

## STARTERS

|      |   |    |
|------|---|----|
|      | Marrow Bones split roasted herbed marrow bones, served with olive oil crostinis                                     | 15 |
|      | Lamb Pops four frenched, herb-rubbed lamb chops, pomegranate orange glaze, served medium rare over Grains of Life   | 18 |
| GF   | Chilled Prawn Cocktail six large chilled gulf prawns, arugula, served with housemade cocktail sauce                 | 12 |
| V GF | Caprese sliced tomato, fresh basil leaves, sliced fresh mozzarella, balsamic glaze, sea salt, fresh ground pepper   | 12 |
| V    | Stuffed Mushrooms six mushroom caps stuffed with a garlic cheese blend  | 8  |
| V    | Cheesy Garlic Bread french bread with garlic cheese spread  | 6  |
| V    | Fried Zucchini panko and parmesan breaded sliced zucchini, served with housemade cucumber and marinara sauces       | 8  |
|      | Calamari flash fried battered calamari served with sriracha aioli   | 9  |
| GF   | Loaded Potato Skins six potato halves loaded with melted cheese, sliced green onion, sour cream, and bacon crumbles | 12 |

## DINNER SALADS

|      |   |  |
|------|---|--|
|      | New York Steak Salad 6 oz. New York steak, warm blue cheese dressing, diced cucumber, diced tomato, sliced red onion, over a bed of mixed greens                                      | 20   |
|      | Chicken Cobb Salad mixed greens, bacon crumbles, chopped egg, two chopped chicken breasts, diced tomato, blue cheese crumbles, diced avocado, diced green onion, choice of dressing   | 18   |
|      | Orange Chicken Salad two chopped crispy chicken breasts, segmented orange, diced cucumber, sliced green onion, crispy wonton strips, mixed greens, tossed in blood orange vinaigrette | 18   |
| V GF | Grilled Vegetable Salad assorted grilled vegetables, blue cheese crumbles, diced avocado, and mixed greens, tossed in vinaigrette dressing  | 16   |
|      |   | with Grilled Chicken 21                      |
|      | Caesar Salad chopped romaine, parmesan, and croutons tossed in caesar dressing  | with Grilled Chicken 18 or Grilled Salmon 22 |

## HALF POUND BURGERS

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|--|--|----|
|  | Chorizo Burger ground chuck Wagyu beef bacon and beef chorizo blend hand-formed patty, grilled poblano pepper, red onion, avocado, sriracha mayo, poblano and avocado aioli, pepperjack cheese on a pretzel bun, served with house fries | 15 |
|  | Mushroom Gouda ground chuck Wagyu beef bacon blend hand-formed patty, sauteed mushrooms, gouda, mayo on a pretzel bun, served with house fries   | 14 |
|  | YSC Classic Bacon Cheeseburger ground chuck Wagyu beef bacon blend hand-formed patty, cheddar, bacon, green leaf lettuce, tomato, red onion, bacon relish, mayo, on a pretzel bun, served with house fries                               | 15 |
|  | Lamb Burger ground lamb, feta and fresh herb blended hand-formed patty, pesto aioli, baby arugula, on a ciabatta bun, served with house fries  | 16 |

|   |  |    |
|---|--|----|
| V | Beyond Burger plant based, soy and gluten free patty, green leaf lettuce, tomato, red onion, cheddar, mayo, on a ciabatta bun, served with Yakima apple slices | 15 |
|   | <small>*can be served in a lettuce wrap as a Gluten Free Option</small>  |    |

## PASTA

|  |   |                                      |
|--|---|--------------------------------------|
|  | Chef Tom's Pasta marinara, penne, vegetables, served with toasted baguette  | with Grilled Chicken 20 or Prawns 24 |
|  | Three Cheese Chardonnay Pasta served with toasted baguette  | with Grilled Chicken 20 or Prawns 24 |
|  | Beef Stroganoff braised choice cuts of beef stewed in a succulent mushroom and onion gravy, served over egg noodles with toasted baguette | 22                                   |

V Signifies Vegetarian

18% Gratuity added to parties of 7 or more

GF Signifies Gluten Free

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.