



Starters

TUSCAN HUMMUS with Vegetable Crudit�, Grilled Pita	\$12
SPINACH, GOAT CHEESE & FIG JAM FLATBREAD	\$14
TEMPURA FRIED ZUCCHINI with MARINARA SAUCE	\$12

Soups & Salads

SOUP DU JOUR	CUP \$5, BOWL \$7
CHILLED SPICY TOMATO GAZPACHO	CUP \$8, BOWL \$10
TOSSED GARDEN VEGETABLE SALAD	SMALL \$6, LARGE \$12
MIXED GREENS, CUCUMBER, GRAPE TOMATOES, BERMUDA ONION, CARROT AND CROUTONS	
COUNTRY CLUB SALAD	SMALL \$6, LARGE \$12
MIXED GREENS, DICED BACON, HARD COOKED EGG, GRAPE TOMATO, SWEET & SOUR DRESSING	
CLASSIC CAESAR	SMALL \$8, LARGE \$14
CHOPPED ROMAINE, PARMESAN CHEESE, BAKED CROUTONS WITH CREAMY CAESAR DRESSING	
SPINACH ARUGULA, GOAT CHEESE, AND BERRY SALAD	\$18
BABY SPINACH, PEPPERY ARUGULA, SEASONAL BERRIES, GOAT CHEESE CROQUETTE, CANDIED WALNUTS, PICKLED BERMUDA ONION, RASPBERRY VINAIGRETTE DRESSING	
YCC TRADITIONAL STEAK SALAD	\$18
MIXED GREENS, TOMATO, EGG WEDGES, BLACK OLIVE, RED ONION, CHEDDAR CHEESE, FRESH CUT FRIES, CHOICE OF DRESSING	
SALAD ADDITIONS: CHICKEN \$8, SHRIMP \$12, SALMON \$14, FLAT IRON STEAK \$14	

Poultry

GERBER CHICKEN BREAST SALTIMBOCCA	\$30
LAYERED PROSCIUTTO, SAGE, FONTINELLA CHEESE, BASIL PESTO RISOTTO, ASPARAGUS SPEARS, MARSALA WINE DEMI-GLACE	

Pastas

FIRE ROASTED RED PEPPER RISOTTO & MUSSELS	\$26
PRINCE EDWARD ISLAND MUSSELS, GARLIC, CHARDONNAY, FINE HERBS	
ANGEL HAIR PASTA POMODORO	\$18
RUSTIC TOMATO POMODORO, CHIFFONADE BASIL, SHAVED PARMESAN CHEESE, EVOO	
PASTA ADDITIONS: CHICKEN \$8, SHRIMP \$12, SALMON \$14, STEAK \$14	

ALL ENTREES SERVED WITH A CHOICE OF TOSSED SALAD OR CUP OF SOUP

*THERE WILL BE A \$4 CHARGE FOR SPLITTING ENTREES

**CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. – USDA



Seafood

NEW ZEALAND KING SALMON \$40
COUSCOUS PRINTANIER, WILTED SPINACH, LEMON CAPER SAUCE

PAN SEARED SOY MISO BLACK COD \$36
SESAME FURIKAKE SEASONED RICE PILAF, STIR-FRIED GINGER BOK CHOY

Chop House

8 OZ. CERTIFIED ANGUS FILET MIGNON \$48
YUKON GOLD MASHED, BUTTER POACHED ASPARAGUS, CABERNET DEMI-GLAZE

12 OZ. CHAR GRILLED DELMONICO STEAK \$42
SMASHED ROSEMARY RED BLISS POTATOES, GLAZED BABY TOP CARROTS, GREEN PEPPERCORN SAUCE

CHIMICHURRI DOUBLE CUT PORK CHOP \$34
ARGENTINE COWBOY CHIMICHURRI, BAJA ROASTED CORN, BLACK BEAN, AND BROWN RICE PILAF

Sandwiches and Burgers

YOUGHIOGHENY BURGER \$18
Certified Angus Ground Beef, Toasted Brioche Bun, Choice of American, Swiss, Cheddar or Provolone Cheese, Lettuce, Tomato, Onion, Pickle, served with Fresh Cut Fries

CHICKEN SALAD CLUB \$17
House made Creamy Chicken Salad, with Lettuce, Tomato, Applewood Bacon, Toasted Marble served with Fresh Cut Fries

CAPICOLA AND FRIED EGG \$18
Cured Italian Spicy Ham, Fried Egg, Roasted Fred Peppers, Provolone Cheese, Basil Mayo, Grilled Sour Dough Bread, Fresh Cut Fries

SOUTHWESTERN CHICKEN WRAP \$18
Grilled Chicken, Chopped Romaine, Roasted Corn & Black Beans, Red Pepper, Jack Cheese, Spinach Tortilla, Poblano Ranch, Fresh Cut Fries

AHI TUNA TACOS \$17
Two Soft Flour Taco Shells, Togarashi Seared Rare Tuna, Vegetable Mango Slaw, Chipotle Aioli
Fresh Cut Fries

OVEN ROASTED TURKEY CLUB WRAP \$17
Sliced Turkey, Applewood Bacon, Mixed Greens, Grape Tomatoes, American Cheese, Tomato Herb Tortilla, Fresh Cut Fries

CHIPPED ROAST PRIME RIB OF BEEF & PEPPERS \$20
Toasted Italian Hoagie Roll, Melted Provolone Cheese, Garlic Aioli, Fresh Cut Fries

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