

YAKIMA STEAK COMPANY

STARTERS

Crispy Prawns (5) 13	Chilled Prawn Cocktail (6) 14
Fried Brussels Sprouts 15	Cheesy Bread 8
Fried Zucchini 13	Stuffed Mushrooms (6) 12
Knotted Bread Service 8	Lamb Pops (4) 30
Steamed Clams 22	L Bar Ranch
Fried Oysters (12) 13	Beef BBQ Meatballs (6) 12

SIDE SALADS

Caesar Salad chopped romaine, caesar dressing, croutons, parmesan cheese 9
Garden Wedge iceberg, tomato, cucumber, choice of dressing 9
Classic Wedge iceberg, tomato, bacon crumbles, blue cheese crumbles, blue cheese dressing 13
Spring Mix Salad spring mix, tomato, cucumber, choice of dressing 9
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 19
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 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 20
with Grilled Chicken Breast 26
with 6 oz USDA Prime sirloin 35

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.

20% Service Charge added to parties of 7 or more

ENTREES

*choice of 2 Sides

8 oz. USDA Prime Top Sirloin 35
6 oz. Filet Mignon 52
16 oz. Ribeye Steak 64
12 oz. New York Steak 44
BBQ Baby Back Ribs Half Rack 35 / Full Rack 49
Rack of Lamb 65
Prime Rib 12 oz. 54 / 16 oz. 64 / 24 oz. 89
Creamy or Raw Horseradish & Au Jus
Pork Chop with Mushroom Marsala Wine Sauce 32
2 Grilled Chicken Breasts 26
Add Teriyaki Sauce 2.5
Grilled Prawns (10) 30
angel hair pasta *Choice of 1 side
8 oz. Steelhead Fillet 34
Lobster Stuffed 8 oz. Steelhead Fillet 45

TO EXPEDITE COOK TIME ON WELL DONE STEAKS, STEAKS MAY BE BUTTERFLIED

SIDES

(a la carte 8)

Loaded Baked Potato	Steamed Broccoli
Mac & Cheese	Garlic & Herb Angel Hair Pasta
House Fries	House Risotto
Yukon Gold Mashed Potatoes	Sauteed Brussels Sprouts
Garden Wedge, Caesar or Spring Mix Salad	Seasonal Sides Ask your Server
Add Sauteed Mushrooms 5	Add Six Sauteed Prawns 14
Add Sauteed Onions 5	Add Lobster Tail 45

SANDWICHES, BURGER & PASTA

Shaved Prime Rib Sandwich shaved prime rib, on toasted baguette,
au jus and creamy horseradish on the side *choice of one side 22

Philly Cheese Steak Sandwich shaved prime rib, sauteed peppers
and onions, cheese sauce, on toasted baguette *choice of one side 24

YSC Chorizo Burger L BAR RANCH 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 19

YSC Classic Bacon Cheeseburger L BAR RANCH ground chuck,
hand-formed patty, bacon relish, cheddar, sliced bacon, lettuce, tomato,
red onion, and mayo *choice of one side 20

Western Burger L BAR RANCH ground chuck, hand-formed patty,
sliced bacon, house-made BBQ sauce, cheddar, onion strings
*choice of one side 19

Mushroom Swiss Burger L BAR RANCH ground chuck,
hand-formed patty, swiss cheese, sauteed mushrooms, mayo
*choice of one side 19

Chicken Parmesan panko and parmesan crusted chicken breast,
topped with YSC marinara and mozzarella cheese, served over
pappardelle pasta, seasonal vegetable 36

Three Cheese Pasta house-made chardonnay cheese sauce, sauteed
peppers and onions, cavatappi pasta, grilled baguette 18

With Grilled Chicken Breast 24

With 6 Grilled Prawns 28

Pasta Marinara house-made marinara, sauteed peppers and onions,
cavatappi pasta, grilled baguette 18

With Grilled Chicken Breast 24

With 6 Grilled Prawns 28

With 6 L Bar Ranch Meatballs 28

Beef Stroganoff braised beef, onions and mushrooms tossed with
pappardelle pasta, topped with sour cream and served with crostinis 28

Braised Beef Brisket slow braised beef, served with Yukon gold
mashed potatoes, sauteed Brussels sprouts, crispy onion strings,
BBQ sauce on the side 39

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. FARMER WAY

IPA 6.2% ABV 65 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. SUNLIGHT

CITRUS WHEAT ALE 5.1% ABV

WANDERING HOP 369 DAMN SHE FINE IPA 6.3% ABV 40 IBU

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

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

NON-ALCOHOLIC 6

TIETON CIDER WORKS

BOURBON BARREL PEACH CAN 7

BOURBON BARREL CHERRY CAN 7

HUCKLEBERRY CIDER CAN 16.9 OZ 9

CHILI LIME CIDER CAN 16.9 OZ 9

TAJIN RIM

SELTZER

SAN JUAN SELTZER HUCKLEBERRY 7

SAN JUAN SELTZER PEACH ROSE 7

SIGNATURE COCKTAILS

MINT WHISKEY SMASH 12

BOURBON, MUDDLED MINT AND LEMON

HOPPED GIN & TONIC 10

BITTERMEN'S HOPPED GRAPEFRUIT, BROVO GIN, TONIC

CLASSIC MANHATTAN 13

BUFFALO TRACE BOURBON, ELENA SWEET VERMOUTH,

ANGOSTURA BITTER'S, SERVED UP

WATERMELON MARGARITA 14

ELJIMADOR SILVER, FRESH CITRUS MIX, WATERMELON PUREE,

TAJIN RIM GLASS, SHAKEN AND SERVED OVER ICE

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

CROWN ROYAL PEACH MULE 12

BEDFORD'S GINGER BEER

BLACKBERRY GIN & TONIC 11

BROVO GIN, BLACKBERRY, FRESH CITRUS MIX, TONIC

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) 11 / 39

GILBERT CELLARS "UNOAKED" CHARDONNAY 13 / 46

HOUSE CHARDONNAY 9 GLASS ONLY

NINE HATS CHARDONNAY 11 / 39

CENTORRI MOSCATO 9 / 32

TWO MOUNTAIN RAWNROSE SINGLE SERVE BOTTLE 250 ML 15

RED WINES

HOUSE CABERNET SAUVIGNON 10 GLASS ONLY

GOOSERIDGE G3 CABERNET SAUVIGNON 10 / 35

GOOSERIDGE "FLIGHT" CABERNET SAUVIGNON 14 / 49

GILBERT CELLARS ALLOBROGES 14 / 49

HOUSE RED BLEND 10 GLASS ONLY

NWWC "THE COLLABORATION" RED BLEND 12 / 42

NOVELTY HILL MERLOT 12 / 42

CATENA MALBEC 11 / 39

BARNARD GRIFFIN SYRAH 11 / 39

BROWN FAMILY HERITAGE PINOT NOIR 12 / 42

ANCIENT PEAKS ZINFANDEL 12 / 42

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