



SMALL PLATES

SEARED TENDERLOIN BEET HUMMUS *marinated beef tenderloin, beet hummus, feta, zatar, micro-green garnish, served with house-made pita ... 14*

SMOKED ARTICHOKE DIP *smoked marinated artichoke with cream cheese, bacon, rosemary focaccia crostinis, panko breading ... 9*

MUSSELS VANDOUVAN *roasted garlic, pearl onions, curry cream, cilantro, fresno chili ... 12*

GNOCCHI *hand rolled herbed potato gnocchi, roasted chicken, gorgonzola cream, spinach, spiced walnuts ... 11*

CALAMARI *fried calamari, lemon aioli, gazpacho aioli, grilled lemon ... 11*

CHICKEN PIADINI *flatbread, roasted chicken, bell peppers, feta, house made hummus, red chili oil ... 12*

HUMMUS & PITA *house made hummus and pita ... 8*

BRUSCHETTA *local artisan baguette, creamy goat cheese, balsamic marinated tomatoes, roasted garlic, basil pesto ... 11*
add: olive tapenade ... 3 prosciutto ... 4

BEEF CARPACCIO *seared beef carpaccio, horseradish crema, truffle oil, oven dried tomatoes, baby arugula, fried capers ... 8*

CRAB CAKES *blue lump crab, preserved lemon aioli, arugula, fennel, chili oil ... 15* *single crab cake ... 8*

SHRIMP A LA PLANCHA *skillet-seared prawns, baguette, dry sherry, harissa butter... 15*

ANTIPASTO BOARD *select meats and cheeses, grilled vegetables, focaccia crostinis, Italian olives, candied walnuts, dried berries, whole grain mustard ... 15*

GREENS & SOUPS

Add to any salad: *Grilled Chicken...4 Crispy Calamari...7*
Salmon ...7 Steak ... 7 Shrimp ...7

CAESAR *crisp romaine, parmesan, red pepper puree, caesar dressing, parmesan crisp ... 8*

PEAR AND AVOCADO *artisan greens, gorgonzola, pear, avocado, candied pecans, bacon dijon vinaigrette ... 9**

GREEK *artisan greens, feta cheese, red onion, olives, cherry tomato, cucumber, lemon dijon vinaigrette ... 8**

ROASTED BEET *arugula, oranges, goat cheese, toasted almonds, citrus vinaigrette ... 9**

GRILLED SALMON *artisan greens, wood roasted salmon, bacon, dried cranberries, crispy potatoes, walnuts, gorgonzola, feta, cranberry-sage vinaigrette ... 18**

COBB *crisp romaine, grilled chicken, bacon, tomato, gorgonzola, avocado, egg, radish, onion, cucumber, buttermilk dressing ... 13**

BILL'S CHICKEN *artisan greens, crispy chicken, three cheese blend, egg, tomato, avocado, artichoke, honey mustard & balsamic vinaigrette ... 13*

YA YA'S HOUSE SOUP *pulled roasted chicken, tomato broth, zucchini, yellow squash, fresh herbs, saffron orzo ... 5*

CHEF'S SOUP OF THE DAY *a daily selection using seasonal ingredients ... 5*

SIDE SALAD *choose either greek salad, caesar salad, or spinach salad ... 5*

INCREDIBLE WINE FEATURES

DOMAINE HUET | VOUVRAY PETILLANT BRUT *crisp and minerally, with a lovely bouquet of flowers, ripe pear and sweet spices... 65*

DOMAINE HUET | LE HAUT LIEU VOUVRAY DEMI SEC *beautiful display of purity and grace, with creamed Jonagold apple, starfruit, white peach and notes of chamomile... 75*

BARONS DE ROTHSCHILD | LAFITE RESERVE SPECIALE BORDEAUX *soft and supple, with blackberry, cedar spice and well integrated tannins... 85*

**Indicates gluten free dishes, other items may be modified to be gluten free, please ask your server.*

Consuming raw or undercooked product can lead to food borne illness.

We offer a Vegetarian & Gluten Free menu for your convenience.

General Manager: Michael Price

Chef: Breck Hatcher

BISTRO SPECIALS

- TROUT ALMONDINE** *rainbow trout, preserved lemon, beurre noisette, cauliflower risotto, haricots verts, toasted almonds ... 21**
- CAMPO LINDO CHICKEN** *local free range chicken, crispy potatoes, roasted garlic, olives, chilies, caper berries ... 19**
- SEA SCALLOPS** *seared diver scallops, saffron orzo, vegetables, snow crab, lemon butter, orange gastrique ... 30*
- SHORT RIB** *horseradish potato puree, heirloom carrot, date jam, zatar, micro-green garnish ... 29**
- CHILEAN SEA BASS** *saffron rissotto, roasted sweet potato, fennel, kale, citrus beurre blanc... 38*
- DUROC PORK CHOP** *slow roasted pork chop, bruleed potato, sautéed greens, bacon, wild mushrooms, apple bourbon glaze ... 24**
- SCOTTISH SALMON** *roasted sweet potato, brussel sprouts, crisp wild rice and quinoa, romesco ... 26**
- FILET MIGNON** *hand cut beef tenderloin, chianti-gorgonzola demi, Yaya's potato puree, haricots verts ... 8oz ... 38* 6oz ... 32**
- BISTRO STEAK** *grilled 8 oz. flat iron steak, truffle parmesan fries, demi glace, sweet mint chimichurri, petit salad ... 22**

BUILD YOUR OWN DUET

Choose from the Bistro Specials, Delicious Pastas & Pizzas 37

WOOD-FIRED PIZZAS AND FLATBREADS

- MARGHERITA** *goat cheese, tomato, basil, caramelized onion, olive oil ... 12*
- PEPPERONI** *pepperoni, yaya's mushroom blend, roasted garlic, marinara ... 13*
- SCALLOP & SHRIMP** *garlic cream, roasted garlic, Yaya's cheese blend, diver scallop, shrimp, fried calamari, dill, peppadew, scallion ... 19*
- FIVE MEAT** *house made fennel sausage, soppressata, smoked ham, beef tenderloin, bacon, marinara, Yaya's cheese blend ... 15*

~ gluten free pizza dough made from sunflower seed, sweet potato, chia and arrowroot flours ~

DELICIOUS PASTAS

- PENNE CARBONARA** *chicken, bacon, fresh egg, penne pasta, sweet peas, caramelized onion, black pepper cream... 16 (12)*
- BAKED LASAGNA** *fresh pasta, Italian sausage, kielbasa, house ground beef, marinara, mozzarella, basil ricotta... 18 (13)*
- SHRIMP LINGUINI** *tiger shrimp, linguini pasta, oven-roasted tomatoes, spinach, garlic, sweet vermouth-sage sauce... 20 (16)*
- KING CRAB FETTUCCHINE** *asparagus, grape tomato, pearl onions, lobster cream sauce, fettuccine pasta, parmigiano reggiano... (34) 23*
- SAUSAGE HARISSA CAVATAPPI** *house made fennel sausage, harissa cream sauce, Tuscan kale, grape tomato, roasted sweet potato... 15 (12)*
- ANGEL HAIR POMODORO** *angel hair pasta, sautéed roma tomatoes, garlic, extra virgin olive oil, fresh basil... 14 (10)*
Add chicken ... 3 Add shrimp ... 8

~ all pastas except lasagna available prepared with gluten free pasta ~

DESSERTS ...9

- PHYLLO BROWNIE** *house-made chocolate brownie, phyllo, crème anglaise, oreo crumble, vanilla bean ice cream*
- CRÈME BRULÉE TRIO*** *vanilla, chocolate, seasonal berry*
- COBBLER** *seasonal creation, ice cream*
- BREAD PUDDING** *rum-soaked brioche, seasonal berry, vanilla anglaise, vanilla ice cream*
- SMORES BOMBE** *roasted marshmallow, toasted almond, oreo crumb, graham cracker, nutella mousse, chocolate dome*

ON THE SIDE ...5

- CAULIFLOWER RISOTTO*** *risotto style, rich and creamy cauliflower with parmesan and fresh herbs*
- BRULÉED POTATOES*** *Yaya's signature creamy shredded potatoes with three cheese blend and chives*
- YUKON GOLD POTATOES*** *crispy yukon gold potatoes tossed with butter and herbs*
- ROASTED BRUSSEL SPROUTS*** *applewood smoked bacon, crispy brussels, hot mustard dressing*
- TRUFFLE PARMESAN FRITES** *crispy parmesan dusted frites, truffle oil, fresh herbs*

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