

# CHEF'S SPECIALS

## STARTER

Burrata Bruschetta	arugula salad, toasted baguette, tomato basil salad, drizzled with balsamic glaze	15
Filet Medallions	demi glace, toasted baguette	20
Teriyaki Steelhead Cakes (3)	served with asian slaw, gochujang aioli and crispy wontons	14
Steamed Clams	garlic, chardonnay broth, served with grilled baguette and lemon	20
Mediterranean Grilled Chicken Skewers (4)	served with greek salad and house cucumber sauce	16

## SALADS

Watermelon Salad	arugula, spinach, mint, feta cheese, cucumbers, pickled red onion, watermelon radish and balsamic glaze	14
Berry Spinach Salad	sliced strawberries, blackberries, raspberries, feta cheese, sliced red onion, candied pecans, berry vinaigrette dressing	14
	Add Grilled Chicken Breast	20
Caprese Salad	mozzarella, tomato, balsamic glaze, fresh basil, served over arugula, YSC grissini	14

## ENTREES

Surf & Turf	12 oz. New York steak, 8 oz. lobster tail, 6 grilled prawns, drawn butter, Yukon gold mashed potatoes, grilled asparagus	100
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### Surf & Turf for Two 235

Choice of Two Salads - Choice of 2 - 6 oz Filet Mignon or 16 oz Ribeye, 2 - 8 oz lobster tails, 8 grilled prawns, drawn butter, Yukon gold mashed potatoes, grilled asparagus  
Choice of any dessert to share

L BAR RANCH 32 oz. Bone-In Ribeye	Choice of Two Sides	89
L BAR RANCH 32 oz. Bone-In Ribeye Dinner for Two		119
	Choice of Four Sides and Dessert to Share	
	Extended Cook Time, Bread Service Included with L Bar Ribeye	
Braised Beef Brisket	Yukon gold mashed potatoes, sauteed Brussels sprouts, crispy onion strings	36
Pan Seared 6 oz Halibut	garlic aioli, sweet pea cream and mushroom risotto, beurre-blanc, grilled asparagus	49
Chicken Parmesan	panko and parmesan crusted chicken breast, topped with YSC marinara and mozzarella cheese served over pappardelle pasta, grilled asparagus	36
Open Face Chicken Cordon Bleu	alfredo papardelle pasta, fried leeks, grilled asparagus	36