

STARTERS

- MARYLAND CRAB CAKES** *sweet corn puree, pistachio pesto, dressed baby spinach...16*
- HUMMUS & PITA** *house-made hummus with chili oil, fried chickpeas, artichoke hearts, warm pita bread, fresh cut veggies...10*
- BEEF CARPACCIO** *beef tenderloin, parmesan, black garlic aioli, mustard greens, grilled ciabatta ...14*
- CALAMARI FRITTI** *breaded calamari, crispy sweet potatoes, lemon, herbs, agrodolce sauce, lemon aioli...12*
- CHARCUTERIE** *rotating selection of artisanal salumi and cheeses, pickled veg, roasted grape mostarda, almonds, ciabatta...18*
- BRUSCHETTA** *goat cheese fondue, marinated tomatoes, fresh basil, E.V.O.O., grilled ciabatta...12*
- CRISPY BRUSSELS SPROUTS*** *maple syrup, bacon, miso crème fraiche, tart apple, togarashi ...10*
- WINTER SQUASH GNOCCHI** *pancetta, shallot, roasted garlic, parmesan, garlic cream, turnip greens, candied walnuts... 12*
- BRULEED BONE MARROW** *bacon and red onion confiture, pickled mustard seeds, baby arugula, grilled ciabatta...14*
- STEAMED SHRIMP DUMPLINGS** *shrimp shumai, charred orange sweet soy, shrimp and chili broth... 15*

SALADS

- GREEK*** *mixed greens, kalamata olives, cucumber, red onion, tomato, feta, citrus vinaigrette...9*
- CAESAR** *chopped romaine, parmesan, herbed croutons, house-made Caesar dressing...9*
- BEET*** *roasted beets, goat cheese panna cotta, pistachio crumble, winter citrus, citrus vinaigrette..12*
Add... Chicken...5, Shrimp...6, Salmon...8, Steak...8
- SALMON SALAD*** *baby spinach and spring mix, dried cranberries, feta cheese, cherry tomatoes, red onion, spiced walnuts, crispy potatoes, cranberry vinaigrette...17*
- STEAK SALAD** *tenderloin, mixed greens, red, white, and black quinoa ,tomato, radish, kalamata olives, bleu cheese, avocado, savory vinaigrette...17*
- CRISPY CHICKEN SALAD** *buttermilk chicken tenders, egg, tomatoes, mozzarella, artichoke hearts, honey mustard, white balsamic vinaigrette...15*
- COBB SALAD*** *grilled chicken breast, romaine, egg, bacon, tomato, avocado, bleu cheese, buttermilk parmesan...15*

SOUPS

- HOUSE SOUP*** *tomato-based chicken and vegetable with wild rice...7*
- CHEF SOUP D'JOUR** *inquire through server...7*

SANDWICHES

- WICHITA BURGER** *8oz Angus patty, bacon, mushrooms, lettuce, tomato, crispy onions, mayo, mustard, American cheese, brioche bun...12*
- NASHVILLE HOT CHICKEN** *pickle brined, hand-breaded and fried chicken breast, cayenne brown sugar glaze, mayo, pickles, brioche bun...11*
- TENDERLOIN** *grilled tenderloin, chianti demi, bleu cheese, crispy onions, black garlic, arugula, ciabatta...14*
- CALIFORNIA CHICKEN SALAD** *roasted chicken, honey mustard, golden raisins, mayo, red onion, celery, pecans, avocado, arugula, focaccia bun...10*
- ROAST TURKEY** *mesquite turkey, Swiss, applewood bacon, avocado, lettuce, tomato, red pepper pesto, ciabatta...11*
- CRABCAKE PO'BOY** *our signature fried crab cakes with remoulade, chiffonade romaine, tomato on a hoagie bun...13*
- CUBAN** *smoked pork, ham, pickles, Dijon mustard, Swiss cheese, hoagie roll...11*
- PRIME RIB AU JUS** *shaved prime rib, horseradish crème, provolone, sautéed peppers, onion, mushrooms, hoagie roll...12*
- MEDITERRANEAN SANDWICH** *hummus, artichoke hearts, red onion, tomato, cucumber, kalamata olives, feta cheese, grilled asparagus, greens, toasted focaccia... 9 Add grilled chicken...5*

All sandwiches come with pickle spear and choice of French fries or pasta salad.

**Indicates gluten free dishes. Gluten free pasta available upon request, please allow additional preparation time. Consuming raw or undercooked product can lead to a food borne illness.*

BRICK OVEN FIRED PIZZAS

MAS CARNE *jumbo pepperoni, Italian sausage, capicola, marinara, oregano, five-cheese blend...15*

FIGGY PIGGY *black fig, gorgonzola, garlic oil, prosciutto, truffle oil, arugula, five-cheese blend...14*

HAM AND CORN *capicola, sweet corn, garlic cream, roasted garlic, chili flake, five-cheese blend...14*

MARGHERITA *fresh roma tomatoes, basil, fresh mozzarella, marinara, olive oil drizzle...13*

Gluten Free Crust...3

HOUSE MADE PASTA & GRAINS

SUNCHOKE RISOTTO* *caramelized sunchoke puree, pear, pancetta, shaved grana padano...18*

ANGEL HAIR POMODORO *fresh tomato sauce with garlic, shallots, E.V.O.O., fresh basil...17*

Add Chicken...5, Shrimp...6, Salmon...8, Scallop... 8

CHICKEN CACIO Y PEPE *fresh "twisted noodle" toasted black pepper, roasted chicken, parmesan brodo, Grana Padano cheese...20*

CANESTRINI *lemon "basket" pasta, shrimp, sweet crab, peas, fennel, cherry tomatoes, garlic cream sauce...23*

LASAGNA BOLOGNESE *fresh egg noodle, beef and pork sauce Bolognese, bechamel, herbs, Parmesan...17*

WILD BOAR RAGU *fresh linguine, herb-lemon gremolata, whipped marscapone...20*

Add Greek Salad, Caesar Salad, Spinach Salad or Bowl of Soup ...7

CHEF FEATURES

8oz CENTER CUT FILET* *Yukon gold puree, gorgonzola crust, asparagus, Cabernet demi-glace...38*



SCOTTISH SALMON* *roasted celery root puree, grilled carrots, Meyer lemon citronette, pomegranate...29*

DIVER SCALLOPS* *haricots verts, bacon creamed leeks, fondant potato, persimmon jam ...32*

ROCKY MOUNTAIN TROUT* *sweet potato & celery root hash, brown butter, peas, leeks, crème fraiche, pistachiosa...26*

BRICK OVEN ROASTED CHICKEN* *crispy potatoes, chicken jus and butter emulsion, roasted garlic, kalamata olives, caperberries...23*

DESSERTS

CHOCOLATE SOUFFLÉ* *(please order with entrée to allow 20 minute preparation time)...10*

CHOCOLATE PHYLLO BROWNIE *chocolate brownie wrapped in phyllo dough, baked, served a la mode...10*

CRÈME BRÛLÉE *bourbon vanilla, turbinado sugar, fresh berries, shortbread cookie...9*

CHEESECAKE *house-made vanilla-chèvre cheesecake on pistachio crust, strawberry compote...10*

JOIN US FOR HAPPY HOUR

MONDAY-FRIDAY 4-6PM

\$5 BRICK OVEN PIZZAS ♦ \$5 HOUSE WINES BY THE GLASS ♦ \$3 WELL COCKTAILS

BANQUET ROOMS & CATERING

316-634-1000 ♦ WWW.YAYASWICHITA.COM

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