

YAKIMA STEAK COMPANY

STARTERS

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

SIDE SALADS

Caesar Salad chopped romaine, caesar dressing, croutons, parmesan cheese 9
Garden Wedge iceberg, tomato, cucumber, choice of dressing 9
Classic Wedge iceberg, tomato, bacon crumbles, blue cheese crumbles, blue cheese dressing 14
Spring Mix Salad spring mix, tomato, cucumber, choice of dressing 9
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 20
with Grilled Chicken Breast 26
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.

20% Service Charge added to parties of 7 or more

ENTREES

*choice of 2 Sides

8 oz. USDA Prime Top Sirloin 35
6 oz. Filet Mignon 52
16 oz. Ribeye Steak 64
12 oz. New York Steak 44
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 34
2 Grilled Chicken Breasts 26 Add Teriyaki Sauce 2.5
Grilled Prawns (10) 32 angel hair pasta *Choice of 1 side
8 oz. Steelhead Fillet 35
Lobster Stuffed 8 oz. Steelhead Fillet 45

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
Garden Wedge Salad, Caesar Salad or Spring Mix Salad	
Add Sauteed Mushrooms 5	Add Six Grilled Prawns 14
Add Sauteed Onions 5	Add 7 oz Lobster Tail 45

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 19
YSC Classic Bacon Cheeseburger ground chuck, hand-formed patty, bacon relish, cheddar, sliced bacon, lettuce, tomato, red onion, and mayo *choice of one side 20
Western Burger ground chuck, hand-formed patty, sliced bacon, house-made BBQ sauce, cheddar, onion strings *choice of one side 19
Mushroom Swiss Burger ground chuck, hand-formed patty, swiss cheese, sauteed mushrooms, mayo *choice of one side 19
Chicken Marsala panko breaded and fried chicken breast, rich mushroom marsala wine sauce, sauteed spinach and garlic pappardelle pasta 29
Three Cheese Pasta house-made chardonnay cheese sauce, sauteed peppers and onions, cavatappi pasta, grilled baguette 18
With Grilled Chicken Breast 24
With 6 Grilled Prawns 28
Pasta Marinara house-made marinara, sauteed peppers and onions, cavatappi pasta, grilled baguette 18
With Grilled Chicken Breast 24
With 6 Grilled Prawns 28
With 6 Meatballs 28
Beef Stroganoff braised beef, onions and mushrooms tossed with pappardelle pasta, topped with sour cream and served with crostinis 28
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
CHILI LIME CIDER CAN 16.9 OZ 9
TAJIN RIM

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 10
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

YUMMY RUMMY 12
BACARDI LIGHT RUM, PINEAPPLE AND ORANGE JUICE,
TOPPED WITH GRENADINE AND KRAKEN SPICED RUM

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!**