

# YAKIMA STEAK COMPANY

## STARTERS

Fried Coconut or Crispy Prawns (5) 14

Fried Brussels Sprouts 15

Chilled Prawn Cocktail (6) 15

Fried Zucchini (12) 14

Cheesy Bread 8

Knotted Bread Service 8

Stuffed Mushrooms (6) 12

Steamed Clams 22

BBQ Beef Meatballs (6) 12

Fried Oysters (12) 13

Mediterranean Chicken 15

## SIDE SALADS

Caesar Salad chopped romaine, caesar dressing, croutons, parmesan cheese 10

Garden Wedge iceberg, tomato, cucumber, choice of dressing 10

Classic Wedge iceberg, tomato, bacon crumbles, blue cheese crumbles, blue cheese dressing 14

Spring Mix Salad spring mix, tomato, cucumber, choice of dressing 10

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 20

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 24

Steak Salad 6 oz. USDA Prime Top Sirloin, warm blue cheese dressing on the side, spring mix, cucumber, tomato, sliced red onion, blue cheese crumbles 29

Grilled Vegetable Salad assorted grilled vegetables, blue cheese crumbles, sliced avocado, spring mix, tossed with vinaigrette dressing 24

with Grilled Chicken Breast 29

with 6 oz USDA Prime Top Sirloin 36

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.

## ENTREES

\*choice of 2 Sides

8 oz. USDA Prime Top Sirloin 39

6 oz. Filet Mignon 58

16 oz. Ribeye Steak 69

12 oz. New York Steak 54

BBQ Baby Back Ribs Half Rack 36 / Full Rack 52

Prime Rib 8 oz. 39 / 12 oz. 59 / 16 oz. 69 / 24 oz. 89

Creamy or Raw Horseradish & Au Jus

PRIME RIB IS COOKED DAILY, LIMITED QUANTITIES

Bone-In Pork Chop with  
Mushroom Marsala Wine Sauce 39

2 Grilled Chicken Breasts 29  
Add Teriyaki Sauce 2.5

Grilled Prawns (10) 38  
angel hair pasta \*Choice of 1 side

8 oz. Steelhead Fillet 44

Lobster Stuffed 8 oz. Steelhead Fillet 49

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

Add Sautéed Mushrooms +5

Add 6 Grilled Prawns +15

Add Sautéed Onions +5

Add 7 oz Lobster Tail +49

## SIDES

(a la carte 8)

Loaded Baked Potato

Steamed Broccoli

Mac & Cheese +2

Garlic & Herb Angel Hair Pasta

House Fries

House Risotto

Yukon Gold Mashed Potatoes

Sautéed Brussels Sprouts

Sub Garden Wedge Salad, Caesar Salad or Spring Mix Salad +2

Sub Classic Wedge Salad +6

Seasonal Sides  
Ask your Server

## SANDWICHES, BURGERS & PASTA

Shaved Prime Rib Sandwich shaved prime rib, on toasted baguette,  
au jus and creamy horseradish on the side \*choice of one side 25

Philly Cheese Steak Sandwich shaved prime rib, sautéed peppers  
and onions, cheese sauce, on toasted baguette \*choice of one side 26

YSC Chorizo Burger 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 22

YSC Classic Bacon Cheeseburger ground chuck, hand-formed  
patty, bacon relish, cheddar, sliced bacon, lettuce, tomato, red onion, and  
mayo \*choice of one side 25

Western Burger ground chuck, hand-formed patty, sliced bacon,  
house-made BBQ sauce, cheddar, onion strings \*choice of one side 23

Mushroom Swiss Burger ground chuck, hand-formed patty,  
swiss cheese, sautéed mushrooms, mayo \*choice of one side 23

Chicken Parmesan panko and parmesan crusted chicken breast,  
served over papardelle pasta, spinach, sundried tomato vodka cream sauce,  
seasonal vegetable, grilled baguette 38

Chicken Marsala panko breaded and fried chicken breast,  
rich mushroom marsala wine sauce, sautéed spinach and  
garlic pappardelle pasta 36

Three Cheese Pasta house-made chardonnay cheese sauce, sautéed  
peppers and onions, cavatappi pasta, grilled baguette 22  
With Grilled Chicken Breast 28  
With 6 Grilled Prawns 34

Steamed Clams and Pasta clams, angel hair pasta,  
garlic and white wine sauce, grilled baguette 32

Beef Stroganoff braised beef, onions and mushrooms tossed with  
pappardelle pasta, topped with sour cream and served with crostinis 32

Braised Beef Brisket slow braised beef, served with Yukon gold  
mashed potatoes, sautéed Brussels sprouts, crispy onion strings,  
BBQ sauce on the side 40

A Service Charge of 20% is added to parties of 7 or more.  
The Service Charge is split between all service and kitchen staff of YSC  
- Thank you.-

DRAFT BEER

HAAS ROTATING DRAFT 8  
VALLEY BREWING CO. BLONDE BITE 5.25% ABV 20 IBU 10  
VALLEY BREWING CO. ROTATING DRAFT 10  
COWICHE CREEK BREWING CO. MINI DOG HAZY IPA 8  
IPA 4.3% ABV 43 IBU  
ICICLE BOOTJACK IPA 6.5% ABV 64 IBU 8  
BLUE MOON BELGIAN WHITE 5.2% ABV 9 IBU 8  
10BARREL CLOUD MENTALITY HAZY IPA 7% ABV 55 IBU 10  
SINGLE HILL ADAMS PILSNER 4.8% ABV 35 IBU 10  
VARIETAL BEER CO. TWINE CLIMBER IPA 6.7% ABV 9  
VARIETAL BEER CO. ROTATING DRAFT 9  
WANDERING HOP DAMN AMBER 5.5% ABV 31 IBU 8  
ELYSIAN BREWING CO. SPACE DUST IPA 8.2% ABV 62 IBU 10  
GUINNESS DRAUGHT STOUT 4.2% ABV 37 IBU 10  
SEASONAL KEG - ASK SERVER  
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

TIETON CIDER WORKS

BOURBON BARREL PEACH CAN 8  
SEASONAL 8

HUCKLEBERRY CIDER CAN 16.9 OZ 10  
SEASONAL 16.9 OZ 10

SELTZER & SPRITZ

SAN JUAN SELTZER HUCKLEBERRY 7  
SAN JUAN SELTZER PEACH ROSE 7  
THE SPRITZ SPARKLING APERITIF 12

SIGNATURE COCKTAILS

CRANBERRY MARGARITA 12  
EL JIMADOR SILVER, CRANBERRY JUICE, LIME JUICE,  
ORANGE LIQUEUR, SERVE OVER ICE IN A TUB

TRULY OLD FASHIONED 13  
BOURBON, MUDDLED CHERRY AND ORANGE,  
SUGAR, ANGOSTURA BITTERS, BUILT OVER ICE

CLASSIC MANHATTAN 13  
BUFFALO TRACE BOURBON, ACCOMPANI SWEET VERMOUTH,  
ANGOSTURA BITTER’S, SERVED UP

BLACKBERRY GIN & TONIC 12  
BROVO GIN, MUDDLED BLACKBERRIES, TONIC AND LIME

BLOOD ORANGE MARTINI 12  
EFFEN BLOOD ORANGE VODKA, BLOOD ORANGE JUICE,  
LIME JUICE, TRIPLE SEC

BERRY SPODIE 14  
WILD ROOTS RASPBERRY AND HUCKLEBERRY VODKAS,  
FRESH CITRUS MIX, MIXED BERRIES

DARK & STORMY 14  
KRAKEN BLACK SPICED RUM, LIME JUICE, GINGER BEER

BEVERAGES

Bottomless Soda - Pepsi, Diet Pepsi, 7-UP, Mountain Dew,  
Lemonade, Root Beer, Dr. Pepper 4

Bottomless Coffee - Iced Tea - Hot Tea 4

Juice - Apple, Cranberry, Pineapple, Tomato 5\*

Milk or Chocolate Milk 5\*

Strawberry Lemonade 5\*

Bedford’s Ginger Ale 6  
Single Serve Bottle

Fonti di Crodo Aranciata 6  
Single Serve Can

Bedford’s Ginger Beer 6  
Single Serve Can

\*Indicates One Refill

WINES BY THE GLASS

WHITE WINES

NHV RIESLING 10 / 35  
NHV PINOT GRIS 10 / 35  
ZENATO PINOT GRIGIO 10 / 35  
ESK VALLEY SAUVIGNON BLANC (NZ) 10 / 35  
GILBERT CELLARS “UNOAKED” CHARDONNAY 13 / 46  
HOUSE CHARDONNAY 9 GLASS ONLY  
NINE HATS CHARDONNAY 11 / 39  
LA DORIA MOSCATO D’ASTI 11 / 39  
TWO MOUNTAIN ROSÉ 10 / 35

RED WINES

GOOSERIDGE G3 CABERNET SAUVIGNON 10 / 35  
TWO MOUNTAIN CABERNET SAUVIGNON 13 / 46  
GILBERT CELLARS ALLOBROGES 14 / 49  
HOUSE RED BLEND 10 GLASS ONLY  
NWWC SAVOUR RED BLEND 12 / 42  
NOVELTY HILL MERLOT 13 / 46  
CATENA MALBEC 11 / 39  
BARNARD GRIFFIN SYRAH 12 / 42  
BROWNE FAMILY HERITAGE PINOT NOIR 13 / 46  
ANCIENT PEAKS ZINFANDEL 13 / 46

NON-ALCOHOLIC BEER

STELLA ARTOIS LIBERTE 7  
ATHLETIC BREWING CO. FREE WAVE IPA 7  
ATHLETIC BREWING CO. RUN WILD IPA 7

HOP WATER

VARIETAL SPARKLING HOP WATER 7

NON-ALCOHOLIC WINE

FRE CABERNET SAUVIGNON 8 / 28

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