

Appetizers

Chef's Soup of the Day Cup \$5 // Bowl \$7
Chef Inspired Daily Creation

GF V Garlic Edamame \$10
Roasted Garlic | Togarashi
Soy | Lemon | Sesame

Crisp Shrimp Eggrolls \$9
Cabbage | Shrimp | Scallions | Cilantro
Housemade Sweet Chili Sauce

Southwest Quesadilla \$13
Cheddar Jack Cheese | Salsa Verde
Caramelized Onions
Add Chicken \$6

Salmon & Shrimp Cakes \$16
Salmon | Shrimp | Herbs | Calabrian Chili
Bread Crumbs | Housemade Tarter Sauce

V Bruschetta \$10
Heirloom Tomato | Balsamic Vinegar
Whipped Ricotta | Basil | Crostini

GF Chicken Yakitori \$14
Teriyaki Glaze | Bell Peppers | Onions

Salads

Add a Protein to Any Salad:
Roasted Chicken \$6 | Shrimp \$9 | Salmon \$9

GF Thai Chicken Salad \$16
Napa Cabbage | Red Bell Pepper
Mint | Cilantro | Scallions
Peanuts | Housemade Thai Vinaigrette

Caesar \$11
Romaine | Herb Croutons
Shaved Reggiano | Housemade Caesar

V GF Greek \$13
Romaine | Cucumber | Olives
Tomato | Red Onion | Feta Cheese
Housemade Citrus Herb Vinaigrette

GF "BLT" \$12
Romaine Hearts | Tomato | Applewood Bacon
Shaved Parmesan | Buttermilk Ranch

Cranberry Spinach \$15
Spinach | Shaved Almonds | Dried Cranberry
Applewood Bacon | Shaved Parmesan
Balsamic Vinaigrette

- Burgers -

Substitute Veggie Patty or Gluten Free Bun by Request

Classic Cheeseburger \$14
American Cheese | 1000 Island | Lettuce
Tomato | Pickles | Shaved Onion

BBQ Bacon Short Rib \$15
Braised Short Rib | Applewood Bacon
Tomato | Cheddar | Carolina Slaw
Bacon Jam | Shaved Onions

Black and Bleu Bacon Burger \$16
Applewood Bacon | Bleu Cheese Crumbles
Pickled Red Onions | White Truffle Aioli

Patty Melt \$14
Caramelized Onion | Cheddar Cheese
Swiss | 1000 Island | Applewood Bacon
Pickles | Toasted Sourdough

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of foodborne illness. 18% service charge will be added to parties of 8 or more. \$3 split entree fee.

Bread Served Upon Request

Cold Sandwiches

Hot Sandwiches

All sandwiches served with housemade chips or french fries. Gluten free buns available by request.
Substitute fresh fruit, cup of soup or market salad \$3

Sonoma Chicken Salad Sandwich \$15

Roasted Chicken | Craisins | Celery
Sliced Almonds | Poppypseed Dressing

Banh Mi \$16

Grilled Steak | Cucumber | Mayo
Pickled Carrots & Radish | Cilantro | Jalapeno

The "Duo" \$13

Half Sandwich
Lettuce | Tomato | Mayo (add cheese \$1)

Choice of: Turkey, Roast Beef, Ham or Corned Beef

Choice of Salad or Cup of Soup

Salad: Mixed Greens or Caesar Salad

Cup of Soup: Soup of the Day

Tuna Melt \$17

Wild Caught Tuna | Celery | Dill Relish
Cheddar | Havarti | Sourdough

Corned Beef Reuben \$15

Braised Corned Beef | Swiss
Sauerkraut | 1000 Island | Rye Bread

French Dip \$16

Prime Rib | Provolone Cheese | Au Jus
Horseradish Cream | Hoagie Roll

GF GLUTEN FREE V VEGAN V VEGETARIAN

Yorktown Signatures

Fisherman's Basket \$18

Choice of Beer Battered Cod or Shrimp
Hushpuppies | French Fries | Coleslaw

Citrus Herb Cod \$22

Mashed Potatoes | Herb Butter
Sauteed Seasonal Vegetables

Ziti Primavera \$22

Garden Vegetables | Marinara
Gluten Free Penne

Linguini & Clams \$24

Garlic Butter | Lemon | White Wine
Shallots | Chili Flakes | Linguini

Chicken Katsu \$26

Panko Crust | Macaroni Salad
Steamed Rice | Broccoli | Tonkatsu Sauce

Huli Huli \$22

Choice of: Salmon or Chicken
Sweet Soy Glaze | Steamed Rice
Seasonal Vegetables | Scallions | Togarashi

Braised Short Rib \$24

Mashed Potatoes | Heirloom Carrots
Pearl Onions | Wild Mushrooms | Demi Glaze

Ribeye Steak \$28

1/2 LB Ribeye | Black Peppercorn Sauce
Mashed Potatoes | Broccolini

Sides \$5 each

French Fries V
Broccolini GF
Housemade Chips V

Yukon Mashed Potatoes
Grilled Asparagus GF
Carolina Slaw V

Steamed Rice V
Fresh Fruit GF
Macaroni Salad

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