## BREAKFAST

## 2 Buttermilk Pancakes 17

Two buttermilk batter griddle cakes with two eggs and bacon or sausage. Add blueberries.
French Toast 17
Two Texas toast dipped and griddled, served with two eggs and choice of breakfast meat.
YCC Breakfast 18
Two eggs cooked to order, choice of bacon, ham or sausage served with toast and breakfast potato.
Breakfast Sandwich 11
English muffin or biscuit with egg, cheese and choice of bacon, ham or sausage served with hash browns.
Build an Omelet 19
Three egg omelet filled with choice of three ingredients, served with breakfast potato and toast.
Each additional filling add. 2.00
Black Forest ham, applewood bacon, breakfast sausage, Atlantic Bay shrimp, mushrooms, peppers, onions, spinach, tomato.
Biscuits and Gravy 18
House made biscuits, sausage gravy, 2 eggs and breakfast potatoes.
Eggs Benedict 19
Poached eggs, ham, English muffin, sauce Hollandaise, fresh fruit, breakfast potato.
Country Fried Steak 21
Beef cube steak fried and topped with country gravy, served with two eggs, breakfast potato and toast.
Steak and Egg 28
Grilled 8oz New York steak, 3 eggs, hash browns and toast.
Joe's Special (GF) 14
Half pound beef patty, 2 scrambled eggs, spinach, onion, parmesan cheese with a side of fruit.
Super Bird 14
Sourdough, cheddar, ham, egg, bacon, hashbrowns.
Country Club Skillet 18
Sausages, bacon, diced ham, 2 eggs, country gravy, cheddar cheese, on a bed of crispy potatoes.
Second Street 18
Diced ham, green onion, scrambled eggs, cheddar with hashbrowns.
Popeye (vegetarian, GF) 18
Spinach, mushrooms, peppers, onion, scrambled eggs with hashbrowns. Add cheese.

## SALADS

Caesar Salad 7.50/16
Romaine heart, Caesar dressing, house grissini and parmesan cheese. Anchovies by request.
YCC Cobb (GF) 19
Lettuce, bleu cheese, egg, bacon, tomatoes, olives, avocado, grilled chicken, choice of dressing.
Spinach Salad 8.50/15
Garlic croutons, sliced egg, thick cut bacon, spinach dressing.
Shrimp Louie (GF) 19
Romaine, tomatoes, black olives, egg, shrimp, choice of dressing.
Apple Chicken Cranberry (GF) 19
Spring mix lettuce, Gorgonzola, candied pecans with honey raspberry vinaigrette.
Add $60 z$ Chicken 55 oz Salmon 125 Grilled Prawns 7 Salad Shrimp 9 8oz Steak 13

## PAR SANDWICH BOARD

Choice of beer batter fries, fruit, cup of soup, side house salad.
Onion rings or sweet potatoes fries add 2.
Gluten free bun available for sandwiches, lettuce wrap add 1
Half Deli Sandwich \& Cup of Soup 14
Deli board meats of your choice, turkey Swiss, cheddar ham, served with lettuce, tomato, onion, mayo, side of pickle and choice of bread.

Club Sandwich 18
Triple decker point with turkey, ham, bacon, cheddar cheese, tomatoes, lettuce, mayo, avocado and your choice of bread.

Deli Rueben 16
Corned beef, Thousand Island dressing, Swiss cheese, sauerkraut, rye bread.

## Sandtrap Sandwich 17

Turkey, bacon, Provolone, tomatoes, pesto aioli on parmesan crusted sourdough bread.

Roast Beef Sandwich 19
USDA prime roast beef, French baguette, au jus. Add mushrooms, onions, bell peppers, Swiss 1.00

House Burger 18
Chuck beef, brioche bun, onion, lettuce, tomato, pickle, choice of cheese, bacon.

## ENTRÉES

Power Lunch 18
$80 z$ ground beef patty, 2 hard boiled eggs, sliced tomatoes, cup of fruit.

## 3 Street Tacos (GF) 15

Choice of fish, carne Asada, chicken or shrimp, corn tortillas, chipotle mayo, onion, cilantro, house salsa, beans, mexi slaw, chips and salsa. Please choose only one.

Chicken California Flatbread 17
Bacon, tomatoes, avocado, mozzarella, red bell peppers, cilantro, chipotle mayo.

## Rainier Fish \& Chips 18

6 oz 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.

5oz Pacific Salmon (GF) 20
Herb grilled, lemon aioli, steamed rice, Asian slaw, house vegetables.
Soup of the Day Cup 6.50 Bowl 8

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

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[^0]:    *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.

