

STARTERS

	Poke Duo ahi poke, salmon and avocado poke, seaweed salad, topped with green and red tobiko, served with house-made wonton chips	14
GF	Lamb Pops four frenched, herb-rubbed lamb chops, orange-pomegranate glaze, served medium rare over arugula salad	20
V GF	Caprese sliced tomato, fresh basil leaves, sliced fresh mozzarella, balsamic glaze, sea salt, fresh ground pepper	12
	Calamari flash fried battered calamari served with sriracha aioli	9
GF	Chilled Prawn Cocktail six large chilled gulf prawns, arugula, served with house-made cocktail sauce	10
V	Cheesy Garlic Bread toasted french bread with garlic cheese spread	7
V GF	Stuffed Mushrooms six mushroom caps stuffed with a garlic cheese blend	8
V	Fried Zucchini panko and parmesan breaded sliced zucchini, served with house-made cucumber and marinara sauces	9
	Charcuterie Platter select cheeses, cured meats, fresh fruit, nuts, honey and house-made crostinis	20

DINNER SALADS

	Bistro Steak Salad 6 oz. bistro tender, warm blue cheese dressing on the side, 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	18
		with Grilled Chicken 22
	Grilled Chicken Caesar Salad two sliced grilled chicken breasts, over chopped romaine, parmesan, and croutons tossed in caesar dressing	18

HALF POUND BURGERS

	Western Bacon Cheeseburger ground chuck Wagyu beef bacon blend hand-formed patty, bbq sauce, cheddar, bacon, crispy fried onion strings, on a pretzel bun, served with house fries	15
	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, pepper jack 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, crispy fried onion strings, on a pretzel bun, served with house fries	15
	YSC Classic Bacon Cheeseburger ground chuck Wagyu beef bacon blend hand-formed patty, cheddar, bacon, lettuce, tomato, red onion, bacon relish, mayo, on a pretzel bun, served with house fries	16
	Lamb Burger ground lamb, feta and fresh herb blended hand-formed patty, house-made cucumber sauce, baby arugula, sliced red onion, on a ciabatta bun, served with house fries	16

V	Beyond Burger plant based, soy and gluten free patty, 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 sauteed red peppers and onions tossed with house-made marinara and cavatappi pasta, served with toasted baguette	with Grilled Chicken 20 or Prawns 24
	Three Cheese Chardonnay Pasta house-made chardonnay three cheese sauce, sauteed peppers and onions tossed with cavatappi pasta, served with toasted baguette	with Grilled Chicken 20 or Prawns 24

Please inform your server of any dietary needs, allergens, or menu item concerns.

 Signifies Vegetarian

18% Gratuity added to parties of 7 or more

 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.

YSC SIGNATURE ENTREES

- Ultimate Surf and Turf choose any of our hand-cut steaks, served with a lobster tail, six sauteed prawns, two seared jumbo scallops with beurre-blanc, house risotto and zucchini spears MP
- Tenderloin Medallions and Prawns 8 oz. tenderloin, sauteed prawns with beurre-blanc, Yukon Gold mashed potatoes, veal demi-glace and zucchini spears 42
- Bourbon Demi Bistro Steak 10 oz. steak tender topped with mushroom and onions with bourbon demi-glace, served with Yukon Gold mashed potatoes and sauteed green beans 40
-  Rack of Lamb frenched, herb-rubbed six-bone rack of lamb with orange-pomegranate glaze, served with Yukon Gold mashed potatoes and sauteed green beans 48

FROM THE GRILL

entrees include your choice of two sides
steaks are USDA Choice or higher, aged a minimum of 21 days and hand-cut daily

side caesar 7 classic wedge 8 side spring mix salad 6

Blue Rare Rare Medium Rare Medium Medium Well Well Done
Cold Red Cool Red Warm Red Warm Pink Hot Slightly Pink Cooked Through

-  USDA Prime Top Sirloin 8 oz 24
-  New York Steak 12 oz 32
-  Rib Eye Steak 12 oz 34 / 16 oz 42
-  Center Cut Filet Mignon 6 oz 32 / 8 oz 38
-  Prime Rib
seasoned, seared and slow roasted
served with au jus, creamy or fresh grated horseradish
8 oz 26 / 12 oz 34 / 16 oz 42 / 24 oz 58
-  Marinated Grilled Chicken Breasts 22
- BBQ Baby Back Pork Ribs Half Rack 26 / Full Rack 36
-  Grilled Steelhead Fillet eight ounce seasoned fillet, cooked to order topped with beurre blanc 29
- Grilled Prawns ten large gulf prawns over garlic and herb angel hair pasta 26

SIDES

additional sides 6

- | | | |
|---|--|---|
|  Baked Potato Your Way |   Yukon Gold Mashed Potatoes |   Steamed Broccoli |
|  Three Cheese Pasta |   Seasonal Vegetable |   Sauteed Green Beans |
|   Grilled Zucchini Spears |  Garden Wedge | House Risotto |
| |  Garlic and Herb Angel Hair Pasta | |

DINNER ADDITIONS

add to any salad or entree

- | | | | |
|--|----|--|----|
|   Sauteed Mushrooms | 4 |  Six Ounce Sliced Steak | 15 |
|   Sauteed Onions | 3 |  Six Ounce Steelhead Fillet | 15 |
|   Sauteed Onions and Mushrooms | 6 |  Six Sauteed Prawns | 10 |
| Bacon and Blue Cheese | 7 |  Lobster Tail | MP |
|  Crispy Fried Onion Strings | 4 |  Two Seared Jumbo Scallops | MP |
| Mushroom and Onion | 10 | | |
| Bourbon Demi-Glace | | | |

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