

# YARDS

## GRILLE

### SHAREABLES

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#### SPICY TUNA STACK

AHI TUNA, STICKY RICE, CUCUMBER, WASABI AIOLI, SRIRACHA AIOLI, ORANGE-MISO VINAIGRETTE, GINGER, WONTON CHIPS, CHIVES - \$17

#### MAHI MAHI TACOS

PICKLED RED ONION, ROASTED CORN SALSA, AVOCADO, SHAVED RADICCHIO - \$15

#### SAUTÉED CLAMS & CHORIZO

WHITE WINE, BUTTER, RED ONION, CHARRED CORN, CORIANDER, CILANTRO, PARSLEY, LEMON ZEST, CROSTINI - \$21

#### BACON ROASTED BRUSSELS

CANDIED BACON CRUMBLES, GOAT CHEESE, TOASTED PECANS, LOCAL HONEY, STRAWBERRY-BALSAMIC DRIZZLE - \$13

#### CRAB CAKES

OLD BAY REMOULADE, PAPRIKA OIL, LEMON, MICROGREENS \$17

#### JUMBO SHRIMP COCKTAIL

HOUSE COCKTAIL SAUCE, HORSERADISH - \$18

### DIPS

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#### UTICA GREENS DIP

HOUSE UTICA GREENS, CANDIED BACON, SHAVED PARMESAN, HOUSE CHIPS - \$15

#### BRIE & BACON

BRIE, CANDIED BACON, TOASTED WALNUTS, APPLES, HOT HONEY, ROSEMARY, HOUSE CHIPS - \$17

#### CRAB DIP

LUMP CRAB, ARTICHOKE, PARMESAN, CHIVES, OLD BAY CHIPS - \$16

### FLATBREADS

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#### MARGHERITA

BASIL PESTO, FRESH MOZZARELLA, BLISTERED TOMATOES, STRAWBERRY-BALSAMIC REDUCTION - \$15

#### BAKED BRIE & APPLE

BROWN BUTTER, RED ONION, TOASTED WALNUTS, STRAWBERRY-BALSAMIC REDUCTION, CHIVES - \$16

#### CHORIZO & GRILLED CORN

BROWN BUTTER, MOZZARELLA, BLISTERED TOMATO, RED ONION, HOT HONEY, MICROGREENS - \$16

### SALADS

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#### WALDORF SALAD

HOUSE-MADE WALDORF CHICKEN SALAD, CELERY, GRAPES, WALNUTS, LEMON-GARLIC AIOLI OVER MIXED GREENS, BALSAMIC VINAIGRETTE - \$14

#### FRESH BERRY SALAD

STRAWBERRIES, BLUEBERRIES, GOAT CHEESE, TOASTED PECANS, TEQUILA-RASPBERRY VINAIGRETTE - \$15

#### COBB SALAD

FRIED CHICKEN, PICKLED EGG, CANDIED BACON, BLISTERED TOMATO, AVOCADO, CUCUMBER, BLUE CHEESE, MIXED GREENS, SOUR CHERRY VINAIGRETTE - \$16

#### SEARED AHI SALAD

"EVERYTHING" SEASONED RARE SEARED TUNA, MANDARIN ORANGES, SUGAR SNAP PEAS, WONTON STRIPS, SHAVED RADICCHIO, MIXED GREENS, ORANGE-MISO VINAIGRETTE - \$19

### COCKTAILS

#### THE CLASSIC ONE IRON

WESTERN SON VODKA, FRESCA, CRANBERRY JUICE  
\$8.50

#### BLUE LEMONADE

WESTERN SON BLUEBERRY VODKA, FRESH LEMON JUICE, SPRITE, NEW YORK STATE PORT FLOAT  
\$8.75

#### THE BACK 9

ROKU GIN, FRESH BASIL, LIME JUICE, TOPPED WITH PROSECCO  
\$9.50

#### CONFUSION

HAKU VODKA, FRESH LIME JUICE, GINGER SYRUP, GINGER BEER, CONCORD GRAPE ICE CUBE  
\$9.50

#### HIT THE PIN

BACARDÍ LIGHT RUM, NEW YORK STATE PORT, FRESH LEMON JUICE, GRENADINE  
\$9

#### PAR 3 MARTINI

SVEDKA CLEMENTINE VODKA, PAMA POMEGRANATE LIQUEUR, FRESH LIME JUICE  
\$12

#### MIXED BERRY MOJITO

DON @ CRISTAL RUM, LIME, MINT, BERRIES, SUGAR, SODA  
\$9.50

#### COCONUT MOJITO

MALIBU RUM, COCONUT CREAM, FRESH LIME, MINT, CLUB SODA  
\$9.50

#### BLACKBERRY THYME

#### MARGARITA

HORNITOS PLATA, TRIPLE SEC, FRESH BLACKBERRIES, THYME, LIME JUICE - \$10.50

#### FAIRWAY MARGARITA

HORNITOS PLATA, GRAND MARNIER, FRESH LIME JUICE, SOUR, SALT RIM  
\$10

#### MARGARITA EL FRESCA

HORNITOS PLATA, ST. GERMAIN ELDERFLOWER LIQUEUR, LIME STRAWBERRY, CUCUMBER, SOUR, FRESCA, CUCUMBER SALT RIM  
\$9.50

#### THE SAND TRAP

MAKER'S MARK, ICED CHAMOMILE TEA, FRESH LIME JUICE, BITTERS, HONEY, CHAMOMILE SUGAR RIM  
\$12

#### CADDY DADDY

BASIL HAYDEN'S DARK RYE, GRAND MARNIER, FRESH GRAPEFRUIT, LIME JUICE, HONEY, ROSEMARY  
\$13

Please Drink Responsibly

## SANDWICHES SERVED WITH HOUSE MADE SEASONED CHIPS

### CLASSIC SMASH

DOUBLE PATTY, AMERICAN CHEESE, PICKLES, BRIOCHE - \$13

### JUICY LUCY

DOUBLE PATTY, CHEDDAR, PICKLES, BACON, SPECIAL SAUCE, BRIOCHE - \$14

### LOBSTER ROLL

LEMON-GARLIC AIOLI, CUCUMBER, MICROGREENS, BRIOCHE - \$27

### AVOCADO TOAST SANDWICH

SMASHED AVOCADO, BLISTERED TOMATO, EVERYTHING SEASONING, LEMON-GARLIC AIOLI, SPINACH, SOURDOUGH - \$14

### WALDORF CHICKEN SANDWICH

OUR HOUSE-MADE WALDORF CHICKEN SALAD, BACON, LETTUCE ON BRIOCHE - \$13

### RTJ CLUB

TURKEY, HAM, BACON, LEMON-GARLIC AIOLI, TOMATO, SHAVED ICEBERG, SOURDOUGH - \$16

### FRIED HADDOCK

PICKLES, LEMON-GARLIC AIOLI, SHAVED ICEBERG, BRIOCHE - \$15

### PRIME BEEF

SOY-BALSAMIC MARINADE, HORSERADISH SOUR CREAM, APPLES, PICKLED RED ONION, CRUSHED CHIPS, GREENS, BRIOCHE - \$17

## ENTREES

SERVED STARTING AT 4PM DAILY

### SEARED AHI

"EVERYTHING" SEASONED RARE SEARED TUNA, SUGAR SNAP PEA PUREE, CUCUMBER, RED ONION, SESAME STICKY RICE, ORANGE-MISO VINAIGRETTE, PAPRIKA OIL, MICROGREENS - \$25

### TWO RIVER FARM 16 OZ. RIBEYE

ROASTED FINGERLINGS, BROWN-BUTTER CARROT PUREE, CHIMICHURRI - \$38

### RIGGIES RUSTICA

MEZZI RIGATONI, SAN MARZANO TOMATO SAUCE, GRILLED CHICKEN, ITALIAN SAUSAGE, CHERRY PEPPERS, CARAMELIZED ONIONS, CREAM, SHAVED PARMESAN, BASIL - \$17

### SUMMER VEGETABLE LINGUINI

LEMON-BUTTER SAUCE, BLISTERED TOMATO, SNAP PEAS, CAPERS, BASIL, PARSLEY, GRILLED LEMON - \$16

### CHICKEN & WAFFLES

MAPLE-BRINED AIRLINE BREAST, BACON-CREAMED SPINACH, BUTTERMILK WAFFLES, BASIL PESTO, HOT HONEY, LEMON ZEST - \$22

### SEARED SCALLOPS

BLOOD ORANGE BEURRE BLANC, BASIL OIL, LEMON COUSCOUS, BLISTERED TOMATOES, ARTICHOKE HEARTS, MICROGREENS - \$31

### LOBSTER MAC

MEZZI RIGATONI, WHITE CHEDDAR, SMOKED GOUDA, PARMESAN, BROWN-BUTTER, PANKO, GRILLED LEMON, CHIVES - \$25

## DESSERT

HOUSE MADE - \$13

### STRAWBERRY SHORTCAKE

HOUSE-MADE BISCUIT, ORANGE-SCENTED STRAWBERRIES, MASCARPONE MOUSSE, BASIL-OIL

### CHOCOLATE CAKE

WHIPPED GANACHE, ESPRESSO CRUMBLE, STRAWBERRY-BALSAMIC REDUCTION

### CHEESECAKE

TOASTED PECAN CRUST, CINNAMON-CHERRY COMPOTE, AND CANDIED PECANS

## WINE

GLASS BOTTLE

### HOUSE

CHARDONNAY, PINOT GRIGIO, CABERNET \$7

### BUBBLY

MIONETTO PROSECCO, ITALY \$8 (SPLIT) \$30

CHANDON BRUT, CALIFORNIA \$9 (SPLIT) \$50

### WHITE

#### ROSE

GRAND JARDIN, FRANCE \$7 \$21

FLEURS DE PRAIRIE, FRANCE \$35

#### PINOT GRIS

FIRESTEED, OREGON \$8.50 \$25.50

#### RIESLING

BULLY HILL, NEW YORK \$8 \$24

#### SAUVIGNON BLANC

SANTA RITA 120, CHILE \$7 \$21

KIM CRAWFORD, NEW ZEALAND \$12 \$36

#### CHARDONNAY

HARKEN, CALIFORNIA \$10 \$30

KENDALL JACKSON, CALIFORNIA \$13 \$36

LA CREMA SONOMA, CALIFORNIA \$42

### RED

#### PINOT NOIR

BATTLE CREEK CELLARS, UNCONDITIONAL, OREGON \$11 \$33

#### RED BLENDS

PENFOLDS MAX'S CAB/SHIRAZ, SOUTH AUSTRALIA \$9 \$27

CONUNDRUM RED BLEND, CALIFORNIA \$14 \$42

STAG'S LEAP WINE CELLARS ARTEMIS, CALIFORNIA (HALF BOTTLE) \$46

#### CABERNET

PENDULUM, WASHINGTON \$11 \$33

KENDALL JACKSON, CALIFORNIA \$13 \$36

STAG'S LEAP WINE CELLARS ARTEMIS, CALIFORNIA (HALF BOTTLE) \$46

#### CHIANTI

ANTINORI CHIANTI, ITALY \$9 \$27

RUFFINO RISERVA DUCALE ORO, ITALY \$60

## BREAKFAST

AVAILABLE DAILY

### BREAKFAST SANDWICH

TWO EGGS, AMERICAN CHEESE ON BRIOCHE, CHOICE OF HAM OR BACON - \$6

### GIANT CINNAMON ROLL WITH CREAM

CHEESE ICING

\$5