

# DINNER FARE

## Appetizer

### Prawn Cocktail 15

Served with cocktail sauce.

### Crispy Prawns 15

Panko breaded prawns and sweet chili sauce.

### Grilled Oyster (GF) 13/23

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

### Maryland Crab Cakes 19

L.A. Rémoûlade, butter shrimp topping.

### Dungeness Crab Martini 19

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

### Cheeseburger Sliders 9

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

### Margherita Pizza 11

Fresh mozzarella, basil, tomatoes, naan bread.

### Filipino Egg Rolls 7

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

### Crab Rangoons 7

Cream cheese, onion, celery and sweet chili sauce

## Salads

### YCC House Salad 6/12

Spring mix, romaine, pecorino, tomato, pecans, plantation dressing.

### Caesar Salad 6/12

Romaine heart, Caesar dressing, Parmesan cheese, crouton.

### Club Spinach 6/12

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

### Wedge 11

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

### Caprese 14

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

### Salad Additional

Steak 13, Chicken 7, Salmon 10  
Grilled Shrimp 8, Salad Shrimp 6

## PASTAS

(Gluten Free Pasta Available)

### Prime Rib Stroganoff 25

Egg noodles, beef jus, sour cream, mushroom, house herbs, onion, garlic toast.

### Fettuccini Cajun Chicken or Shrimp 24

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

### Spaghetti Bolognese 24

Traditional veal & pork ragù, white wine, beef jus, butter mount, house herbs, red chili, garlic, pasta spaghetti, garlic toast. Add meatballs.....7

### Short Rib Ragù With Pappardelle 27

House Vegetables and garlic toast.

### Chicken Parmesan 24

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

# DINNER FARE

## MEATS

### Rib Eye Steak (GF) 40

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

### Herb Crusted Rack of Lamb 39

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

### Bacon Wrapped Filet Mignon 39

*Truffle butter, house vegetables and starch.*

### Café de Paris Mixed Grill 34

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

### Black & Bleu NY Strip Steak 35

*Blackened 12oz NY strip topped with bleu cheese crumbles  
& fried onions, house vegetables and starch.*

### Pork Osso Buco 29

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

### Steak Diane 30

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

## SEAFOODS

### Pacific Salmon (GF) 29

*Seared or grilled, house herb, Beurre Blanc,  
house vegetables and starch.*

### Halibut (GF) 35

*Seared, lemon aioli, house herbs, Beurre Blanc,  
house vegetables and starch.*

### Prawn Risotto 26

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

### Fish & Chips 17

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

## CHICKEN

### Chicken Marsala 22

*Pan-fried chicken cutlets and mushrooms in a rich Marsala  
wine sauce, house vegetables and starch.*

### Chicken Stuffed Peppers (GF) 22

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

**Notice:** Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of food borne illness.