STARTERS

GF	Lamb Pops four frenched, herb-rubbed lamb chops, orange-pomegranate glaze, served medium rare over arugula salad	20
GF	Caprese sliced tomato, fresh basil leaves, sliced fresh mozzarella, balsamic glaze, sea salt, fresh ground pepper	12
	Calamari flash fried battered calamari served with sriracha aioli	10
GF	Chilled Prawn Cocktail six large chilled gulf prawns, arugula, served with house-made cocktail sauce	11
V	Cheesy Garlic Bread toasted french bread with garlic cheese spread	7
GF	Stuffed Mushrooms six mushroom caps stuffed with a garlic cheese blend	9
V	Fried Zucchini panko breaded sliced zucchini, served with house-made cucumber sauce	10
	Teriyaki Chicken Skewers four teriyaki marinated chicken skewers, served with orange salad	12
	Fried Oysters twelve breaded oysters, fried and served with house-made cocktail sauce	10

DINNER SALADS

		Bistro Steak Salad six oz. bistro tender steak, warm blue cheese dressing on the side, cucumber ribbons, diced tomato, sliced red onion, over a bed of mixed greens	22
		Chicken Cobb Salad mixed greens, bacon crumbles, chopped egg, two chopped chicken breasts, diced tomato, blue cheese crumbles, diced avocado, diced green onion, choice of dressing	22
V	GF	Grilled Vegetable Salad assorted grilled vegetables, blue cheese crumbles, diced avocado and mixed greens, tossed in vinaigrette dressing with Grilled Chicken	18
		Grilled Chicken Caesar Salad two sliced grilled chicken breasts, over chopped romaine, parmesan, and croutons tossed in caesar dressing	22
		HALF POUND BURGERS	
		Western Bacon Cheeseburger ground chuck Wagyu beef bacon blend hand-formed patty, bbq sauce, cheddar, bacon, crispy fried onion strings, on a pretzel bun, served with house fries	17
		Chorizo Burger ground chuck Wagyu beef bacon and beef chorizo blend hand-formed patty, grilled poblano pepper, red onion, avocado, sriracha mayo, poblano and avocado aioli, pepper jack cheese, on a pretzel bun, served with house fries	17
		Mushroom Gouda ground chuck Wagyu beef bacon blend hand-formed patty, sauteed mushrooms, gouda, mayo, crispy fried onion strings, on a pretzel bun, served with house fries	17
		YSC Classic Bacon Cheeseburger ground chuck Wagyu beef bacon blend hand-formed patty, cheddar, bacon, lettuce, tomato, red onion, bacon relish, mayo, on a pretzel bun, served with house fries	18
	V	Beyond Burger plant based, soy and gluten free patty, lettuce, tomato, red onion, cheddar, mayo,	17

on a pretzel bun, served with Yakima apple slices *can be served in a lettuce wrap as a Gluten Free Option

V

PASTA

Three Cheese Chardonnay Pasta house-made chardonnay three cheese sauce, sauteed peppers and onions tossed with cavatappi, served with toasted baguette

with Two Grilled Chicken Breasts 25 or Ten Prawns 26

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



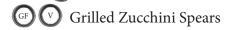
20% Service Charge added to parties of 7 or more



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.

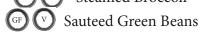
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	YSC SIGNATURE ENTE	(EES
	side caesar 8 classic wedge 10 side	e spring mix salad 7
	Ultimate Surf and Turf choose any of our hand-cut steaks, served with a lobster 4 oz. steelhead fillet with beurre-blanc, house risotto and zucchini spears	r tail, six sauteed prawns,
	Filet Mignon 6 oz. 102/8 oz. 108 Ribeye 12 oz. 106/16 oz. 114	New York Steak 12 oz. 104/16 oz. 111
	Steak Oscar eight ounce Filet Mignon, topped with lobster and hollandaise, Yuko mashed potatoes and grilled asparagus	on Gold 50
	Bourbon Peppercorn New York bourbon peppercorn sauce, crispy fried onion Yukon Gold mashed potatoes and sauteed green beans	n strings, 12 oz. 38/16 oz. 45
GF	Rack of Lamb frenched, herb-rubbed six-bone rack of lamb with orange-pomeg served with Yukon Gold mashed potatoes and sauteed green beans	ranate glaze, 50
	Stuffed Steelhead eight ounce lobster stuffed steelhead fillet topped with beurre house risotto and sauteed green beans	blanc, 36
	FROM THE GRILL	
	entrees include your choice of two steaks are USDA Choice or higher, aged a minimum of 2	
	Blue Rare Rare Medium Rare Medium Med	lium Well Well Done lightly Pink Cooked Through
GF	USDA Prime Top Sirloin	8 oz. 26
GF	New York Steak	12 oz. 35 / 16 oz. 42
GF	Rib Eye Steak	12 oz. 38 / 16 oz. 46
GF	Center Cut Filet Mignon	6 oz. 34 / 8 oz. 40
	GF PRIME RIB seasoned, seared and slow roasted d	aily
	seasoned, seared and slow roasted d served with au jus, creamy or fresh grated h	•
	8 oz. 30 / 12 oz. 38 / 16 oz. 46 / 24 o	oz. 62
	Grilled Bone-In Pork Chop mushroom demi	26
GF	TwoMarinated Grilled Chicken Breasts	24
	BBQ Baby Back Pork Ribs forty eight ounce whole rack	Half Rack 28 / Whole Rack 38
GF	Grilled Steelhead Fillet eight ounce seasoned fillet, cooked to order, topped wit	h beurre blanc 30
	Grilled Prawns ten large gulf prawns over garlic and herb pasta, served with one	side 28
	SIDES	
	Baked Potato Your Way additional sides 6.5	
	Three Cheese Pasta GP V Yukon Gold Mashed Potate	oes GF V Steamed Broccoli



Garlic and Herb Pasta

GF V Seasonal Vegetable 🕐 Garden Wedge



House Risotto

DINNER ADDITIONS add to any salad or entree

GFV	Sauteed Mushrooms	4
GFV	Sauteed Onions	3
GFV	Sauteed Onions and Mushrooms	6
	Bacon and Blue Cheese	7
V	Crispy Fried Onion Strings	5
	Bourbon Peppercorn Sauce	4

GF	Six Ounce Sliced Bistro Tender Steak	14
GF	Eight Ounce Steelhead Fillet	16
GF	Six Sauteed Prawns	10
GF	Lobster Tail	28
GF	Oscar Style	12

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