

STARTERS

	Seasonal Warm Cheese Dip served in a sour dough bread bowl with toasted french 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 baguette with garlic cheese spread	7
V GF	Stuffed Mushrooms six mushroom caps stuffed with a garlic cheese blend	9
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 and sea salt croccantini	20
	Fried Oysters twelve breaded oysters, fried and served with house-made cocktail sauce	10

DINNER SALADS

	Bistro Steak Salad six 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
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*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 baguette	24
	Chef Tom's Pasta sauteed red peppers and onions tossed with house-made marinara and cavatappi, 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, served with toasted baguette	with Grilled Chicken 20 or Prawns 24

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

V Signifies Vegetarian

20% Service Charge 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 9

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. 101/8 oz. 107

Ribeye 12 oz. 103/16 oz. 111

New York Steak 12 oz. 101/16 oz. 108

Tenderloin Medallions and Prawns eight 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 Bone-In Pork Chop mushroom demi 24



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
 Baby Red Potatoes

DINNER ADDITIONS

add to any salad or entree

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

Six Ounce Sliced Bistro Tender Steak 12
 Eight Ounce Steelhead Fillet 16
 Six Sauteed Prawns 10
 Lobster Tail 24
 Two Seared Jumbo Scallops 14
 Oscar Style 12

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