

STARTERS

(GF)	Lamb Pops	four frenched, herb-rubbed lamb chops, orange-pomegranate glaze, served medium rare over arugula salad	20
(V) (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	9
(GF)	Chilled Prawn Cocktail	six large chilled gulf prawns, arugula, served with house-made cocktail sauce	10
(V)	Cheesy Garlic Bread	toasted baguette with garlic cheese spread	7
(V) (GF)	Stuffed Mushrooms	six mushroom caps stuffed with a garlic cheese blend	9
(V)	Fried Zucchini	panko and parmesan breaded sliced zucchini, served with house-made cucumber and marinara sauces	9
	Charcuterie Platter	select cheeses, cured meats, fresh fruit, nuts and crackers	20
	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, diced cucumber, diced tomato, sliced red onion, over a bed of mixed greens	20
	Teriyaki Chicken Salad	teriyaki marinated chicken, shredded carrots, green onion, fennel, spring mix and segmented orange, tossed in house vinaigrette	18
	Chicken Cobb Salad	mixed greens, bacon crumbles, chopped egg, chopped chicken breast, diced tomato, blue cheese crumbles, diced avocado, diced green onion, choice of dressing	18
(V) (GF)	Grilled Vegetable Salad	assorted grilled vegetables, blue cheese crumbles, diced avocado, and mixed greens, tossed in vinaigrette dressing	18
		with Grilled Chicken	22
	Grilled Chicken Caesar Salad	sliced grilled chicken breast, over chopped romaine, parmesan, and croutons tossed in caesar dressing	18

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	16
	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	16
	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	16
	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	17

(V)	Beyond Burger	plant based, soy and gluten free patty, lettuce, tomato, red onion, cheddar, mayo, on a pretzel bun, served with Yakima apple slices	16
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*can be served in a lettuce wrap as a Gluten Free Option

PASTA

	Pasta Marinara	sauteed red peppers and onions tossed with house-made marinara and cavatappi, served with toasted baguette	with Grilled Chicken 20 or Prawns 24
	Three Cheese Chardonnay Pasta	house-made chardonnay three cheese sauce, sauteed peppers and onions tossed with cavatappi, served with toasted baguette	with Grilled Chicken 20 or Prawns 24

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

(V) Signifies Vegetarian

20% Service Charge added to parties of 7 or more

(GF) Signifies Gluten Free

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.

YSC SIGNATURE ENTREES

side caesar 7

classic wedge 9

side spring mix salad 6

Ultimate Surf and Turf choose any of our hand-cut steaks, served with a lobster tail, six sauteed prawns, two seared jumbo scallops with beurre-blanc, house risotto and zucchini spears

Filet Mignon 6 oz. 101/8 oz. 107

Ribeye 12 oz. 103/16 oz. 111

New York Steak 12 oz. 101/16 oz. 108

Steak Oscar eight ounce Filet Mignon, topped with lobster and hollandaise, Yukon Gold mashed potatoes and grilled asparagus

45

Bourbon Peppercorn New York bourbon peppercorn sauce, crispy fried onion strings, Yukon Gold mashed potatoes and sauteed green beans

12 oz. 36/16 oz. 43



Rack of Lamb frenched, herb-rubbed six-bone rack of lamb with orange-pomegranate glaze, served with Yukon Gold mashed potatoes and sauteed green beans

48

Stuffed Steelhead lobster stuffed eight ounce steelhead fillet topped with beurre blanc, house risotto and sauteed green beans

32

FROM THE GRILL

entrees include your choice of two sides

steaks are USDA Choice or higher, aged a minimum of 21 days and hand-cut daily

Blue Rare
Cold Red

Rare
Cool Red

Medium Rare
Warm Red

Medium
Warm Pink

Medium Well
Hot Slightly Pink

Well Done
Cooked Through



USDA Prime Top Sirloin

8 oz. 24



New York Steak

12 oz. 32 / 16 oz. 39



Rib Eye Steak

12 oz. 34 / 16 oz. 42



Center Cut Filet Mignon

6 oz. 32 / 8 oz. 38



PRIME RIB

seasoned, seared and slow roasted daily
served with au jus, creamy or fresh grated horseradish

8 oz. 26 / 12 oz. 34 / 16 oz. 42 / 24 oz. 58

Grilled Bone-In Pork Chop mushroom demi

24



Marinated Grilled Chicken Breasts

22

BBQ Baby Back Pork Ribs

Half Rack 26 / Full Rack 36



Grilled Steelhead Fillet eight ounce seasoned fillet, cooked to order topped with beurre blanc

29

Grilled Prawns ten large gulf prawns over garlic and herb pasta, served with one side

26

SIDES

additional sides 6



Baked Potato Your Way



Three Cheese Pasta



Grilled Zucchini Spears

Garlic and Herb Pasta



Yukon Gold Mashed Potatoes



Seasonal Vegetable



Garden Wedge



Steamed Broccoli



Sauteed Green Beans

House Risotto

DINNER ADDITIONS

add to any salad or entree



Sauteed Mushrooms

4



Six Ounce Sliced Bistro Tender Steak

12



Sauteed Onions

3



Eight Ounce Steelhead Fillet

16



Sauteed Onions and Mushrooms

6



Six Sauteed Prawns

10

Bacon and Blue Cheese

7



Lobster Tail

24



Crispy Fried Onion Strings

4



Two Seared Jumbo Scallops

14

Bourbon Peppercorn Sauce

4



Oscar Style

12

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