**Appetizers**



Ahi Tuna Tacos

Pan blackened Ahi tuna

Flour tortillas

Pico de Gallo, sweet and sour fennel slaw

18

Gorgonzola Chips

House-made potato chips

Gorgonzola cheese

Balsamic reduction sauce

14

Spring Rolls

Four spring rolls

Sweet chili sauce

12

Clams Casino

Six clams

Breadcrumbs, peppers, bacon

On the half shell

16

Calamari Rings

Lightly floured and seasoned

Flash fried

Red sauce

16

Mozzarella Sticks

Six crunchy, fried sticks

Red sauce

10

Pizza Logs

Four crispy pizza rolls

Red sauce

12

**Pub Fare**



Chicken Wings

Ten jumbo chicken wings

Hot, medium, mild

Celery, carrots, bleu cheese

18

YYC Burger

Eight-ounce Black Angus ground beef

Today’s feature or your way

Beyond Burger +2

18

Chicken Fingers

Five fingers

Hot, medium, mild, plain

Celery, carrots, bleu cheese

18

Grilled Chorizo Sausage Hoagie

Peppers, onions

16

Fried Shrimp Basket

Cole slaw, house chips

16

Chimichanga

Chicken, black beans, corn

Flour tortilla, fried

Sour cream, salsa, guacamole

18Shrimp Tacos

Breaded shrimp

Cheddar, salsa, sour cream

15

Grilled Portabella Sandwich

Pesto mayo

Lettuce, tomato, onion

Brioche

15

Steak Sandwich

Open faced

One or two tournedos of beef

Mushrooms, onion

crumbly bleu cheese

21/28

Haddock Sandwich

Panko crusted, brioche roll

Cheddar cheese, onion rings

15

Beef on Weck

Thinly sliced roast beef

*Au jus*, horseradish

Kimmelweck roll

16

Chicken Breast Sandwich

Crunchy buttermilk coating

Pickles, provolone, Siracha aioli

15

*Sandwiches and chicken fingers include choice of*

Fresh cut French fries, house made potato chips or sauteed vegetab

**Salads**



Caesar Salad

Dressed romaine lettuce

Parmesan, croutons

12House Salad

Mixed greens

Onion, tomato, croutons

8

Strawberry Pecan Salad

Pecans, féta cheese

Raspberry balsamic vinaigrette

$16

*Add protein:*

Chicken 5 Salmon 10 Shrimp 10

**Dinner**



Twelve-ounce Prime Aged

 New York Strip

Bacon wild mushroom risotto

Chef’s vegetable

40

Fish Dinner

Fresh haddock

Cole Slaw

*Choose:*

Beer battered

Panko crusted

Baked with bruschetta topping

Broiled with white wine and butter

*Choose one:*

Baked potato

Fresh cut fries

Sauteed vegetables

17

Sauteed Chicken Penne Pasta

Roasted corn, black beans, hot peppers

Cajun cream sauce

22

Spaghetti with Shrimp

Sauteed shrimp

Scampi butter

22

Gluten free

24

Pan Seared Pork Chop

Sherry pan sauce

Potato choice

Chef’s vegetable

28

Veal Marsala

Two five-ounce medallions

Potato, chef’s vegetable

3

*Add a half size salad to any dinner*

House 4 | Caesar 6

18 percent gratuity added to each check