

YUSTON'S

WINES BY THE GLASS

SCHRAMSBERG Blanc de Blancs	18
AU BON CLIMAT Chardonnay	17
TURLEY "Old Vines" Zinfandel	19

BOTTLES

J.L. CHAVE "Offerus".....	69
LOPEZ DE HEREDIA "Vina Bosconia"	69

BEER

REISSDORF Kolsch	9
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STARTERS —

SPINACH & ARTICHOKE DIP w/ Roquefort Blue Cheese Fondue, salsa roja, tortilla chips	20
CHILLED MEXICAN BLUE SHRIMP house cocktail sauce, remoulade, fried heads	25
HOUSE SMOKED SALMON from Big Glory Bay, served w/ Sous Chef's dressing and toasts	24
TRADITIONAL SALAD chopped egg, fried bacon, cucumber, sourdough croutons, choice of buttermilk garlic OR mustard-honey	12

HOUSE SPECIALTIES —

served with your choice of one side

HOUSE FRANCH DIP Creekstone Prime Rib, smoked gouda, dressed w/ aioli and horseradish, w/ mushroom jus	28
ALI'S ROAST CHICKEN SANDWICH AU JUS caramelized lemon and shallot, dressed w/ aioli, horseradish, brown butter jus ..	28
CRAB CAKE all jumbo lump, w/ mustard veloute	35
TEMPURA CHICKEN TENDERS w/ honey mustard, black pepper barbecue sauce and buttermilk garlic	28
FORK & KNIFE BARBECUE LAMB RIBS black pepper-cumin BBQ sauce	38
HAWAIIAN PORK CHOP from our friends at Bald Hill Farm and Synergos Farm.....	34

VEGETABLES & SIDES —

SALT BAKED POTATO	9
BROCCOLI garlic butter, pecorino	9
JADE KALE SALAD peanuts, cilantro.....	9

DESSERT —

SUNDAE, SUNDAE, SUNDAE vanilla ice cream, candied nuts, dark chocolate hot fudge, whipped cream	12
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** Not all ingredients are listed so please alert us if you have allergies. Bon Appétit!*

Proper attire is required. Ballcaps and Man Toes are not allowed. If you need to take a phone call, please take it outside or lay down in the booth so that no one can see you. Have your dining companion take a photo of it and please remember to tag us with the hashtag #YustonsPhoneCall