

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 french bread with garlic cheese spread	7
(V)	(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	9
	Teriyaki Chicken Skewers four teriyaki marinated chicken skewers, served with orange salad	10
	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	22
	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	20
(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	20

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

	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
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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 8 classic wedge 10 side spring mix salad 7

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. 105/16 oz. 113 New York Steak 12 oz. 103/16 oz. 110

Steak Oscar eight ounce Filet Mignon, topped with lobster and hollandaise, Yukon Gold mashed potatoes and grilled asparagus 49

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

GF **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 49

Stuffed Steelhead lobster stuffed eight ounce steelhead fillet topped with beurre blanc, house risotto and sauteed green beans 34

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 Rare Medium Rare Medium Medium Well Well Done
Cold Red Cool Red Warm Red Warm Pink Hot Slightly Pink Cooked Through

- GF** USDA Prime Top Sirloin 8 oz. 25
- GF** New York Steak 12 oz. 34 / 16 oz. 40
- GF** Rib Eye Steak 12 oz. 36 / 16 oz. 44
- GF** 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. 28 / 12 oz. 36 / 16 oz. 44 / 24 oz. 60

Grilled Bone-In Pork Chop mushroom demi 24

GF **Marinated Grilled Chicken Breasts** 22

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 with beurre blanc 29

Grilled Prawns ten large gulf prawns over garlic and herb pasta, served with one side 26

SIDES

additional sides 6

- GF** Baked Potato Your Way
- V** Three Cheese Pasta
- GF** **V** Grilled Zucchini Spears
- Garlic and Herb Pasta

- GF** **V** Yukon Gold Mashed Potatoes
- GF** **V** Seasonal Vegetable
- V** Garden Wedge

- GF** **V** Steamed Broccoli
- GF** **V** Sauteed Green Beans
- House Risotto

DINNER ADDITIONS

add to any salad or entree

- | | | | |
|---|---|--|----|
| GF V Sauteed Mushrooms | 4 | GF Six Ounce Sliced Bistro Tender Steak | 14 |
| GF V Sauteed Onions | 3 | GF Eight Ounce Steelhead Fillet | 16 |
| GF V Sauteed Onions and Mushrooms | 6 | GF Six Sauteed Prawns | 10 |
| Bacon and Blue Cheese | 7 | GF Lobster Tail | 28 |
| V Crispy Fried Onion Strings | 4 | GF Two Seared Jumbo Scallops | 14 |
| Bourbon Peppercorn Sauce | 4 | GF Oscar Style | 12 |

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