YAKIMA STEAK COMPANY

STARTERS

Potato Cakes (2) 10

Fried Brussels Sprouts 15

Fried Zucchini (12) 14

Knotted Bread Service 8

Steamed Clams 22

Fried Oysters (8) 12

Grilled Lamb T-Bone Chops (2) 28

Chilled Prawn Cocktail (6) 15

Cheesy Bread 8

Stuffed Mushrooms (6) 12

BBQ Beef Meatballs (6) 12

Fried Coconut Prawns (5) 14

SOUP & SALADS

Steakhouse Chili hearty housemade steak chili, finished with sour cream, cheddar cheese and green onion, toasted baguette Cup 10.5 Bowl 13

French Onion Soup rich, savory, caramelized onion, beef chardonnay broth, topped with toasted baguette and swiss cheese 10

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 HOUSEMADE DRESSING: RANCH, BLUE CHEESE, 1000 ISLAND, CAESAR, HOUSE VINAIGRETTE, BERRY VINAIGRETTE

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 24

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 29

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 39

6 oz. Filet Mignon 58

16 oz. Ribeye Steak 69

12 oz. New York Steak 54

BBQ Baby Back Ribs Half Rack 36/Full Rack 52

Prime Rib 8 oz. 39 / 12 oz. 59 / 16 oz. 69
Creamy or Raw Horseradish & Au Jus
PRIME RIB IS COOKED DAILY, LIMITED QUANTITIES

2 Grilled Chicken Breasts 29

Grilled Prawns (10) 36
angel hair pasta *Choice of 1 side

8 oz. Steelhead Fillet 44

Grilled Lamb T-Bone Chops (2) 44

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

ADD TO ANY ENTREE

Add Sauteed Mushrooms +5

Add Sauteed Onions +5

Add 6 Grilled Prawns +15

Add 7 oz Lobster Tail +49

Add 2 Seared Scallops +15

SAUCES

Hollandaise or Bearnaise Sauce +2.5

Bourbon Demi +2.5

A Service Charge of 20% is added to parties of 7 or more.
The Service Charge is split between all service and kitchen staff of YSC
- Thank you.-

SANDWICHES, BURGERS & PASTA

YSC Bacon Cheeseburger ground chuck, hand-formed patty, cheddar, sliced bacon, lettuce, tomato, red onion, and mayo *choice of one side 25

Western Burger ground chuck, hand-formed patty, sliced bacon, house-made BBQ sauce, cheddar, onion strings *choice of one side 23

Shaved Prime Rib Sandwich shaved prime rib, on toasted baguette, au jus and creamy horseradish on the side *choice of one side 25
Customize: add sauteed red peppers, onions, mushrooms and jalapenos +5
add cheddar, Swiss cheese or cheese sauce +2

Chicken Parmesan panko and parmesan crusted chicken breast, served over pappardelle pasta, spinach, sundried tomato vodka cream sauce, seasonal vegetable, toasted baguette 38

Three Cheese Pasta house-made chardonnay cheese sauce, sauteed peppers and onions, cavatappi pasta, toasted baguette 22
With Grilled Chicken Breast 28
With 6 Grilled Prawns 34

Steamed Clams and Pasta clams, angel hair pasta, garlic and white wine sauce, toasted baguette 32

Beef Stroganoff braised beef, onions and mushrooms tossed with pappardelle pasta, topped with sour cream and served with toasted baguette 32

Braised Beef Brisket slow braised beef, served with Yukon gold mashed potatoes, sauteed Brussels sprouts, crispy onion strings, BBQ sauce on the side 40

SIDES

(a la carte 8)

Loaded Baked Potato

Mac & Cheese +2

House Fries

Yukon Gold Mashed Potatoes

Potato Cakes (2)

Loaded Cup of Chili +2.5

Loaded Bowl of Chili +5

Steamed Broccoli

Garlic & Herb Angel Hair Pasta

House Risotto

Sauteed Brussels Sprouts

Seasonal Sides
Ask your Server

French Onion Soup +2

Sub Classic Wedge Salad +6

Sub Garden Wedge Salad, Caesar Salad or Spring Mix Salad +2

DRAFT BEER

HAAS ROTATING DRAFT 8
VALLEY BREWING CO. BLONDE BITE 5.25% ABV 20 IBU 10
VALLEY BREWING CO. ROTATING DRAFT 10
COWICHE CREEK BREWING CO. MINI DOG HAZY IPA 8
IPA 4.3% ABV 43 IBU
ICICLE BOOTJACK IPA 6.5% ABV 64 IBU 8
BLUE MOON BELGIAN WHITE 5.2% ABV 9 IBU 8
10BARREL CLOUD MENTALITY HAZY IPA 7% ABV 55 IBU 10
SINGLE HILL ADAMS PILSNER 4.8% ABV 35 IBU 10
VARIETAL BEER CO. TWINE CLIMBER IPA 6.7% ABV 9
VARIETAL BEER CO. ROTATING DRAFT 9
WANDERING HOP DAMN AMBER 5.5% ABV 31 IBU 8
ELYSIAN BREWING CO. SPACE DUST IPA 8.2% ABV 62 IBU 10
GUINNESS DRAUGHT STOUT 4.2% ABV 37 IBU 10
SEASONAL KEG - ASK SERVER
COORS LIGHT 6
BUD LIGHT 6

BOTTLED BEER

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

VARIETAL WET SUP CUZ HAZY IPA 16 oz CAN 10

TIETON CIDER WORKS

BOURBON BARREL PEACH CAN 8
SEASONAL 8

HUCKLEBERRY CIDER CAN 16.9 OZ 10
SEASONAL 16.9 OZ 10

SELTZER & SPRITZ

SAN JUAN SELTZER HUCKLEBERRY 7
SAN JUAN SELTZER PEACH ROSE 7
THE SPRITZ SPARKLING APERITIF 12

SIGNATURE COCKTAILS

PEACH STREET LEMONADE 12
CROWN ROYAL PEACH, LEMON JUICE, HONEY, SODA

TEXAS PECAN OLD-FASHIONED 14
BLACKLAND TEXAS PECAN BROWN SUGAR BOURBON, BUFFALO TRACE BOURBON, BLACK WALNUT BITTERS

GIN BLOSSOM 12
EMPRESS INDIGO GIN, FRESH CITRUS MIX, LAVENDER SYRUP, ORANGE BITTERS, BUILT OVER ICE

BLOOD ORANGE MARTINI 12
EFFEN BLOOD ORANGE VODKA, BLOOD ORANGE JUICE, LIME JUICE, TRIPLE SEC

BLACK & CRANBERRY MULE 14
CROWN ROYAL BLACKBERRY, BEDFORD'S GINGER BEER, CRANBERRY JUICE

YUMMY RUMMY 14
BACARDI RUM, MALIBU COCONUT RUM, ORANGE AND PINEAPPLE JUICES, GRENADINE, FLOAT OF KRAKEN DARK RUM

FALL MARGARITA 14
EL JIMADOR REPOSADO TEQUILA, FRESH CITRUS MIX, APPLE JUICE, HONEY, CINNAMON

BEVERAGES

Bottomless Soda - Pepsi, Diet Pepsi, 7-UP, Mountain Dew, Lemonade, Root Beer, Dr. Pepper 4.5

Bottomless Coffee - Iced Tea - Hot Tea 4.5

Juice - Apple, Cranberry, Pineapple, Tomato 5*

Milk or Chocolate Milk 5*

Strawberry Lemonade 5*

Bedford's Ginger Ale 6
Single Serve Bottle

Fonti di Crodo Aranciata 6
Single Serve Can

Bedford's Ginger Beer 6
Single Serve Can

*Indicates One Free Refill

WINES BY THE GLASS

WHITE WINES

NHV RIESLING 11 / 39
NHV PINOT GRIS 11 / 39
ZENATO PINOT GRIGIO 10 / 35
ESK VALLEY SAUVIGNON BLANC (NZ) 10 / 35
GILBERT CELLARS "UNOAKED" CHARDONNAY 13 / 46
HOUSE CHARDONNAY 9 GLASS ONLY
CORVIDAE MIRTH CHARDONNAY 10 / 35
CENTORRI MOSCATO 10 / 35
BARNARD GRIFFIN ROSE OF SANGIOVESE 10 / 35

RED WINES

GOOSERIDGE G3 CABERNET SAUVIGNON 10 / 35
TWO MOUNTAIN CABERNET SAUVIGNON 13 /46
GILBERT CELLARS ALLOBROGES 14 / 49
HOUSE RED BLEND 10 GLASS ONLY
NOVELTY HILL MERLOT 13 / 46
CATENA MALBEC 12 / 42
CORVIDAE LENORE SYRAH 10 / 35
BROWNE FAMILY HERITAGE PINOT NOIR 13 / 46
ANCIENT PEAKS ZINFANDEL 13 / 46

NON-ALCOHOLIC BEER

HEINEIKEN 0.0 6
ATHLETIC BREWING CO. FREE WAVE IPA 7
ATHLETIC BREWING CO. RUN WILD IPA 7

HOP WATER

ALBERT'S DRY HOPPED SELTZER 5

NON-ALCOHOLIC WINE

FRE CABERNET SAUVIGNON 8

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