



STARTERS & APPETIZERS

- 1. **CLAM CHOWDER** 6.65
New England style, chopped clams & potatoes served with a sourdough wedge
- 2. **MIXED FIELD GREENS** 5.95
Tomatoes, cucumbers, carrots, leeks, croutons, balsamic vinaigrette
- 3. **BABY LEAF SPINACH** 7.95
Portabella mushrooms, red onions, gouda, tomatoes, croutons, balsamic vinaigrette
- 4. **ICEBERG WEDGE** - Tomatoes, red onions, 7.85
bleu cheese dressing topped w/bleu cheese crumbles
- 5. **WALNUT PEAR SALAD** 8.25
Baby greens, bleu cheese crumbles, onions, crisp pears, candied walnuts, balsamic vinaigrette
- 6. **MOO SHU EGG ROLLS** 9.35
Chicken, chili cream cheese, carrots, green onions, spinach, apple ginger plum sauce
- 7. **GRILLED ARTICHOKE** 9.35
Served with roasted garlic aioli dipping sauce and house fried potato chips
- 8. **FRIED CALAMARI** 10.45
Served with spicy tomato and tartar sauce
- 9. **SEARED AHI SASHIMI** 12.45
Seared rare ahi lightly blackened, soy vinaigrette, wasabi, pickled ginger
- 10. **BUFFALO WINGS** 10.25
Tossed in a buffalo sauce with ranch
- 11. **FIRECRACKER WINGS** 10.25
Tossed in a spicy sesame garlic plum glaze
- 12. **GRILLED JAMAICAN WINGS** 10.25
Tossed in jerk spices with rum bbq sauce
- 13. **CALIFORNIA ROLL** 11.35
Sushi rice cake, cucumber, snow crab, tobiko, avocado fan, wasabi soy sauce
- 14. **CHINESE GARLIC NOODLES** 7.85
Tossed with butter, garlic, chives, parmesan cheese and shiitake mushrooms
- 15. **SPINACH CHEESE DIP** 10.45
Feta, jack cheese, parmesan and cream cheese served with crispy flat bread

ENTRÉE SALADS

- 21. **NEW YORK STEAK SALAD** 16.45
Green beans, roasted peppers, avocado, crispy potatoes, red onion, baby lettuce tossed in gorgonzola vinaigrette with beefsteak tomatoes and pickled egg
- 22. **ROASTED TURKEY COBB** 13.35
Applewood smoked bacon, egg, tomatoes, avocado, bleu cheese, buttermilk ranch
- 23. **THAI NOODLE SALAD** 13.35
Noodles tossed with spicy peanut vinaigrette and asian slaw with broccoli, carrots, bean sprouts, shredded cabbage and cilantro
- 24. **GRILLED HEARTS OF ROMAINE** 8.85
Topped with red onions, candied walnuts, gorgonzola champagne vinaigrette
- 25. **AHI CRUNCHY SALAD** 14.85
Seared rare ahi, mixed greens, asian slaw, crispy wontons and soy vinaigrette
- 26. **BBQ CHICKEN SALAD** 13.45
Roasted pasilla peppers, tomatoes, sweet corn, pinto beans, cheddar and jack, avocado, cilantro, tortilla strips, citrus bbq sauce, fried lace onions, chipotle ranch dressing
- 27. **SEARED AHI CAESAR** 14.85
Seared rare ahi, hearts of romaine, egg free caesar, croutons, fresh parmesan cheese
- 28. **CHICKEN CAESAR** 12.35
Grilled, breaded or blackened chicken, hearts of romaine tossed with an egg free caesar dressing topped with croutons and fresh parmesan cheese

GRILLED BURGERS

NATUREWELL® NATURAL ANGUS BEEF
HALF POUND • POTATO BUN • FRIES

- 31. **CLASSIC CHEESE** 10.25
Lettuce, tomato, red onion, roasted garlic aioli and choice of cheese
- 32. **HAWAIIAN** 10.65
Fresh chopped pineapple, pepper jack cheese, aloha sauce, roasted garlic aioli
- 33. **PEPPER JACK** 10.65
Pepper jack cheese, roasted green chiles and roasted garlic aioli
- 34. **BACON & CHEDDAR BURGER** 10.95
Applewood smoked bacon, cheddar, rum bbq sauce, roasted garlic aioli
- 35. **BÉARNAISE BURGER** 10.75
Classic béarnaise sauce and fried onions

18 19 20

Available to zones:

NO TIPS

Service Charge: 18%

Delivery Charge: 5.99 / 2.99 off-peak

**HOURS:**

Lunch & dinner daily

**BY JEEVES**

303.534-togo (8646)

Yard House :: AMERICAN

PIZZAS

41. **MARGHERITA** 10.95
Oven roasted roma tomatoes, roasted garlic, mozzarella and fresh basil
42. **FOUR CHEESE** 11.25
Fresh tomato sauce, fontina, ricotta, mozzarella and parmesan
43. **PEPPERONI & MUSHROOM** 11.35
Fresh tomato sauce, crimini mushrooms & mozzarella
44. **BBQ CHICKEN** 11.95
Mozzarella, cilantro, red onion and smoked gouda with bbq sauce
45. **SPICY THAI CHICKEN** 11.95
Carrots, green onion, cilantro, mozzarella, macadamia nuts, firecracker sauce
46. **HAM & PINEAPPLE** - Smoked ham, 11.25
grilled pineapple, mozzarella and parmesan

SANDWICHES

51. **ROASTED TURKEY CLUB** 10.85
Avocado, swiss cheese, applewood smoked bacon on toasted sourdough
52. **BLUE CRAB CAKE HOAGIE** 12.95
Avocado, swiss cheese, tomato, applewood smoked bacon, spicy cajun aioli
53. **GRILLED PASTRAMI** 10.35
New York style pastrami on grilled french bread with pickled jalapenos
54. **SPICY CHICKEN BREAST** 10.65
Blackened chicken breast, cabbage, cheddar & jack cheese, cajun aioli on cheese flat bread

PASTA & RICE BOWLS

61. **CHICKEN RICE BOWL** 12.45
Stir fried bok choy, baby corn, snap peas, carrots, shiitake mushrooms, celery, peppers and broccoli over jasmine rice
62. **ANGEL HAIR PASTA** 13.25
Roma tomatoes, roasted eggplant, garlic, basil, pine nuts, feta, parmesan, olive oil
63. **VODKA SHRIMP PASTA** 16.95
Chopped shrimp and angel hair pasta in a light tomato vodka cream sauce
64. **PENNE WITH CHICKEN** 15.25
Crimini mushrooms, asparagus, sun-dried tomatoes tossed in marsala cream sauce



65. **CHICKEN GARLIC NOODLES** 14.25
Minced chicken, asparagus, spinach, shiitake mushrooms, smoked tofu and edamame
66. **SHRIMP RICE BOWL** 15.35
Stir-fried with bok choy, baby corn, snap peas, carrots, peppers, broccoli, celery, shiitake mushrooms and jasmine rice
67. **LINGUINI & CLAMS** 17.95
In garlic white wine or spicy tomato sauce
68. **LOBSTER GARLIC NOODLES** 20.35
Tossed with lobster, shrimp, crab, fresh spinach and shiitake mushrooms

HOUSE FAVORITES

71. **FISH & CHIPS** - Beer battered, 14.65
served with fries, tartar and cocktail sauce
72. **SOUTHERN FRIED CHICKEN BREAST** 15.45
Boneless, skinless chicken breast with spinach-corn-mashed potatoes and bourbon gravy
73. **CHICKEN ENCHILADA STACK** 15.45
Chicken and roasted pasilla peppers in garlic cream, jack cheese, fresh corn tortillas, pinto beans, tomatillo, red chili sauce, sour cream
74. **GINGER CRUSTED SALMON** 21.95
Norwegian salmon with snow peas and carrots, spicy peanut vinaigrette and wasabi mashed potatoes topped with fried carrot strings
75. **PAN SEARED AHI** 22.95
Seared rare ahi, fresh asparagus, fried basil, chinese black bean sauce and jasmine rice
76. **MISO GLAZED SEA BASS** 24.95
Bok choy, carrots, edamame and jasmine rice
79. **PORCINI CRUSTED HALIBUT** 23.95
Porcini cream sauce and white truffle oil with asparagus and bok choy over parmesan mashed potatoes
80. **MAUI CHICKEN** 17.25
Marinated and grilled with soy mirin glaze, macadamia nuts, stir fried vegetables & jasmine rice

18 19 20

Available to zones:



81. **ORANGE PEEL CHICKEN** 16.35
Battered chicken breast pieces, baby corn and bok choy in spicy sweet orange glaze with jasmine rice
82. **CRAB CRUSTED SWORDFISH** 22.95
With snow peas and carrots over wasabi mashed potatoes and lemon grass beurre blanc
83. **TOP SIRLOIN** 20.95
10 oz cut with house steak sauce, garlic mashed potatoes, grilled tomato and portabella
84. **(MAC + CHEESE)2** 15.95
Chicken breast, applewood smoked bacon, wild mushrooms, cheddar and parmesan cheese with campanelle pasta and white truffle oil
85. **PARMESAN CRUSTED CHICKEN** 16.45
Three mushroom sauce, sun-dried tomatoes and garlic mashed potatoes

DESSERT

87. **MACADAMIA NUT CHEESECAKE** 6.65
Over caramel and raspberry sauces with whipped cream