

**STARTERS**

**MARYLAND CRAB CAKES** charred scallion aioli, arugula and cherry tomato salad, hot pepper sauce...14

**HUMMUS** 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** fried calamari, shishito peppers, lemon aioli, agro dolce sauce...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, 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 spice, 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, dried cranberries, feta cheese, cherry tomatoes, 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 breast, romaine, egg, bacon, tomato, avocado, bleu cheese, buttermilk parmesan...15

**HOUSE SOUP\*** tomato-based chicken and vegetable with wild rice...6

**CHEF'S SOUP D'JOUR** inquire through server...6

**SANDWICHES**

**ICONIC BURGER** house-ground patty, American cheese, lettuce, tomato, grilled onion, brioche bun...10  
...add bacon \$2

**NASHVILLE HOT CHICKEN** pickle brined, hand-breaded and fried chicken breast, cayenne brown sugar glaze, mayo, pickles, brioche bun...12

**TENDERLOIN** grilled tenderloin, chianti demi, bleu cheese, crispy onions, spiced tomato jam, ciabatta...14

**CHICKEN SALAD** roasted chicken, golden raisins, red onion, celery, pecans, lettuce, focaccia bun...10

**ROAST TURKEY** mesquite turkey, Swiss, applewood bacon, avocado, lettuce, tomato, red pepper pesto, ciabatta...11

**PASTRAMI on RYE** peppered pastrami, creamy coleslaw, Swiss cheese, Dijon mustard, marble rye...12

**CUBAN** roasted pork, ham, pickles, scallion aioli, Dijon mustard, provolone cheese, arugula, hoagie roll...11

**PRIME RIB AU JUS** shaved prime rib, horseradish crème, provolone, sautéed peppers, onion, mushrooms, hoagie roll...13

**MEDITERRANEAN WRAP** hummus, grilled zucchini, red onion, tomato, cucumber, kalamata olives, feta cheese, mixed greens, spinach wrap...8  
*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

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

**ASPARAGUS & PROSCIUTTO** roasted mushrooms, shaved asparagus, prosciutto, white truffle oil, arugula, pecorino...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, roasted 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 available upon request...3

## 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, Scallop...6/pc

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

**PENNE** house-smoked chicken, capicola ham, peas, broccoli florets, red onion, parmesan-garlic cream...17

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

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

## FEATURES

**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...22

**ROCKY MOUNTAIN TROUT\*** Yukon potato & Main lobster hash, peas, leeks, crème fraiche, pistachiosa...26

**BRICK OVEN ROASTED CHICKEN\*** crispy potatoes, butter sauce with roasted garlic, arbol chilies, kalamata olives, caper berries, oregano...18

**8oz CENTER CUT FILET\*** potato puree, gorgonzola crust, asparagus, chianti demi...38



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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 and 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

**JOIN US FOR HAPPY HOUR**  
Monday-Friday 4-6pm

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

**BANQUET ROOMS AND CATERING**

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