

YAKIMA STEAK COMPANY

STARTERS

Coconut Prawns (5)	14	Chilled Prawn Cocktail (6)	15
Fried Brussels Sprouts	15	Cheesy Bread	8
Fried Zucchini (12)	14	Stuffed Mushrooms (6)	12
Knotted Bread Service	8	BBQ Beef Meatballs (6)	12
Steamed Clams	22	Steelhead Croquettes (2)	10
Fried Oysters (12)	13		

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	12 oz. 54 / 16 oz. 64 / 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	

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	Sauteed Brussels Sprouts
Sub Garden Wedge Salad, Caesar Salad or Spring Mix Salad +2	

Seasonal Sides

Ask your Server	
Add Sauteed Mushrooms	5
Add Sauteed Onions	5
Add Six Grilled Prawns	15
Add 7 oz Lobster Tail	49

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, sauteed 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, sauteed 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, sauteed spinach and garlic pappardelle pasta	36
Three Cheese Pasta	house-made chardonnay cheese sauce, sauteed 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, sauteed 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

LAVENDER LEMONDROP 12
HERITAGE LAVENDER VODKA, LEMON JUICE,
LAVENDER SIMPLE SYRUP

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

HOUSE CABERNET SAUVIGNON 10 GLASS ONLY
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!