

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	Steelhead Croquettes (2)	10

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	39
6 oz. Filet Mignon	58
16 oz. Ribeye Steak	69
12 oz. New York Steak	50
BBQ Baby Back Ribs	Half Rack 35 / Full Rack 49
Rack of Lamb	69
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	39
2 Grilled Chicken Breasts	28
Add Teriyaki Sauce 2.5	
Grilled Prawns (10)	35
angel hair pasta *Choice of 1 side	
8 oz. Steelhead Fillet	39
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 +2	Garlic & Herb Angel Hair Pasta
House Fries	House Risotto
Yukon Gold Mashed Potatoes	Sauteed Brussels Sprouts

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

Seasonal Sides

Ask your Server	
Add Sauteed Mushrooms	5
Add Sauteed Onions	5
Add Six Grilled Prawns	14
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 24
Philly Cheese Steak Sandwich	shaved prime rib, sauteed peppers and onions, cheese sauce, on toasted baguette	*choice of one side 25
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 22
YSC Classic Bacon Cheeseburger	ground chuck, hand-formed patty, bacon relish, cheddar, sliced bacon, lettuce, tomato, red onion, and mayo	*choice of one side 24
Western Burger	ground chuck, hand-formed patty, sliced bacon, house-made BBQ sauce, cheddar, onion strings	*choice of one side 22
Mushroom Swiss Burger	ground chuck, hand-formed patty, swiss cheese, sauteed mushrooms, mayo	*choice of one side 22
Chicken Parmesan	panko and parmesan crusted chicken breast, served over papardelle pasta, spinach, sundried tomato vodka cream sauce, seasonal vegetable, grilled baguette	36
Chicken Marsala	panko breaded and fried chicken breast, rich mushroom marsala wine sauce, sauteed spinach and garlic pappardelle pasta	32
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	32
Steamed Clams and Pasta	clams, angela hair pasta, garlic and white wine sauce, grilled baguette	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
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.-		

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. MINI DOG HAZY IPA
IPA 4.3% ABV 43 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. ROTATING DRAFT
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

TIETON CIDER WORKS

BOURBON BARREL PEACH CAN 7
SEASONAL 7

HUCKLEBERRY CIDER CAN 16.9 OZ 9
SEASONAL 16.9 OZ 9

SELTZER & SPRITZ

SAN JUAN SELTZER HUCKLEBERRY 7
SAN JUAN SELTZER PEACH ROSE 7
THE SPRITZ SPARKLING APERITIF 11

SIGNATURE COCKTAILS

MINT WHISKEY SMASH 12
BOURBON, MUDDLED MINT AND LEMON

BLACKBERRY GIN & TONIC 12
BROVO GIN, MUDDLED BLACKBERRIES, TONIC AND LIME

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

RUM CUCUMBER COLLINS 12
TEN TO ONE WHITE RUM, LIME JUICE, CUCUMBER

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) 10 / 35
GILBERT CELLARS "UNOAKED" CHARDONNAY 13 / 46
HOUSE CHARDONNAY 9 GLASS ONLY
NINE HATS CHARDONNAY 11 / 39
LA DORIA MOSCATO D'ASTI 10 / 35
TWO MOUNTAIN ROSÉ 12 / 42

RED WINES

HOUSE CABERNET SAUVIGNON 10 GLASS ONLY
GOOSERIDGE G3 CABERNET SAUVIGNON 10 / 35
TWO MOUNTAIN CABERNET SAUVIGNON 13 / 46
GILBERT CELLARS ALLOBROGES 14 / 49
HOUSE RED BLEND 10 GLASS ONLY
NWWC SAVOUR RED BLEND 12 / 42
NOVELTY HILL MERLOT 13 / 46
CATENA MALBEC 11 / 39
BARNARD GRIFFIN SYRAH 12 / 42
BROWNE FAMILY HERITAGE PINOT NOIR 13 / 46
ANCIENT PEAKS ZINFANDEL 13 / 46

NON-ALCOHOLIC BEER

STELLA ARTOIS LIBERTE 6
ATHLETIC BREWING CO. FREE WAVE IPA 6
ATHLETIC BREWING CO. RUN WILD IPA 6

HOP WATER

VARIETAL SPARKLING HOP WATER 7

NON-ALCOHOLIC WINE

FRE CABERNET SAUVIGNON 8 / 28

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