

# YAKIMA STEAK COMPANY

## STARTERS

Coconut Prawns (5) 13	Chilled Prawn Cocktail (6) 14
Fried Brussels Sprouts 15	Cheesy Bread 8
Fried Zucchini (12) 13	Stuffed Mushrooms (6) 12
Knotted Bread Service 8	Lamb Pops (4) 30
Steamed Clams 22	BBQ Beef Meatballs (6) 12
Fried Oysters (12) 13	

## SIDE SALADS

Caesar Salad chopped romaine, caesar dressing, croutons, parmesan cheese 10
Garden Wedge iceberg, tomato, cucumber, choice of dressing 10
Classic Wedge iceberg, tomato, bacon crumbles, blue cheese crumbles, blue cheese dressing 14
Spring Mix Salad spring mix, tomato, cucumber, choice of dressing 10
choice of dressing: Blue Cheese, Ranch, 1000 Island, Caesar, House Vinaigrette, Honey Mustard

## ENTREE SALADS

Chicken Caesar Salad grilled sliced chicken breast, chopped romaine, caesar dressing, croutons, parmesan cheese 20
Chicken Cobb Salad grilled sliced chicken breast, spring mix, bacon crumbles, sliced egg, tomato, blue cheese crumbles, sliced red onion, sliced avocado and choice of dressing 22
Steak Salad 6 oz. USDA Prime Top Sirloin, warm blue cheese dressing on the side, spring mix, cucumber, tomato, sliced red onion, blue cheese crumbles 28
Grilled Vegetable Salad assorted grilled vegetables, blue cheese crumbles, sliced avocado, spring mix, tossed with vinaigrette dressing 22
with Grilled Chicken Breast 28
with 6 oz USDA Prime Top Sirloin 36

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.

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

## ENTREES

\*choice of 2 Sides

8 oz. USDA Prime Top Sirloin 36
6 oz. Filet Mignon 54
16 oz. Ribeye Steak 65
12 oz. New York Steak 45
BBQ Baby Back Ribs Half Rack 35 / Full Rack 49
Rack of Lamb 65
Prime Rib 12 oz. 54 / 16 oz. 64 / 24 oz. 89
Creamy or Raw Horseradish & Au Jus
Bone-In Pork Chop with Mushroom Marsala Wine Sauce 35
2 Grilled Chicken Breasts 26
Add Teriyaki Sauce 2.5
Grilled Prawns (10) 34
angel hair pasta *Choice of 1 side
8 oz. Steelhead Fillet 36
Lobster Stuffed 8 oz. Steelhead Fillet 46

TO EXPEDITE COOK TIME ON WELL DONE STEAKS, STEAKS MAY BE BUTTERFLIED

## SIDES

(a la carte 8)

Loaded Baked Potato	Steamed Broccoli
Mac & Cheese	Garlic & Herb Angel Hair Pasta
House Fries	House Risotto
Yukon Gold Mashed Potatoes	Sauteed Brussels Sprouts
Cup of Soup	Seasonal Sides
	Ask your Server
Sub Garden Wedge Salad, Caesar Salad or Spring Mix Salad 2	
Add Sauteed Mushrooms 5	Add Six Grilled Prawns 14
Add Sauteed Onions 5	Add 7 oz Lobster Tail 49

## SANDWICHES, BURGERS & PASTA

Shaved Prime Rib Sandwich shaved prime rib, on toasted baguette, au jus and creamy horseradish on the side *choice of one side 22
Philly Cheese Steak Sandwich shaved prime rib, sauteed peppers and onions, cheese sauce, on toasted baguette *choice of one side 24
YSC Chorizo Burger ground chuck and beef chorizo blend, hand-formed patty, grilled poblano, cotija cheese, red onion, sliced tomato, sriracha mayo, grilled jalapeno on the side *choice of one side 20
YSC Classic Bacon Cheeseburger ground chuck, hand-formed patty, bacon relish, cheddar, sliced bacon, lettuce, tomato, red onion, and mayo *choice of one side 22
Western Burger ground chuck, hand-formed patty, sliced bacon, house-made BBQ sauce, cheddar, onion strings *choice of one side 20
Mushroom Swiss Burger ground chuck, hand-formed patty, swiss cheese, sauteed mushrooms, mayo *choice of one side 20
Chicken Marsala panko breaded and fried chicken breast, rich mushroom marsala wine sauce, sauteed spinach and garlic pappardelle pasta 30
Three Cheese Pasta house-made chardonnay cheese sauce, sauteed peppers and onions, cavatappi pasta, grilled baguette 20
With Grilled Chicken Breast 26
With 6 Grilled Prawns 30
Pasta Marinara house-made marinara, sauteed peppers and onions, cavatappi pasta, grilled baguette 20
With Grilled Chicken Breast 26
With 6 Grilled Prawns 30
With 6 Meatballs 30
Beef Stroganoff braised beef, onions and mushrooms tossed with pappardelle pasta, topped with sour cream and served with crostinis 30
Braised Beef Brisket slow braised beef, served with Yukon gold mashed potatoes, sauteed Brussels sprouts, crispy onion strings, BBQ sauce on the side 39

## DRAFT BEER 8

### HAAS ROTATING DRAFT

VALLEY BREWING CO. BLONDE BITE 5.25% ABV 20 IBU  
VALLEY BREWING CO. ROTATING DRAFT  
COWICHE CREEK BREWING CO. FARMER WAY  
IPA 6.2% ABV 65 IBU  
ICICLE BOOTJACK IPA 6.5% ABV 64 IBU  
BLUE MOON BELGIAN WHITE 5.2% ABV 9 IBU  
10BARREL CLOUD MENTALITY HAZY IPA 7% ABV 55 IBU  
SINGLE HILL ADAMS PILSNER 4.8% ABV 35 IBU  
VARIETAL BEER CO. TWINE CLIMBER IPA 6.7% ABV  
VARIETAL BEER CO. SUNLIGHT  
CITRUS WHEAT ALE 5.1% ABV  
WANDERING HOP DAMN AMBER 5.5% ABV 31 IBU  
ELYSIAN BREWING CO. SPACE DUST IPA 8.2% ABV 62 IBU  
GUINNESS DRAUGHT STOUT 4.2% ABV 37 IBU  
SEASONAL KEG - ASK SERVER  
COORS LIGHT 6  
BUD LIGHT 6

## BOTTLED BEER

BUD LIGHT 5	CORONA 6
BUDWEISER 5	MODELO ESPECIAL 6
COORS LIGHT 5	HEINEKEN 6
MICHELOB ULTRA 5	STELLA ARTOIS 6
	NON-ALCOHOLIC 6

## TIETON CIDER WORKS

BOURBON BARREL PEACH CAN 7  
SEASONAL 7

HUCKLEBERRY CIDER CAN 16.9 OZ 9

## SELTZER

SAN JUAN SELTZER HUCKLEBERRY 7  
SAN JUAN SELTZER PEACH ROSE 7

## SIGNATURE COCKTAILS

MINT WHISKEY SMASH 12  
BOURBON, MUDDLED MINT AND LEMON

HOPPED GIN & TONIC 12  
BITTERMEN'S HOPPED GRAPEFRUIT, BROVO GIN, TONIC

CLASSIC MANHATTAN 13  
BUFFALO TRACE BOURBON, ACCOMPANI SWEET VERMOUTH,  
ANGOSTURA BITTER'S, SERVED UP

MANGO MARGARITA 14  
EL JIMADOR SILVER, MANGO PUREE, FRESH CITRUS MIX,  
SHAKEN AND SERVED OVER ICE, TAJIN RIMMED GLASS

TRULY OLD FASHIONED 13  
BOURBON, MUDDLED CHERRY AND ORANGE,  
SUGAR, ANGOSTURA BITTERS, BUILT OVER ICE

BERRY SPODIE 14  
WILD ROOTS RASPBERRY AND HUCKLEBERRY VODKAS,  
FRESH CITRUS MIX, MIXED BERRIES

PEACH COBBLER SMASH 13  
CROWN ROYAL PEACH, MUDDLED BLACKBERRIES, LIME

SPICY WATERMELON RUM REFRESH 13  
TEN TO ONE WHITE RUM, WATERMELON PUREE, LIME JUICE,  
MUDDLED JALAPENO, BUILT OVER ICE, TAJIN RIMMED GLASS

## BEVERAGES

Bottomless Soda - Pepsi, Diet Pepsi, 7-UP, Mountain Dew,  
Lemonade, Root Beer, Dr. Pepper 4

Juice - Apple, Cranberry, Pineapple, Tomato 5

Coffee - Iced Tea 4

Strawberry Lemonade 5 Mango Tango 6

Bedford's Ginger Ale 6 Bedford's Ginger Beer 6

Fonti di Crodo Aranciata 6

## WINES BY THE GLASS

### WHITE WINES

NHV RIESLING 10 / 35  
NHV PINOT GRIS 10 / 35  
ZENATO PINOT GRIGIO 9 / 32  
ESK VALLEY SAUVIGNON BLANC (NZ) 11 / 39  
GILBERT CELLARS "UNOAKED" CHARDONNAY 13 / 46  
HOUSE CHARDONNAY 9 GLASS ONLY  
NINE HATS CHARDONNAY 11 / 39  
CENTORRI MOSCATO 9 / 32  
TWO MOUNTAIN RAWNROSÉ SINGLE SERVE BOTTLE 250 ML 15

### RED WINES

TWO MOUNTAIN CABERNET SAUVIGNON 12 / 42  
GOOSERIDGE G3 CABERNET SAUVIGNON 10 / 35  
GILBERT CELLARS ALLOBROGES 14 / 49  
HOUSE RED BLEND 10 GLASS ONLY  
NWWC SAVOUR RED BLEND 12 / 42  
NOVELTY HILL MERLOT 12 / 42  
CATENA MALBEC 11 / 39  
BARNARD GRIFFIN SYRAH 11 / 39  
BROWN FAMILY HERITAGE PINOT NOIR 12 / 42  
ANCIENT PEAKS ZINFANDEL 12 / 42

**MORE BEER, WINE AND COCKTAILS  
IN OUR COCKTAIL MENU OR  
EXTENSIVE WHISKY BOOK!**