

## DINNER FARE

### Appetizer

#### Maryland Crab Cakes 16

*L.A. Rémolade, butter shrimp topping, Tico cracker, goat cheese truffle.*

#### Cheeseburger Sliders 8

*Ground chuck, Cheddar cheese, house roll, lettuce, tomato, pickle.*

#### Crispy Prawns 12

*Panko breaded prawns and sweet chili sauce.*

#### Gaeta "Ono" Pizza 13

*Thin bread, smoked chicken, tomato, Parmesan cheese, goat cheese, Alfredo cream, basil.*

#### Crab Rangoons 5

*Crab, cream cheese, onion, celery, sweet chili sauce*

#### Filipino Egg Rolls 7

*Ground pork, onion, carrots, cabbage, corn and sweet chili sauce.*

### Salads

#### YCC House Salad 5/11

*Arugula, romaine, pecorino, tomato, pecans, plantation dressing, house grissini.*

#### Wedge 9

*Field wedge, bleu cheese, tomato, bacon, tomatoes, crispy onion, bleu cheese dressing.*

#### Caesar Salad 5/11

*Romaine heart, Caesar dressing, Parmesan cheese, crouton.*

#### Club Spinach 5/11

*Baby spinach, egg, crouton, Parmesan, bacon, spinach club dressing.*

#### Salad Additional

*Steak 10, Chicken 7, Salmon 10  
Grilled Shrimp 6, Salad Shrimp 5*

## PASTAS

(Gluten Free Pasta Available)

#### Prime Rib Stroganoff 22

*Egg noodles, beef jus, sour cream, mushroom, house herbs, onion, house grissini.*

#### Fettuccini Cajun Chicken 21

*Blackened chicken breast, house Alfredo cream, pasta fettuccini, tomato, Parmesan, house herbs, house grissini.*

#### Spaghetti Bolognese 21

*Traditional veal & pork ragù, white wine, beef jus, butter mount, house herbs, red chili, garlic, pasta spaghetti.  
Add meatballs.....5*

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## MEATS

### Rib Eye Steak (GF) 37

Prime Grade, Maître de Hotel Mustard Onion Butter, Jus, House Veg & Starch.

### Herb Crusted Rack of Lamb 36

Dijon, garlic, panko, house herbs, demi-glace House Veg & Starch.

### Filet Mignon 35

Mushroom Flute, Jus, Hollandaise Sauce, Holland Rusk, House Veg & Starch.

### Steak Diane 29

Beef tenderloin, Mushroom cream brandy sauce, House Veg & Starch.

### Braised Short Ribs Gnocchi 27

Tomatoes, onion, beef jus, garlic, house herbs, mascarpone cheese, house veg and grissini.

## SEAFOODS

### Pacific Salmon (GF) 29

Seared or Grilled, House Herb, Beurre Blanc, House Veg & Starch.

### Halibut (GF) 33

Seared, Lemon Aioli, house herbs, Beurre Blanc, House Veg & Starch.

### Fish & Chips 16

Alaskan cod, tempura beer batter, lemon caper aioli, coleslaw.

## CHICKEN

### Chicken Parmesan 24

Panko and parmesan crusted chicken breast, marinara, provolone cheese, spaghetti, house veg.

### Chicken Stuffed Peppers (GF) 21

Roasted bell peppers, chicken, potatoes, green onion, tomatoes, pepper jack cheese, chipotle mayo, House Veg & Starch.