

**STARTERS**

- MARYLAND CRAB CAKES** *peppadew aioli, arugula, shredded carrots, citrus vinaigrette...14*
- MUSSELS AND FENNEL\*** *garlic, fennel, white wine, butter, tomato broth...12*
- HUMMUS & PITA** *house made hummus, paprika oil, fried chickpeas, warm pita bread, veggies...9*
- BEEF CARPACCIO** *arugula, lemon aioli, parmesan, pickled red onion, ciabatta, smoked maldon salt...12*
- CALAMARI FRITTI** *breaded calamari rings with agro dolce sauce, kimchi aioli...12*
- CHARCUTERIE** *chef's selection of 2 meats and 2 cheese, house pickles, fig jam, honey, cibatta...16*
- ROASTED MUSHROOM TOMATO & BRUSCHETTA** *goat cheese fondue, roasted mushrooms and tomatoes, bourbon barrel aged balsamic, warm ciabatta...12*
- CRISPY BRUSSELS SPROUTS\*** *bourbon maple glaze, crispy pepper bacon, parmesan, aged balsamic...10*
- SHRIMP ALA PLANCHA** *shrimp, sweet peppers, roasted tomatoes, roasted garlic, sherry vinegar, grilled ciabatta...14*
- GORGONZOLA ARRANCINI** *fried blue cheese stuffed risotto, sweet onion jam, watercress pistou...9*
- GNOCCHI** *hand rolled potato gnocchi, gorgonzola cream sauce, spinach, roasted garlic, spiced walnuts...13*

**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*
- THE WEDGE\*** *gorgonzola, shaved red onion, crispy bacon, tomatoes, chives, creamy blue cheese dressing...12*
- BEET AND CITRUS\*** *roasted beets, goat cheese, arugula, spinach, orange and grapefruit supremes, red wine vinaigrette...12*
- Add... Chicken...5, Calamari...5, Shrimp...6, Salmon...8, Steak...8**
- OVEN ROASTED SALMON\*** *artisan greens, cranberries, feta, tomatoes, red onion, spiced walnuts, crispy potatoes, cranberry vinaigrette...16*
- CRAB LOUIS\*** *avocado, lump blue crab, iceberg lettuce, breakfast radish, shaved egg, tomatoes, capers, asparagus, cucumber, green goddess dressing...17*
- TENDERLOIN \*** *quinoa, tomato, onion, cucumber, bib lettuce, avocado, feta, red wine vinaigrette...17*
- BILL'S CHICKEN SALAD** *butter milk chicken tenders, egg, tomatoes, mozzarella, artichoke hearts, honey mustard, balsamic vinaigrette...15*
- COBB SALAD\*** *grilled chicken breast, watercress, romaine, egg, bacon, tomato, chives, avocado, bleu cheese, red wine vinaigrette...15*
- HOUSE SOUP\*** *chicken vegetable..6*
- CHEF'S SOUP OF THE DAY** *inquire through server...6*

**BISTRO FARE**

- 8oz CENTER CUT FILET\*** *potato puree, gorgonzola butter, asparagus, chianti demi... 38*
- 12oz KC STRIP\*** *herbed rubbed strip, lyonnaise potatoes, grilled corn and mushroom succotash, bone marrow...34*
- 14oz RIBEYE** *smoked cheddar and cauliflower gratin, crispy onions, duck fat potatoes, sweet onion demi...37*



- SEARED SALMON\*** *lobster & tarragon raviolis, shrimp sherry cream sauce, crispy artichokes and asparagus...28*
- GRILLED SCALLOP\*** *saffron orzo, mixed vegetables, crab meat, lemon buerre blanc, orange gastrique...30*
- ROCKY MOUNTAIN TROUT** *lobster meat, melted leek and potato hash, spring pease, crème fraiche, chive pistachiosa...27*
- BRICK OVEN CHICKEN\*** *herb roasted, crispy potatoes, roasted garlic, red chilies, caper berries, herb oil...23*
- YODER "YAYAS CUT" PORK CHOP\*** *apple polenta, smoked onion marmalade, pork demi, spinach, bacon...29*
- SHORT RIB POT PIE** *guajillo chili braised short rib, grilled corn, caramelized onion, potato puree, roasted carrots, horseradish butter...27*

*\*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 GRAIN

**MUSHROOM ASPARAGUS RISOTTO\*** *wild mushrooms, arborio rice, goat cheese, porcini butter, asparagus ribbons, mushroom conserve...16*

*Add chicken...5 shrimp...6 salmon...8*

**SHRIMP & SALMON LINGUINI** *shrimp, salmon, linguini, sherry white wine brown butter sauce, caramelized onion, fresh garlic, oven roasted tomatoes, spinach...24*

**PENNE CARBONARA** *sherry cream and parmesan sauce, crispy pancetta, penne noodles, pea shoots, caramelized onion, fresh black pepper...18*

**BOLOGNESE PAPPARDELLE** *ragout of beef, tomato, onion, garlic, carrot, parmesan, arugula...18*

**BAKED LASAGNA** *oven roasted tomatoes, house made italian sausage, herbed ricotta, marinara...17*

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## BRICK OVEN FIRED PIZZAS

**MEAT PIE** *jumbo pepperoni, house-made sausage and capicola, roasted garlic ...14*

**MUSHROOM & PROSCIUTTO** *roasted mushrooms, prosciutto, black truffle oil, arugula, parmesan...13*

**BLACK & BLUE** *spicy beef tenderloin, gorgonzola, roasted tomatoes, wilted spinach & arugula, crispy onions...14*

**MARGHERITA** *oven roasted tomatoes, basil, fresh mozzarella, drizzle olive oil ...12*

**CHICKEN ARTICHOKE ALFREDO** *roasted chicken, artichokes, spinach, basil, garlic, bacon, cheese blend...14*

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## DESSERTS

**CHOCOLATE SOUFLÉ\*** *(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, berry preserves 9*

**NUTELLA CHEESECAKE** *house made nutella cheesecake on pretzel crust 10*

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