

# Dinner Menu

## Starters

### Grilled Oyster 6/14 12/26

*Pacific oysters grilled on the half shell, served with grilled baguette & lemon.  
Your choice: Chef's Old Bay butter sauce (GF) or  
Rockefeller style topped with garlic butter, parmesan cheese, breadcrumbs, and fresh herbs.*

### Crispy Calamari 14

*Hand breaded calamari rings, Asian slaw, spicy garlic aioli, lemon.*

### Crab & Artichoke Dip 13

*Served with tortilla chips & bread.*

### Steamed Clams & Grilled Bread 19

### Prawn Cocktail (6) 10

### Truffle Fries 15

*Shoestring potato deep fried and tossed in truffle oil, parmesan and herbs. Served with in house roasted garlic aioli.*

## Salads

### YCC Salad Entrée 17 / Small 12

*Spring mix lettuce, cucumber, tomato, candied pecans, parmesan cheese, tossed in our house made YCC plantation dressing.*

### Spinach Salad Entrée 18 / Small 13

*Fresh spinach leaves, bacon, egg, parmesan cheese, croutons, tossed with our subtly sweet YCC spinach dressing.*

### Caesar Salad Entrée 17 / Small 12

*Crisp romaine lettuce, parmesan cheese, croutons, tomatoes, tossed in our house-made Caesar dressing.  
Anchovy's available on request.*

### The Wedge 12 / Small 7

*A quarter head of fresh iceberg lettuce with thick bacon crumbles, bleu cheese, hard boiled egg, and tomato. Topped with bleu cheese dressing finished with a Balsamic glaze drizzle.*

### Steak Salad 29

*8oz of prime New York steak grilled to your specifications served sliced atop spring mixed greens, avocado slices, cucumber, tomato, red onion, hard boiled egg, bacon, bleu cheese crumbles dressed in our house vinaigrette.*

**Salad Addition** Tiny Salad Shrimp 9      6oz Grilled Chicken 5      5oz Grilled Salmon 14  
8oz Grilled NY Steak 13      5 Grilled Prawns 7      Avocado 2.50      Side Salad 5

## Pastas

### Pasta Pomodoro 18

*San Marciano regional Italian style tomato sauce with basil, garlic, butter envelopes fettuccini pasta.*

### Fettuccine Alfredo 18

*Parmesan garlic cream sauce, Roma tomato, bacon, spinach, fettuccini pasta.*

### Shrimp Scampi Linguini 24

*Garlic white wine cream sauce, linguini pasta, cherry tomatoes, lemon, herbs.*

### Steamed Clams & Shrimp Linguini 26

*Littleneck clams, shrimp, garlic white wine cream sauce, linguini pasta, grilled lemon, bread.*

**Add to any Pasta** 6oz Grilled Chicken 5      5 Large Grilled Prawns 7

## Seafood

### La Marina Stuffed Salmon 38

*Stuffed with sun dried tomatoes, spinach, garlic, feta, panko, lemon, Jack cheese.  
Served with pesto risotto, asparagus, tomato butter cream sauce.*

### Yuki's Teriyaki Grilled King Salmon 36

*Grilled King salmon teriyaki sauce glazed, steamed white rice, cherry tomatoes, zucchini, miso aioli.*

### Rainier Fish & Chips 20

*6oz of wild caught Pacific true cod coated in local beer batter then deep fried.  
Paired with battered steak fries, coleslaw, lemon and tartar sauce for dipping.*

## Main

### Washington Apple Pork Ribeye 32

*Thick 8oz cut of grilled pork smothered in a sweet and tangy relish of sliced Washington apples and onions  
accompanied by whipped potatoes and grilled asparagus.*

### 1/4 Organic Southern Fried Chicken 15

*Whipped potatoes & brown gravy, wilted spinach, homemade corn bread, whipped honey butter.*

### Meatloaf 23

*Royal ground beef & pork, sweet and tangy tomato sauce, whipped potatoes and gravy, steamed broccoli.*

### Aged Royal English Short Rib 35

*Red wine beef demi, braised soft vegetables, whipped potatoes, grilled zucchini.*

### Grilled Prawns or Coconut Prawns 22

*Wild rice pilaf, seasonal vegetables, sweet orange dipping sauce.*

### Prime Royal Ranch

8oz New York	12oz New York	14oz Ribeye	6oz Filet Mignon	8oz Top Sirloin Steak
30	36	48	44	27
8oz Pork Chop		6oz Grilled Chicken Breast	Baked King Salmon	
30		Extra breast 5	15	36

### Choice of Two Sides

Seasonal Vegetables	Baked Potato	Whipped Potatoes	French Fries
House Risotto	Mac & Cheese	Grilled Zucchini	Side Salad
Caesar Salad	Mushroom & Onions	Asparagus	

## Burgers / Sandwiches

### YCC Burger 19

*Half a pound of Royal Ranch ground beef patty grilled and topped with sharp cheddar cheese, thick cut bacon,  
red onion, tomato and shredded iceberg lettuce, mayo and steak fries.*

### Steak Sandwich 20

*Grilled Royal New York steak, smoked gouda, warm baguette, red onion, arugula, Lil mamas hot peppers, mustard garlic aioli.*

### Crispy Chicken Sandwich 19

*Crispy tender chicken, warm brioche bun, cheddar, Swiss, lettuce, tomato, red onion, bacon, tangy remoulade.*

**Notice:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*A service charge of 18% will be added to your bill. YCC operates under a tip-pool for service charge distribution:  
86% is paid to dining and lounge employees, 14% is paid to kitchen employees.

\*\*Additional gratuity is paid 100% to the employee who served you today.