

LUNCH MENU



SMALL PLATES

- CALAMARI** *lightly fried, fennel, lemon, arugula, red pepper aioli, truffle garlic aioli 17*
- BURATTA** *spring sweet pea emulsion, prosciutto, parmesan frico, micro basil, crostini 19*
- GNOCCHI** *herbed potato gnocchi, roasted chicken, gorgonzola cream, spinach, spiced walnuts 20*
- CRAB CAKE** *lump crab, arugula, garlic aioli, roasted red pepper puree, charred lemon 25*
- BEEF CARPACCIO** *black pepper seared beef, goat cheese, truffle oil, baby arugula, crostini 24**
- HUMMUS & PITA** *Ya Ya's famous hummus, grilled pita, chili oil, Kalamata olives, feta cheese 13*
- CHICKEN PIADINI** *crispy thin crust, chicken, peppers, cilantro, feta, hummus, chili oil 19*
- MEZZE PLATE** *hummus, baba ganoush, tzatziki, pita bread, vegetable crudites, crostini 19*
- BRUSCHETTA** *garlic, goat & cream cheese fondue, tomato, house made pesto, crostini 17*
~ Prosciutto 5 ~ Olive Tapenade 3
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KETTLE AND GARDEN

- GRILLED SALMON SALAD** *spiced walnuts, gorgonzola, feta, bacon, crispy potatoes, cranberry vinaigrette topped with a 6oz Norwegian salmon filet 29†*
- ROASTED BEET** *arugula, oranges, goat cheese, roasted almonds, citrus vinaigrette 14†*
- BILL'S CHICKEN** *egg, tomato, artichoke, avocado, cheese blend, honey mustard, balsamic vin 20*
- CAESAR** *crisp romaine, parmesan, red peppers, croutons, creamy Caesar 14**
- SPINACH** *cranberry-sage vinaigrette, spiced walnuts, cranberries, blue cheese 14†*
- GREEK** *citrus vinaigrette, feta cheese, onions, olives, cucumber, tomato 14†*
- SOUP, SANDWICH, SALAD COMBO** *your choice of (2) soup, salad, or half sandwich 22*
- YA YA'S HOUSE SOUP** *pulled chicken, tomato broth, roasted vegetables, orzo 10*
- CHEF'S SOUP OF THE DAY** *a unique daily selection using seasonal ingredients 10*

ENHANCEMENTS

6oz Norwegian Salmon 14
4oz Filet 18

Chicken 6
Ahi Tuna 17

4 Shrimp 8
2 U10 diver scallops 18

BISTRO SPECIALS

ROASTED ORGANIC CHICKEN *crispy potatoes, roasted garlic, chilies, caper berries 33*

SCALLOPS *pastina, bacon, arugula, fennel, pomegranate gel, apple, seasonal beurre blanc 43*

NORWEGIAN SALMON *6 oz. Norwegian Salmon Filet, smoked sweet corn puree, tri color quinoa, seasonal vegetable, herb oil, sumac 37*†*

TROUT AMANDINE *almond crusted rainbow trout filet, pea nage, brown butter powder, black wild rice 29*

FILET MIGNON *beef tenderloin, gorgonzola crust, chianti demi, potato puree, seasonal vegetable 53*†*

FRESH PASTAS ~ *Fresh house made pasta 5, GF pasta 6*

YA YA'S CIOPPINO *black tiger shrimp, Norwegian Salmon, U10 diver scallop, slightly spicy arrabbiata, linguini pasta 39*

ANGEL HAIR POMODORO *sautéed Roma tomatoes, garlic, extra virgin olive oil, fresh basil 21*
Add chicken 27 Add shrimp 28 Gluten free 27

BAKED LASAGNA *Italian sausage, beef, fresh pasta, marinara, mozzarella, fresh ricotta, pesto 26*

PENNE CARBONARA *pulled chicken, black pepper cream, caramelized onion, pea, bacon, egg yolk 29**

SHRIMP LINGUINI *black tiger shrimp, linguini, oven roasted tomatoes, spinach, garlic, sweet-vermouth-sage sauce 29*

OAK-FIRED PIZZA ~ *Gluten free pizza crust 7*

TRUFFLE MUSHROOM *gorgonzola cream, pickled fresno, arugula, mixed mushrooms, garlic bread crumb 23*

PEPPERONI *jumbo pepperoni, mixed mushrooms, roasted garlic cloves, marinara 23*

MARGHERITA *fresh mozzarella, marinara, tomato, basil, extra virgin olive oil 23*

LAMB GYRO *shaved lamb, tzatziki, tomato, red onion, romaine, feta, garlic cream 23*

BETWEEN THE SLICES

ROASTED TENDERLOIN TIPS *mushrooms, crispy onions, mozzarella, horseradish cream 23*

SMOKED TURKEY DIP *baguette, arugula, caramelized onions, provolone, garlic aioli, au jus 19*

REUBEN *corned beef, marble rye bread, sauerkraut, Swiss cheese, Ya Ya's thousand island 19*

YA-YA'S GYRO *grilled pita, herb tzatziki, lettuce, tomato, onion, feta*
Grilled Chicken 18 Shaved Lamb 19

***All sandwiches come with fresh cut French fries, substitute a side salad, fruit, or truffle parm fries for 4*

†Indicates gluten free dishes, other items may be modified to be gluten free, please ask your server

**These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*