DINNER

Chef de Cuisine
Brian Ray

STARTERS

BAKED BRIE *apple ginger butter, toasted hazelnuts, truffle oil, white balsamic gastrique, arugula, crispy sesame flatbread…18*

SALMON CAKES *arugula salad, sweet and sour aioli, radish, dill, cucumber, red pepper relish…17*

HUMMUS AND PITA *house-made hummus, chili oil, feta cheese, kalamata olives, warm pita bread, fresh cut veggies…14*

BEEF CARPACCIO *Sterling Silver sirloin, arugula, E.V.O.O., parmesan, fried capers, drizzle of creamy horseradish, ciabatta bread...19*

CALAMARI FRITTI *breaded calamari, grilled lemon, kalamata olives, peppadew peppers, agrodolce sauce...18*

BRUSCHETTA *goat cheese fondue, roasted garlic, tomatoes, fresh basil, balsamic gastrique, E.V.O.O., grilled ciabatta…16*

SHRIMP COCKTAIL* *poached shrimp, lime cocktail sauce, lemon garnish…19*

BRUSSELS SPROUTS* *smoked bacon, dried cranberries, balsamic gastrique, maple crème fraiche, apple garnish…16*

POTATO GNOCCHI *brick oven roasted chicken, roasted garlic, parmesan, garlic cream, gorgonzola, candied walnuts...16*

SHRIMP A LA PLANCHA *oven dried tomato, roasted peppers, roasted garlic, Fresno chili butter, sherry wine…21*

LOLLIPOP CHICKEN *lollipop cut chicken wings, fresh ginger, wasabi, teriyaki glaze…15*

SALADS & SOUPS

GREEK* *mixed greens, kalamata olives, cucumber, red onion, tomatoes, radishes, carrots, feta, citrus vinaigrette…14*

CAESAR *chopped romaine, parmesan, herbed croutons, house-made Caesar dressing…14*

BEET *roasted beets, fried goat cheese, toasted pistachio, arugula, carrot strands, white balsamic vinaigrette...16*

Add… Chicken…7, Colossal Shrimp…9, Salmon…10, Steak…12

SALMON SALAD* *spinach and spring mix, feta, tomatoes, cranberries, red onion, spiced walnuts, crispy potato sticks, cranberry vinaigrette…22*

QUINOA STEAK SALAD *4 oz tenderloin, tri-color quinoa, tomatoes, cucumbers, red onion, cranberry vinaigrette, avocado, feta cheese, bed of lettuce...26*

CRISPY CHICKEN SALAD *buttermilk chicken tenders, egg, tomatoes, mozzarella, artichoke hearts, avocado, honey mustard, white balsamic vinaigrette…19*

COBB SALAD* *grilled chicken, romaine, egg, bacon, tomato, avocado, gorgonzola, corn, buttermilk parmesan dressing…19*

HOUSE SOUP* *tomato-based chicken and vegetable with wild rice...10*

CHEF SOUP D'JOUR *inquire through server…10*

BRICK OVEN FIRED PIZZAS

PEPPERONI AND SAUSAGE *mixed mushrooms, marinara, oregano, Italian blend cheese…19*

FIGGY PIGGY *garlic oil, black figs, gorgonzola, Italian cheese blend, arugula, prosciutto, truffle oil…20*

BLACK AND BLUE *garlic cream sauce, Italian blend cheese, gorgonzola, blackened tenderloin tips, tomatoes, mushroom, roasted garlic, arugula, crispy onions…21*

MARGHERITA *roasted tomato sauce, oven dried tomatoes, basil, fresh mozzarella, five cheese blend …17*

THAI SHRIMP *thai chili sauce, spiced shrimp, basil, cilantro, pickled vegetables, five cheese blend...19*

PIADINI *roasted bell peppers, mushrooms, feta, kalamata olives, house-made hummus, red chili oil … 15*

Add chicken…4

***Gluten Free Crust ...4**

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

CHEF FEATURES

8oz CENTER CUT FILET* *chianti demi-glace, potato puree, gorgonzola butter, asparagus…58*

12oz KC STRIP* *drizzle of Chianti demi, corn mushroom succotash, asparagus, parmesan fingerling potatoes…52*

10oz PRIME TOP SIRLOIN *chimichurri, demi drizzle, potato frites, sauteed green beans…38*

BEEF SHORT RIBS* *Port braised, gnocchi, brussels sprouts, baby carrots, mushroom demi...47*

YAYA'S DOUBLE CUT PORK CHOP* *pork jus, orange supremes, citrus gastrique, potato puree, crispy brussels sprouts…30*

SCALLOPS *saffron orzo, citrus beurre fondue, balsamic gastrique, peas, green beans, corn, tomatoes…45*

PAN SEARED SALMON *lobster sherry cream sauce, lemon beurre blanc, crispy risotto cake, grilled asparagus, roasted grape tomatoes…32*

RED RUBY TROUT* *pan-seared, lemon dill sauce, capers, wild rice sauté with green beans…29*

ROASTED 1/2 CHICKEN* *chicken jus, crispy Yukon potatoes, roasted garlic, olives, caperberries, chilis, red onion…28*

Add side salad: Greek, Caesar, Spinach ...7

HOUSE MADE PASTA & RISOTTO

ANGEL HAIR POMODORO *fresh tomato, white wine, garlic, shallots, E.V.O.O., basil...18*

FETTUCINI ALFREDO *parmesan butter cream sauce, pea shoots...22*

CORN RISOTTO* *fresh corn, sun dried cranberries, mixed mushrooms, balsamic gastrique, parmesan crisp…19*

Add Chicken…7, Colossal Shrimp…9, Salmon…10, Steak ...12, Gluten Free Pasta...4

SHRIMP LINGUINI *sauté shrimp, brown butter, spinach, garlic, roasted tomato, caramelized onion, sherry...25*

BUCCATINI BEEF BOLOGNESE *simmered tomato sauce, beef, house herbs, feta cheese, ...26*

YAYA'S LASAGNA *house made Italian pork and beef sausage, fresh egg noodle, roasted tomato marinara, garlic cream, herbed ricotta, Italian cheese blend...24*

Add side salad: Greek, Caesar, Spinach ...7

DESSERTS

AFFOGATO *Dulce de leche, dark chocolate sauce, vanilla bean ice cream, shortbread cookie, shot of espresso…10*

CHOCOLATE SOUFFLÉ* *(please order with entrée to allow 20 minute preparation time)…15*

CHOCOLATE PHYLLO BROWNIE *chocolate brownie wrapped in phyllo dough, baked, served a la mode...16*

CARROT CAKE *cardamon spiced, vanilla cream cheese frosting, dulce de leche, sunflower brittle, crispy mint...13*

CRÈME BRULEE *vanilla bean, turbinado sugar, fresh berries, shortbread cookie...12*

CHEESECAKE *house-made goat cheese cheesecake on pistachio crust, strawberry rhubarb compote…12*

Discretionary Charge added to all non-cash tickets 3%

Join Us For Happy Hour

Monday - Thursday 3pm to 6pm

$5 Off All ◆ Brick Oven Pizzas | Appetizers

1/2 Off All ◆ House Wines By The Glass | Draft Beer | Well Drinks

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