

Soups & Salads

Signature Soups

Du jour, chicken noodle, vegetarian vegetable

Cup 3.95 Bowl 4.95

French Onion Soup

Baked with crouton and provolone

Field Greens

Field greens, grape tomatoes, carrots, cucumbers, croutons, dressing

Ranch, Caesar, Bleu cheese, Citrus vinaigrette, Balsamic Vinaigrette
5.95

The Wedge

Iceberg lettuce maytag bleu cheese, pecan smoked bacon, grape tomatoes
6.95

Cobb

Grilled chicken, smoked bacon, egg, tomatoes, avocado, cheddar jack, croutons, ranch
13.95
Small Cobb 12.95

Alaskan Salmon

Field greens, roma tomatoes, cucumber, potato straws, capers, feta cheese, citrus vinaigrette
14.95

Steak Salad

Sliced skirt steak romaine hearts, pecan smoked bacon, grape tomatoes, candied peppered pecans, maytag bleu cheese dressing
13.95

Nicoise

Albacore tuna, field greens, tomatoes, haricover, redskin potatoes, hard cooked egg, kalamata olives, balsamic vinaigrette
13.95 sub ahi add 6.95

Caesar

Romaine hearts, croutons, parmesan, anchovies
7.95
Add chicken
4.95
Alaskan salmon or Ahi tuna 5.95

Sandwiches and Burgers

Half Sandwiches and Soup

Your choice of meatloaf, tuna salad, club, turkey or chicken salad

12.45

Lump Crab BLT

Lump crabcake, pecan smoked bacon, field greens and tomato on ciabatta with pickled red onions and cilantro pesto

13.95

Hot Turkey Melt

Pulled turkey, smoked bacon, avocado, tomatoes, ciabatta, stone brick fired up on a cedar plank, with sharp white creamy cheddar cheese sauce

12.95

Turkey Sandwich

9 grain wheat bread, lettuce, tomato, Havarti cheese, cranberry Dijon aioli

12.45

Club

Smoked turkey, ham, bacon, american and swiss, lettuce, tomato, mayonnaise, sourdough toast

12.95

Portobello Veggie "Burger"

Roasted Portobello mushroom, red pepper and roma tomato, "marmalade", caramelized onion, goat cheese, arugula, brioche bun

12.45

Tuna

Albacore tuna, sweet pickle relish, 9 grain wheat

12.45

Reuben

Corned beef, beer braised sauerkraut, swiss cheese, thousand island, rye

12.45

Meatloaf Sandwich

Lettuce tomato, sourdough

11.95

Chicken Salad

Grilled chicken breast salad, lettuce, tomato, sourdough toast

12.45

Grilled Chicken

Lettuce, tomato, red onion, pickle, brioche bun
12.45

Sea Bass

Blackened, grilled or fried, pesto aioli, brioche bun
12.95

Salmon Burger

Fresh ground alaskan salmon, mixed baby greens, tomato, crispy onions and lemon caper mayonnaise on a brioche bun
12.45

Yes Bistro Burger

Half pound burger, choice of two toppings, traditional garnish, brioche bun, fries
12.45

Lunch Entrée's

Fish Tacos

Blackened fish of the day, flour tortillas, lettuce, pico de gallo, queso fresco, guacamole, coconut ginger rice
16.95

Halibut Verano

Pan seared halibut served atop a rosemary garlic grit cake and surrounded by stewed fresh corn and tomatoes with okra, onions and bacon
19.95

Lemon Chicken

Mushrooms, tomatoes, lemon caper beurre blanc, garlic mashed potatoes
18.95

Pan Seared Alaskan Salmon

Vegetable orzo parmesan sauté, cucumber yogurt dill
19.95

Yes Bistro Meat Loaf

Baked fresh daily, caramelized brussels sprouts, carrots, garlic mash potatoes, crispy onions
17.95

Skirt Steak

Char broiled marinated skirt steak, sweet corn salsa and roasted garlic mashed potatoes with a balsamic port demi
19.95

Pasta

Chicken Penne

Mushrooms, bacon, sweet peas and artichokes, diced chicken breast, penne pasta in a rich creamy asiago sauce
24.95

Seafood Scampi

Shrimp, scallops, crab, broccoli, roma tomatoes, white wine sauce fettuccini
30.95

Shrimp & Andouille with Tasso Jambalaya

Jumbo shrimp and spicy Cajun sausage with a classic Louisiana style jambalaya and garnished with a green bean salad and creole mustard vinaigrette
27.95

Primavera

Seasonal vegetables, parmesan, white wine sauce, fettuccini
18.95
Add chicken 20.95 Add shrimp 28.95

A la carte

Garlic mashed potatoes
4.95

7 Cheese Macaroni
7.95

Béarnaise Sauce
2.95

Sautéed Mushrooms
5.95

Sautéed Spinach
4.95

Haricoverts
5.95

Caramelized Brussels Sprouts
5.95

Kentucky Hot Slaw
4.95

Asparagus
5.95

Butcher Shop

Veal Saltimbocca

Sautéed veal cutlets topped with prosciutto, sage and fontina, roasted red pepper cream, pesto orzo and grilled asparagus
26.95

Filet mignon

8 ounce usda beef tenderloin, garlic mash potatoes
34.95

Prime New York Strip

12 oz. usda prime beef, garlic mashed potatoes
32.95

Filet Oscar

8 oz. usda beef tenderloin, asparagus, lump crabmeat, béarnaise sauce, garlic mashed potatoes
43.95

Lemon Chicken

Mushrooms, tomatoes, lemon caper beurre blanc, garlic mashed potatoes
24.95

Yes Meatloaf

Baked fresh daily, caramelized brussels sprouts, carrots, garlic mashed potatoes, crispy onions
23.95

Fish Market

Alaskan Halibut

Artichoke and pine nut quinoa, tomato fennel butter sauce, arugula and roasted yellow peppers
32.95

Grouper Verano

Pan seared grouper served atop a rosemary garlic grit cake and surrounded by stewed fresh corn and tomatoes with okra, onions and bacon
32.95

Hawaiian Ahi Tuna

Seared rare, stir fry vegetables in a coconut curry sauce, jasmine rice
33.95

Pan Seared Alaskan Wild Salmon

Vegetable parmesan orzo sauté, cucumber dill yogurt
26.95

Crab Cakes

Lump blue crab cakes, creamy sweet corn sauté, chipotle remoulade
26.95

Alaskan Diver Scallops

Brussels sprouts & bacon hot slaw, bourbon & brown sugar beurre blanc
27.95

Halibut Hemingway

Three cheese herb panko crust, lump crab lemon caper beurre blanc, coconut ginger rice, asparagus
33.95

Small Plates

Stone Brick Fired Nachos

Tortilla chips, jack cheddar cheese, jalapenos, green onion, olives, refried bean salsa and sour cream
11.00

Fresh Vegetable Spring Rolls

Rice paper wrapped rolls, mango, carrots, cucumber, mint, cilantro, and green leaf lettuce, sesame soy noodles, served with sweet chili dipping sauce
11.95

Asian Leaf Lettuce Wrap

Chicken, tofu garlic, vegetables and baby romaine, with a sesame hoisin chili sauce
10.75

Crab Cakes

Lump crab cakes, served with black bean polenta fritter, chipotle remoulade, grilled pineapple, pickled ginger, red onion salsa
13.95

Calamari

Crispy calamari, served with a serrano chili lime aioli
10.95

Shrimp Bruschetta

Roma tomato basil relish fresh buffalo mozzarella, asiago and aged balsamic
10.95

Shrimp Cocktail

Half dozen good size shrimp on ice with lemon and zesty cocktail sauce
13.95

Ahi Tuna

Sesame seared Hawaiian ahi, avocado yuzu mousse, field greens, mango, pickled cucumber, ginger soy vinaigrette
14.95

Macadamia Crusted Goat Cheese

Field greens, mango tomato basil relish, aged balsamic, pointed toast sticks
10.95

Baked Brie

Curried dusted brie, marinated figs and dates, fresh pear, passion fruit coulis, pointed toast sticks
12.95

Pizzas & Flatbreads

Moroccan Flatbread

Babaganoush, roasted red pepper, kalamata, fontina & goat cheese, figs & dates, arugula, Manchego
10.95

Spinach and Artichoke Flatbread

Chive cream cheese, sundried tomatoes, smoked gouda, provolone
10.95

Trio Mushroom Flatbread

Trio of mushrooms, goat cheese fontina, herb garlic oil, capers, micro greens, aged balsamic vinegar
12.95

Prosciutto Flatbread

Buffalo mozzarella, pesto, roasted tomato, asiago parmesan, topped with field greens, 10 year old balsamic, cantaloupe, prosciutto, manchego
13.95

Smoked Salmon Flatbread

Cream cheese, provolone, smoked gouda, topped with smoke salmon, red onions, capers, and arugula
12.95

Traditional Pizza

Tomato sauce and provolone
9.95
Additional toppings 1.00 each

BBQ Chicken Pizza

Chicken, Smoked gouda, provolone, red onion, BBQ sauce
12.95

Mexican Pizza

Blackened chicken, Refried bean salsa, cheddar jack, guacamole and sour cream
12.95

Thai Pizza

Chicken, peanut sauce, chive, bean sprouts, carrot, provolone
12.95

Pacifica

Kalua pork, guava glazed onions, mozzarella, provolone and fresh pineapple
12.95

Mediterranean Vegetable Pizza

Spinach roma tomatoes, kalamata olives, roasted red peppers, pesto, fontina and feta cheese
12.95

Margherita Pizza

Roma tomatoes, provolone, pesto and basil
10.95

Dessert

Banana Cream Pie

Shaved white chocolate, garnished with a fresh strawberry
6.95

Crème Brulee

Traditional vanilla bean custard with caramelized sugar
6.95

Key Lime Pie

With meringue
6.95

New Orleans Bread Pudding

Spiced rum, white chocolate anglaise
6.95

Flourless Chocolate Torte

Raspberry Coulis, Chocolate Mousse
7.45

Yes Featured Sorbet

5.95

New York Cheese Cake

Topped with fresh Berries
7.95

