



MARCH 5-11, 2018

THREE-COURSE DINNER INCLUDES:

APPETIZER

choice of:

Chopped Salad

avocado, tomatoes, bacon, corn, cilantro, cucumbers, celery, onions

Kale Caesar

romaine, brussels sprouts, pistachios, raisins, sweet baby tomatoes, parmesan

Onion Ring Tower

beer battered, parmesan, chipotle ranch, buttermilk ranch

Spinach Cheese Dip

feta, jack, parmesan, cream cheese, crispy flatbread

Queso Dip

roasted poblano, chipotle, warm flour tortillas & chips

ENTRÉE

choice of:

Parmesan Crusted Pork Loin*

bourbon-sage-cherry shallot sauce, broccolini, mashed sweet potatoes

Nashville Hot Chicken

fried sage, sweet potato pancakes, pickles, ranch dressing, honey hot sauce

Coconut Shrimp

spicy green papaya salad, sweet chili sauce, basil pesto

Vodka Shrimp Pasta

chopped shrimp, angel hair, vodka tomato cream sauce, parmesan

Maui Pineapple Chicken

marinated, grilled with a sweet soy pineapple and vegetable fried brown rice

Chicken Enchilada Stack

corn tortillas, pasilla, jack, beans, sour cream, tomatillo & red chili sauce

[Mac + Cheese]²

gardein™ option available

chicken, bacon, wild mushrooms, cheddar, parmesan, truffle oil

DESSERT

choice of:

Mini Chocolate Soufflé Cake

vanilla ice cream

Mini Crème Brûlée

vanilla bean custard, chocolate, caramelized bananas

Mini Peach Apple Cobbler

caramel ice cream

\$30

not including beverages,
tax or gratuity

VEGETARIAN

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. While items marked "vegetarian" are made without meat or stock from an animal, Yard House uses communal cooking equipment and prep areas for all of our menu offerings.



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TWO-COURSE LUNCH INCLUDES:

APPETIZER

choice of:

Guacamole & Chips

pico de gallo, feta

Deviled Eggs

candied bacon, spicy tomato sauce, sweet chili, chives

Hummus

edamame, kalamata olives, choice of crispy flatbread or baked pita

Classic Ranch Salad

iceberg & boston lettuce, tomatoes, carrots, sweet corn, jack, cheddar, croutons, buttermilk ranch

Mixed Field Greens

tomatoes, cucumbers, carrots, leeks, croutons, balsamic vinaigrette

Cup Chicken Tortilla Soup

creamy white cheddar soup, roasted pasilla, tortilla strips, pico de gallo, avocado, cilantro

Cup Organic Tomato Bisque

fried basil leaf

ENTRÉE

choice of:

Blackened Chicken Torta Sandwich

gardein™ option available

pepper jack, cheddar, cabbage, crushed avocado, chipotle mayo, cumin crema, fries

Chicken Cobb Salad

greens, kale, tomatoes, edamame, carrots, radish, egg, bleu cheese, corn, bacon, avocado, ranch

Ahi Crunchy Salad*

seared rare, field greens, asian slaw, crispy wontons, soy vinaigrette

Lunch [Mac + Cheese]²

gardein™ option available

chicken, bacon, wild mushrooms, cheddar, parmesan, truffle oil

Grilled Cheese & Tomato Bisque

roasted tomato, cheddar, bleu cheese, swiss, fontina, artisan bread

Kurobuta Pork Burger*

spicy candied bacon, white american cheese, arugula, blueberry ketchup, fries

\$15

not including beverages,
tax or gratuity

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