

STARTERS

- MARYLAND CRAB CAKES** charred scallion aioli, arugula and cherry tomato salad, hot pepper sauce...14
- HUMMUS & PITA** house-made hummus with chili oil, fried chickpeas, warm pita bread, fresh cut veggies...9
- BEEF CARPACCIO** beef tenderloin, arugula, olive oil, pecorino, capers, grilled ciabatta...14
- CALAMARI FRITTI** breaded calamari, shishito peppers, agro dolce sauce, lemon aioli...12
- CHARCUTERIE** speck ham, salami, chef's choice of two 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*** bourbon barrel-aged maple syrup, bacon, parmesan...10
- CREAMY POLENTA*** local mushroom fricassee, duck confit, arugula...11
- SHRIMP ALA PLANCHA** sautéed with spicy Fresno chili's, bell pepper, roasted tomato and garlic, sherry wine, grilled ciabatta...14
- POTATO GNOCCHI** roasted pulled chicken, spinach, spicy walnuts, gorgonzola cream sauce...12
- AHI TUNA POKE** Hawaiian tuna, avocado, red onion, togarashi, scallion, wakame seaweed salad, everything cracker...14

SALADS & SOUPS

- GREEK*** mixed greens, kalamata olives, cucumber, red onion, tomato, feta, citrus vinaigrette...9
 - CAESAR** chopped romaine, parmesan, herbed croutons, house-made caesar dressing...9
 - ROASTED BEETS*** white balsamic vinaigrette, goat cheese, arugula, orange supremes, pistachiosa...12
 - SPINACH*** bleu cheese, red onion, apples, cranberries, spiced walnuts, cranberry vinaigrette...9
- Add... Chicken...5, Calamari...5, Shrimp...6, Salmon...8, Steak...8*
- SALMON SALAD*** baby spinach and spring mix, feta, tomatoes, cranberries, red onion, spiced walnuts, crispy potatoes, cranberry vinaigrette...17
 - STEAK SALAD** tenderloin, mixed greens, tomato, radish, kalamata olives, bleu cheese, avocado, crispy onions, savory vinaigrette...17
 - CRISPY CHICKEN SALAD** buttermilk chicken tenders, egg, tomatoes, mozzarella, artichoke hearts, honey mustard, white balsamic vinaigrette...15
 - COBB SALAD*** grilled chicken, romaine, egg, bacon, tomato, chives, avocado, bleu cheese, buttermilk parmesan...15
 - HOUSE SOUP*** tomato-based chicken and vegetable with rice...6
 - CHEF'S SOUP OF THE DAY** inquire through server...6

FEATURES

- 8oz CENTER CUT FILET*** potato puree, gorgonzola crust, asparagus, chianti demi...38
- 12oz KC STRIP*** roasted Brussels sprouts, lemon-bone marrow butter, balsamic shallot marmalade...35
- 14oz RIBEYE** charred cauliflower and cheddar gratin, crispy onions, chianti demi...37



- YAYA'S DOUBLE CUT PORK CHOP*** Yoder Farms 10oz double cut, creamy savoy cabbage, roasted potato...24
- SCOTTISH SALMON** chargrilled, warm beluga lentils, local mushrooms, pancetta, Dijon-leek fondue...29
- DIVER SCALLOPS*** pan-seared, sunchoke puree, roasted baby carrots, crispy parsnips, beet caponata...32
- ROCKY MOUNTAIN TROUT*** Yukon potato & Maine lobster hash, peas, leeks, crème fraiche, pistachiosa...26
- BRICK OVEN ROASTED CHICKEN*** crispy potatoes, butter sauce with roasted garlic, arbol chilies, kalamata olives, caperberries...23
- SHORT RIB POT PIE** red wine braise, roasted root vegetables, potato puree, marrow bone, chive pot pie crust...25

**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*

PASTA AND GRAINS

WINTER SQUASH RISOTTO* *wild mushrooms, winter squash, pepitas, pecorino, arugula...18*

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

STROZAPRETI *fresh "twisted noodle" pancetta, garlic, chili flakes, shallots, olive oil, pecorino...18*

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

CAMPANELLE *shrimp, lobster, asparagus tips, basil, cherry tomatoes, bell pepper butter, fresh "little bells" pasta...23*

PENNE *house-smoked chicken, capicola ham, peas, broccoli florets, red onion, parmesan garlic cream...18*

BAKED LASAGNA *five-cheese blend, house-made Italian sausage, herbed ricotta, marinara...17*

BRICK OVEN FIRED PIZZAS

MEAT PIE *jumbo pepperoni, house-made Italian sausage, capicola, roasted garlic, marinara, five-cheese blend...15*

ASPARAGUS & PROSCIUTTO *roasted mushrooms, shaved asparagus, prosciutto, truffle oil, arugula, five-cheese blend, parmesan...14*

BLACK & BLUE *spicy beef tenderloin, gorgonzola, roasted tomatoes, arugula, crispy onions, five-cheese blend...15*

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

CHICKEN BLT *garlic cream, roasted chicken, pancetta, cherry tomato, five-cheese blend, topped with dressed romaine...14*

SHRIMP ARTICHOKE ALFREDO *roasted shrimp, garlic cream, artichokes, spinach, red onion, basil, five-cheese blend...15*

Gluten Free Crust...3

Add Greek Salad, Caesar Salad, Spinach Salad or Bowl of Soup ...6

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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...9*

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

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

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Monday-Friday 4-6pm

\$5 brick oven pizzas ♦ \$5 house wines by the glass ♦ \$3 well cocktails

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