vegetables and a choice of Mashed Potatoes or Rice.

Fried Chicken Dinner \$25

- Served with Country Gravy and Mashed Potatoes -

Pasta Primavera \$20

- Pasta with Sautéed Zucchini, Olives, Basil, Yellow Squash, Cherry Tomatoes & Parmesan -

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 \$29**

-Local Favorite, Sauteed with Lemon Butter & Capers -

Lobster Crepe's \$45

Seafood

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

- Ask your Server for Details -

***Grilled Salmon Dinner \$39**

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

Shrimp Scampi Dinner \$41

- Jumbo Prawns Sautéed in a Garlic Butter, Wine, & Paprika Cream Sauce over Pasta Fettuccini -

Seafood Napoleon \$44

- Shrimp & Scallop Layered between Crispy Eggplant served with a Portobello Sherry Cream -

NBYC Cioppino \$45

- NBYC's Specialty. Includes Clams, Shrimp, Lobster, Scallops, Mussels, & Seasonal Fish. -

Twin Lobster Tail Dinner \$69

- Single \$45 -

Steaks

***12oz New York Steak \$47**

***8oz Filet Mignon \$45**

***22oz Bone-In Ribeye \$56**

- Add 6oz Lobster Tail \$45 -

Steak Indulgences

May We Suggest These Additions To Your Entrée?

- Blue Cheese Crust \$4 -

New Zealand Rack Of Lamb \$46

Victor's Veggie Special \$26

- Grilled Zucchini, Mushrooms, Yellow Squash, Asparagus & Onions with an Eggplant & Marinara Cheese Stack -

Sides

Asparagus \$8

- Sautéed or Steamed -

Sautéed Garlic Mushrooms \$9

Baked Potato \$5

Lobster Mac & Cheese \$21

