



## 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 SALAD	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

**\*\*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**

## Pastas

FIRE ROASTED RED PEPPER RISOTTO & MUSSELS	\$18
PRINCE EDWARD ISLAND MUSSELS, GARLIC, CHARDONNAY, FINE HERBS	
ANGEL HAIR PASTA POMODORO	\$16
RUSTIC TOMATO MARINARA, CHIFFONADE BASIL, SHAVED PARMESAN CHEESE, EVOO	

**PASTA ADDITIONS:** CHICKEN \$8, SHRIMP \$12, SALMON \$14, STEAK \$14

## *Luncheon Entrees*

**Fajita GRILLED CHICHEN BREAST** \$20

BAJA ROASTED CORN, BLACK BEAN, AND BROWN RICE PILAF, GUACAMOLE

**TEMPURA FRIED ATLANTIC COD & CHIPS** \$18

Creamy Coleslaw, Fresh Cut Fries

**GRILLED FLAT-IRON STEAK** \$18

SMASHED ROSEMARY RED BLISS POTATOES, GLAZED BABY TOP CARROTS, GREEN PEPPERCORN SAUCE

## *Sandwiches, Burgers, and Wraps*

**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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