

STARTERS

MARYLAND CRAB CAKES *sweet corn puree, bacon-red onion jam, crispy arugula..14*

HUMMUS *house-made hummus with olive oil, fried chickpeas, warm pita bread, fresh cut veggies...9*

BEEF CARPACCIO *beef tenderloin, shaved Grana Padano, sauce Gribiche, waffle chips, Worcestershire gastrique ..14*

CALAMARI FRITTI *fried calamari, shishito peppers, peppadew peppers, preserved lemon, lemon aioli, agrodolce 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* *cider Gastrique, tart apple, house pancetta, rosemary salt, crème fraiche...10*

SPANISH OCTOPUS* *warm chickpea-potato salad, chorizo aioli, pickled celery ...13*

SHRIMP ALA PLANCHA *sautéed with spicy Fresno chili's, bell pepper, roasted tomato, garlic, sherry wine, crispy chorizo polenta cake..14*

"TATER TOTS" *fried potato gnocchi made with black summer truffle, egg, parsley, and parmesan over chive soubise..12*

AHI TUNA POKE *Hawaiian tuna, avocado, red onion, Sweet soy, tobiko, wakame seaweed salad, sesame cracker...14*

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, grapefruit brulee, citrus vinaigrette..12*

PANZANELLA* *heirloom tomatoes, roasted red pepper, cucumber, red onion, pan gratata, burrata cheese, basil, EVOO, balsamic glaze...12*

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*

SOUPS

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

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

SANDWICHES

ELEVATED BURGER *house ground 8oz patty, sweet pepper bacon, gorgonzola cheese, mushrooms, crispy onions, garlic aioli, 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, spiced tomato jam, ciabatta...14*

CHICKEN SALAD *roasted chicken, golden raisins, honey, mayo, red onion, celery, pecans, lettuce, 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 *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...12*

MEDITERRANEAN WRAP *hummus, grilled zucchini, red onion, tomato, cucumber, kalamata olives, feta cheese, mixed greens, spinach wrap...7*

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

CLASSIC PEPPERONI *jumbo pepperoni, roasted mushrooms, marinara, oregano, five-cheese blend...14*

FIGGY PIGGY *black figs, garlic oil, gorgonzola, prosciutto, white truffle oil, arugula, five cheese blend...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*

THAI SHRIMP PIE *spiced shrimp, peanut-chili sauce, basil, cilantro, pickled veg, five-cheese blend...15*

CALABRESE *capicola ham, green olive, pepperoncino, oregano, Calabrian chili oil, five-cheese blend...15*

Gluten free crust available upon request...3

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

PASTA AND GRAINS

SUMMER CORN RISOTTO* *summer black truffle butter, sweet corn, shallots, corn cream, chive oil, arugula...18*

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

CACIO Y PEPE *fresh "twisted noodle" toasted black pepper, parmesan brodo, Grana Padano cheese...16*

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

CANASTRINI *spinach "basket" pasta, shrimp, lobster, asparagus tips, basil, cherry tomatoes, bell pepper butter...23*

LAMB BOLOGNESE *fresh "hollow spaghetti" with spicy braised lamb, mint, feta, tomato sauce, summer peppers...20*

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

FEATURES

SCOTTISH SALMON* *chargrilled, shrimp dumplings, chili broth, spinach, haricot vert, fennel, lemon...29*

DIVER SCALLOPS* *summer corn succotash with fava beans and heirloom tomatoes, bacon beurre blanc, tomato gastrique...22*

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, 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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