

DINNER FARE

Appetizer

Prawn Cocktail 12

Chicken Satay 7

Served with peanut sauce.

Maryland Crab Cakes 18

L.A. rémoulade, butter shrimp topping.

Grilled Oyster (GF) 12/22

Garlic butter, Parmesan cheese, grilled garlic toast, lemon.

Cheeseburger Sliders 8

Ground chuck, Cheddar cheese, house roll, lettuce, chipotle mayo, tomato, pickle.

Margherita Pizza 10

Fresh Mozzarella, basil, tomatoes, naan bread.

Crispy Prawns 12

Panko breaded prawns and sweet chili sauce.

Filipino Egg Rolls 7

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

Dungeness Crab Martini 18

Lettuce, aioli, lemon, avocado, bleu cheese stuffed olives.

Salads

YCC House Salad 5/11

Spring mix, romaine, Parmesan, tomato, pecans, plantation 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.

Wedge 9

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

Caprese 14

Mozzarella, tomato, olive oil, basil, balsamic reduction.

Salad Additional

Steak 10, Chicken 7, Salmon 9
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 vegetable, garlic toast.

Fettuccini Cajun Chicken or Shrimp 21

Blackened chicken breast or Shrimp, house Alfredo cream, pasta fettuccini, tomato, Parmesan, house herbs, house vegetable, garlic toast.

Spaghetti Bolognese 21

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

Short Rib Ragù with Pappardelle 20

House vegetable and garlic toast.

DINNER FARE

MEATS

Choice of starch: Baked Potato, Mashed Potato, Saffron Rice Pilaf, Risotto, Extra Vegetables.

Rib Eye Steak (GF) 38

*Caramelized onions and mushrooms,
house vegetable and starch.*

Herb Crusted Rack of Lamb 39

*Dijon, garlic, panko, house herbs, demi-glace
house vegetable and starch.*

Bacon Wrapped Filet Mignon 37

Truffle butter, house vegetable and starch.

Black & Bleu NY Strip Steak 33

*Blackened 12 ounce New York strip topped with bleu cheese
crumbles and fried onions, house vegetable and starch.*

Café de Paris Mixed Grill 33

*Filet Mignon, chicken breast, shrimp scampi, basil
garlic cream, house vegetable and starch.*

Steak Diane 29

*Beef tenderloin, mushroom cream brandy sauce,
house Vegetable and starch.*

Pork Osso Buco 27

*Braised in a rich tomato sauce, topped with gremolata,
house vegetable and starch.*

SEAFOODS

Choice of starch: Baked Potato, Mashed Potato, Saffron Rice Pilaf, Risotto, Extra Vegetables.

Pacific Salmon (GF) 29

*Seared or grilled, house herb, beurre blanc,
house vegetable and starch.*

Halibut (GF) 33

*Seared, lemon aioli, house herbs, beurre blanc,
house vegetable and starch.*

Prawn Risotto 23

*Cream, tomatoes, peas, garlic toast,
house vegetable.*

Fish & Chips 16

*Alaskan cod, tempura beer batter, lemon caper aioli,
Asian slaw.*

CHICKEN

Choice of starch: Baked Potato, Mashed Potato, Saffron Rice Pilaf, Risotto, Extra Vegetables.

Chicken Parmesan 24

*Panko and Parmesan crusted chicken breast, marinara,
Provolone cheese, spaghetti, house vegetable.*

Chicken Stuffed Peppers (GF) 21

*Roasted bell peppers, chicken, potatoes, green onion,
tomatoes, Pepper Jack cheese, chipotle mayo,
house Vegetable and starch.*