

SMALL PLATES

GNOCCHI hand-rolled potato gnocchi, roasted chicken, gorgonzola cream, spinach, spiced walnuts ... 11

CALAMARI FRITTO fried calamari steak, tubes & tentacles, agrodolce, gazpacho aioli ... 11

HUMMUS & PITA grilled pita, house-made hummus, feta cheese, kalamata olives, chili oil ... 8

BRUSCHETTA wood-fired goat cheese, balsamic basil tomatoes, roasted garlic, grilled baguette ... 12
add olive tapenade ... 3 add prosciutto ... 4

BEEF CARPACCIO goat cheese, oven dried tomato, white truffle oil, arugula, crostini ... 14*

CRAB CAKE lump crab, preserved lemon aioli, arugula salad, Fresno chili oil ... 15

MUSSELS MEUNIERE PEI mussels, white wine thyme cream sauce, garlic parmesan frites ... 12*

SHRIMP A LA PLANCHA skillet seared prawns, baguette, dry sherry, fresno chili butter ... 18

CHICKEN PIADINI roasted chicken, peppers, feta cheese, hummus, spinach, chili oil, crispy thin crust 12

WHOLE ROASTED CAULIFLOWER parmesan crusted and wood fire oven roasted, green goddess dressing 15

SALADS & SOUPS

add grilled chicken ...4 add grilled shrimp ...8 add grilled salmon ...11

CAESAR romaine lettuce, parmesan cheese, red peppers, garlic croutons, Caesar dressing ... 8

GREEK cucumber, tomato, red onion, kalamata olives, feta cheese, citrus vinaigrette ... 8 *gf*

ROASTED BEET roasted & marinated red and golden beets, goat cheese, almonds, orange segments, arugula, citrus vinaigrette ... 9 *gf*

PEAR AND AVOCADO artisan greens, gorgonzola, pear, avocado, candied pecans, bacon Dijon vinaigrette ... 9

GRILLED SALMON crispy potato, walnuts, gorgonzola, feta, bacon, cranberry vinaigrette ... 17 *gf*

CHICKEN COBB chicken breast, romaine, bacon, tomato, gorgonzola, avocado, egg, radish, cucumber, red onion, parmesan-buttermilk dressing ... 13 *gf*

BILL'S CHICKEN honey mustard, chicken tenders, egg, tomato, artichoke, avocado, Yaya's cheese blend, balsamic vinaigrette ... 13 *gf* (*gf* if ordered with grilled chicken)

SIDE SALAD choice of caesar, greek or spinach salad with your entrée ... 5

YAYA'S HOUSE SOUP wood-grilled chicken, tomato broth, roasted vegetables, orzo ... 5

CHEF'S SOUP OF THE DAY a fun daily selection using seasonal ingredients ... 5

SIDES

BRULÉED POTATOES Yaya's signature creamy shredded potatoes with three cheese blend and chives ... 5*

YUKON GOLD POTATOES crispy Yukon potatoes tossed with butter and herbs... 4

ROASTED PEPPERS AND CORN sweet summer corn, red peppers, harissa butter ... 4*

CREAMED BRUSSEL SPROUT WITH BACON ...4

WOOD-FIRED PIZZAS AND FLATBREADS

MARGHERITA provolone, mozzarella, fontina, goat cheese, red onion, tomato, basil ... 12

PEPPERONI jumbo pepperoni, crimini mushrooms, roasted garlic cloves, marinara ... 13

SEAFOOD PIZZA garlic cream, roasted garlic, sliced Scallop, shrimp, fried calamari, dill, peppadew, scallion, Yaya's cheese blend... 21

FIVE MEAT Italian sausage, beef tenderloin, sliced smoked ham, oven roasted chicken, crispy bacon, marinara, Yaya's cheese blend ...16

CHICKEN AND MUSHROOM bacon, Italian bechamel, spinach, roasted red peppers, mushrooms, truffle oil, over-roasted chicken, Yaya's cheese blend ... 13

Gluten free pizza crust available upon request

*consuming raw or undercooked product can lead to food borne illness

GENERAL MANAGER: ANGIE STEED

EXECUTIVE CHEF: IZAAK WINTER

BISTRO SPECIALS

YAYA'S ROASTED CHICKEN *crispy Yukon Gold potatoes, roasted garlic, chilies, caperberries, kalamata olives, pan jus ... 19 gf*

RAINBOW TROUT *japanese white sweet potato puree, oyster mushroom, beech mushroom, broccolini, cauliflower, sauce vierge ... 21 gf*

DIVER SEA SCALLOPS *saffron orzo, peas, oven roasted tomatoes, haricot verts, leeks, crab, lemon beurre blanc, orange gastrique ... 29*

MAHI MAHI *shrimp & fennel risotto, rioja caper jus, fried capers ... 32*

ATLANTIC SALMON *grilled atlantic salmon, crispy yukon potato, smoked artichoke, sun-dried tomato, brussel sprouts, roasted yellow romesco ... 28*

BISTRO STEAK *grilled flat iron steak, charred corn, roasted peppers, chili compound butter ... 22 gf*

ROASTED PORK CHOP *pecans, potato pavé, bourbon apple glaze, greens ... 24*

FILET MIGNON *wood-grilled 8oz. beef tenderloin, potato purée, haricot verts, chianti-gorgonzola, demi-glace ... 35 gf*

BUILD YOUR OWN DUET

Can't decide on just one entree? Choose from the Bistro Specials, Delicious Pastas & Pizzas and create your own entree with two 1/2 portions ... 37

PASTA

ANGEL HAIR POMODORO *sautéed roma tomatoes, garlic, extra virgin olive oil, fresh basil ... 13 full (9 half)
add chicken ... 4 add shrimp ... 8*

BAKED LASAGNA *Italian sausage, fresh pasta, beef marinara, ricotta & Italian cheeses ... 18 full (14 half)*

SHRIMP LINGUINI *tiger shrimp, linguini pasta, over-roasted tomatoes, spinach, garlic sweet vermouth-sage sauce ... 20 full (16 half)*

PENNE CARBONARA *roasted chicken, sweet peas, caramelized onion, crispy bacon, parmesan, black pepper garlic cream ... 16 full (12 half)*

BEEF & MUSHROOM CAVATAPPI *caramelized onion, arugula, goat cheese, sherry mushroom cream, grilled beef tenderloin ... 25*

BLACKEND SHRIMP RISOTTO *Blackened grilled shrimp, sweet corn, English peas, herb compound butter ... 20 (16 half)*

DESSERTS

CHOCOLATE SOUFFLE *crème anglaise, vanilla ice cream ... 8 gf* **TIRAMISU** *coffee flavored custard, lady fingers soaked in espresso ... 8*

PHYLLO BROWNIE *house-made brownie, phyllo, creme anglaise, vanilla bean ice cream ... 8*

BERRY COBBLER *seasonal berries, house-made cobbler, vanilla bean ice cream ... 8*

PEACH BREAD PUDDING *caramel sauce, vanilla bean ice cream ... 8*

CHEESECAKE *topped with house-made chocolate ganache ... 8*

TRIO CRÈME BRULEE *chocolate, vanilla and signature daily flavor ... 8*

*gf indicates gluten free dishes, other items may be modified to be gluten free, please ask your server
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