

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

	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.