

## STARTERS

	Seasonal Warm Cheese Dip served in a sour dough bread bowl with toasted french and sour dough bread	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 sea salt croccantini	20

## DINNER SALADS

	Bistro Steak Salad 6 oz. bistro tender steak, 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, chopped chicken breast, diced tomato, blue cheese crumbles, diced avocado, diced green onion, choice of dressing	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 sliced grilled chicken breast, 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	16
	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	16
	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	16
	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	17

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	16
---	---	----

\*can be served in a lettuce wrap as a Gluten Free Option

## PASTA

	Beef Stroganoff tender cuts of beef, stewed in mushroom and onion gravy, served over cavatappi, served with toasted french bread	24
	Chef Tom's Pasta sauteed red peppers and onions tossed with house-made marinara and cavatappi, served with toasted french bread	with Grilled Chicken 20 or Prawns 24
	Three Cheese Chardonnay Pasta house-made chardonnay three cheese sauce, sauteed peppers and onions tossed with cavatappi, served with toasted french bread	with Grilled Chicken 20 or Prawns 24

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

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.

## YSC SIGNATURE ENTREES

side caesar 7

classic wedge 8

side spring mix salad 6

**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

Filet Mignon 6 oz. 97/8 oz. 103

Ribeye 12 oz. 99/16 oz. 107

New York Steak 12 oz. 97/16 oz. 104

**Tenderloin Medallions and Prawns** 8 oz. tenderloin, sauteed prawns with beurre-blanc, Yukon Gold mashed potatoes, veal demi-glace and zucchini spears 42

**Bourbon Peppercorn New York** bourbon peppercorn sauce, crispy fried onion strings, roasted baby red potatoes and sauteed green beans 12 oz. 34/16 oz. 41



**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

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



**USDA Prime Top Sirloin** 8 oz. 24



**New York Steak** 12 oz. 32 / 16 oz. 39



**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 daily  
served with au jus, creamy or fresh grated horseradish

8 oz. 26 / 12 oz. 34 / 16 oz. 42 / 24 oz. 58

**Grilled Tomahawk Bone-In Pork Chop** housemade smoky bbq glaze and crispy fried onion strings 28



**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  
 Three Cheese Pasta  
 Grilled Zucchini Spears  
Cup of Soup

Yukon Gold Mashed Potatoes  
 Seasonal Vegetable  
 Garden Wedge  
 Garlic and Herb Angel Hair Pasta

Steamed Broccoli  
 Sauteed Green Beans  
House Risotto  
 Roasted Baby Red Potatoes

## DINNER ADDITIONS

add to any salad or entree

Sautéed Mushrooms 4  
 Sautéed Onions 3  
 Sautéed Onions and Mushrooms 6  
Bacon and Blue Cheese 7  
 Crispy Fried Onion Strings 4  
Bourbon Peppercorn Sauce 4

Six Ounce Sliced Bistro Tender Steak 15  
 Eight Ounce Steelhead Fillet 16  
 Six Sautéed Prawns 10  
 Lobster Tail 22  
 Two Seared Jumbo Scallops 12

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

18% Gratuity added to parties of 7 or more

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.