



NOVEMBER 9 – 22, 2020

THREE-COURSE LUNCH INCLUDES:

STARTER

choice of:

Cup Tomato Bisque ✓
(cal 240)

Traditional Caesar Salad
romaine, parmesan, croutons (cal 410)

House Salad ✓
mixed greens, baby tomatoes, carrots, croutons, white cheddar, balsamic vinaigrette (cal 430)

Cup Clam Chowder
new england style, chopped clams, potatoes (cal 240)

ENTRÉE

choice of:

Ahi Crunchy Salad*
seared rare, field greens, broccoli slaw, crispy wontons, cilantro, soy vinaigrette (cal 780)

Small Spicy Jambalaya
blackened shrimp, andouille sausage, crawfish, chicken, peppers, cajun cream sauce (cal 820)

Small [Mac + Cheese]²
gardein® option available
bacon, chicken, crimini, shiitake & oyster mushrooms, truffle oil, parmesan, panko cheddar crust (cal 1260)

Nashville Hot Chicken Sandwich
all white meat, spicy sweet slaw, aged white cheddar, brioche bun (cal 1090)

Carne Asada Tacos
two tacos, spicy rice, pinto beans
rib eye, roasted poblano, crushed avocado, onions, cilantro, salsa verde (cal 820)

Beyond Burger™ ✓
vegan mozzarella, crushed avocado, arugula, red onion, tomato, pickles, served with a side salad tossed in balsamic vinaigrette (cal 870)

DESSERT

choice of:

Chocolate Fudge Cake ✓
three-layer dark chocolate, fudge frosting, chocolate chips, marbled chocolate sauce (cal 890)

Carrot Cake
cream cheese frosting, caramel sauce, powdered sugar (cal 460)

\$25.95 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. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY.



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THREE-COURSE DINNER INCLUDES:

STARTER

choice of:

Fried Calamari

spicy tomato sauce, roasted jalapeño tartar
(cal 990)

Poke Nachos*

marinated raw ahi, crispy wontons, avocado, serranos, white truffle sauce, sweet soy ginger sauce, sriracha aioli, cilantro, green onions, nori, sesame seeds (cal 870)

Boneless Wings

gardein® option available

buffalo · whiskey black pepper · lemon pepper
bbq · korean chili garlic
(cal 740 – 990)

Chicken Lettuce Wraps

tofu, green onions, water chestnuts, wonton cup, sweet chili, spicy peanut vinaigrette (cal 770)

Onion Ring Tower

beer-battered, parmesan, chipotle ranch, buttermilk ranch (cal 1330)

ENTRÉE

choice of:

Nashville Hot Chicken

sweet potato pancakes, pickles, ranch dressing, honey hot sauce, fried sage (cal 1550)

Spicy Jambalaya

blackened shrimp, andouille sausage, crawfish, chicken, peppers, cajun cream sauce (cal 1370)

Lobster Garlic Noodles

maine lobster, shrimp, crab, shiitake mushrooms, spinach, parmesan (cal 1090)

Orange Chicken

gardein® option available

bok choy, baby corn, orange glaze, jasmine rice (cal 1630)

Maui Pineapple Chicken

grilled with pineapple, baby broccoli, jasmine rice, sweet soy ginger sauce (cal 1240)

Whiskey Glazed Salmon*

whiskey black pepper glazed, parmesan mashed potatoes, roasted carrots, baby broccoli (cal 920)

DESSERT

choice of:

Brookie

cookie dough fudge brownie, chocolate & caramel sauces, vanilla ice cream (cal 1280)

Carrot Cake

cream cheese frosting, caramel sauce, powdered sugar (cal 460)

Chocolate Fudge Cake

three-layer dark chocolate, fudge frosting, chocolate chips, marbled chocolate sauce (cal 890)

\$35.95

not including beverages,
tax or gratuity

VEGETARIAN

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