

SMALL PLATES

CALAMARI *lightly fried, fennel, lemon, arugula, red pepper aioli, truffle garlic aioli 17*

GRILLED SPANISH OCTOPUS *red pepper romesco, herb oil, lemon, aleppo 27*

GNOCCHI *herbed gnocchi, roasted chicken, gorgonzola cream, spinach, spiced walnuts 20*

BURATTA *spring sweet pea emulsion, prosciutto, parmesan frico, micro basil, crostini 19*

BEEF CARPACCIO *black pepper seared, goat cheese, truffle oil, baby arugula, crostini 24**

HUMMUS & PITA *grilled pita, Ya Ya's famous hummus, chili oil, kalamata olives, feta 13*

CRAB CAKE *lump crab, arugula, garlic aioli, roasted red pepper puree, charred lemon 25*

MEZZE PLATE *hummus, baba ganoush, tzatziki, pita bread, vegetable crudite, crostini 19*

BRUSCHETTA *garlic, goat & cream cheese fondue, tomato, house made pesto, crostini 17*
~ Prosciutto 5 ~ Olive Tapenade 3

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, cheese blend, avocado, honey mustard, balsamic vinaigrette 20*

CAESAR *crisp romaine, parmesan, roasted red peppers, croutons, creamy dressing 14**

GREEK *citrus vinaigrette, feta cheese, onions, olives, cucumber, tomato 14†*

YA YA'S HOUSE SOUP *roasted chicken, tomato broth, roasted vegetables, orzo 10*

CHEF'S SOUP OF THE DAY *a unique daily selection using seasonal ingredients 10*

SIDE SALAD *your choice of Greek, Caesar, Beet, Spinach 11*

ENHANCEMENTS

6 oz. Norwegian Salmon 14
4 black tiger Shrimp 8

Chicken 6
Lobster Tail 33
Ahi Tuna 17

2 U10 diver scallops 18
4oz Filet 18

Executive Chef -Phil Hoy

General Manager – Bex Trout

†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 born illness.

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*

TROUT AMANDINE *8 oz. almond crusted rainbow trout filet, pea nage, brown butter powder, black wild rice* 29

LAMB SHANK *bone in braised lamb shank, crispy polenta, charred brussels, lamb jus, red pepper gastrique* 45

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

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

ADDITIONS

5 oz. cold water lobster tail 33† 2 U10 diver scallops \$18*†*

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 tomatoes, garlic, extra virgin olive oil, fresh basil* 21
~ Add chicken 27 ~ Add shrimp 29 ~ Gluten free 27

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

WILD BOAR BOLOGNESE *wild boar, hand-made casarecce pasta, buratta ball, bolognese* 41

BAKED LASAGNA *Italian sausage, beef, marinara, mozzarella, ricotta* 28

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

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

TRUFFLE MUSHROOM *gorgonzola cream, pickled fresno peppers, 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

SIDES 11

CRISPY YUKON POTATOES
CRISPY BRUSSELS

SEASONAL VEGETABLES
BLACK TRUFFLE MAC' n CHEESE

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