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## SMALL PLATES

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

**CALAMARI FRITTO** *fried calamari steak, tubes & tentacles, agrodolce, gazpacho aioli ... 11*

**HUMMUS & PITA** *grilled pita, house-made hummus, feta cheese, kalamata olives, chili oil ... 8*  
*add heirloom carrots and rainbow cauliflower ... 4*

**BRUSCHETTA** *wood-fired goat cheese, balsamic basil tomatoes, roasted garlic, baguette ... 12*  
*add olive tapenade ... 3 add prosciutto ... 4*

**BEEF CARPACCIO** *goat cheese, oven dried tomato, white truffle oil, arugula, crostini ... 14\**

**CRAB CAKE** *lump crab, preserved lemon aioli, frisee salad, Fresno chili oil ... 15*

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

**SHRIMP A LA PLANCHA** *skillet seared prawns, baguette, dry sherry, fresno chili butter ... 18*

**CHICKEN PIADINI** *roasted chicken, peppers, feta cheese, hummus, spinach, chili oil, crispy thin crust ... 12*

**WHOLE ROASTED CAULIFLOWER** *parmesan crusted and wood fire oven roasted, sun-dried tomato pesto 15*

## SALADS & SOUPS

*add grilled chicken ... 4 add grilled shrimp ... 8 add grilled salmon ... 7*

**GREEK** *cucumber, tomatoes, red onion, kalamata olives, feta, citrus vinaigrette ... 8 gf*

**ROASTED BEET** *roasted and marinated red & golden beets, goat cheese, almonds, orange segments, arugula, citrus vinaigrette ... 9 gf*

**CAESAR** *romaine, parmesan, red peppers, garlic croutons, Caesar dressing ... 8*

**BILL'S CHICKEN** *honey mustard, chicken tenders, egg, tomato, artichoke, avocado, YaYa's cheese blend, balsamic vinaigrette ... 13 gf (gf if ordered with grilled chicken)*

**CHICKEN COBB** *chicken breast, romaine, bacon, tomato, gorgonzola, avocado, cucumber, egg, radish, red onion, parmesan-buttermilk dressing ... 13 gf*

**GRILLED SALMON** *crispy potato, walnuts, gorgonzola, feta, bacon, cranberry vinaigrette ... 17 gf*

*HOUSE or CHEF'S SOUP OF THE DAY ... 5*

### BUILD YOUR OWN DUET

*½ portion of Market, Caesar or Roasted Beet Salad, with any half sandwich or soup ... 11*

*½ portion of Salmon, Cobb or Bill's Salad, with any half sandwich or soup ... 14*

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## WOOD-FIRED PIZZAS AND FLATBREADS

**MARGHERITA** *provolone, mozzarella, fontina, goat cheese, red onion, tomato, basil ... 12*

**PEPPERONI** *jumbo pepperoni, crimini mushrooms, roasted garlic cloves, marinara ... 13*

**CHARCUTERIE** *prosciutto, pearjam, fresh apples, lavender honey ... 14*

**SPRING MUSHROOM** *mushroom cream, goat cheese, King Oyster Mushrooms, thyme roasted mushrooms, fresh herbs ... 13*

*Gluten free pizza crust available upon request*

**YAYAS**  
EUROBISTRO

GENERAL MANAGER: ANGIE STEED

EXECUTIVE CHEF: PATRICK BUCHANAN

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*\*consuming raw or undercooked product can lead to food borne illness*

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## BISTRO SPECIALS

**YAYA'S ROASTED CHICKEN** *crispy Yukon Gold potatoes, roasted garlic, chilies, caperberries, kalamata olives, pan jus ... 15 gf*

**IDAHO TROUT AMANDINE** *cauliflower puree, haricot verts, almonds, brown butter ... 17 gf*

**ATLANTIC SALMON** *cheese ravioli, crab & shrimp sherry tomato cream sauce, cipollini onions, watercress ... 19*

**BISTRO STEAK** *grilled flat iron steak, charred corn, roasted peppers, chili compound butter ... 17 gf*

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## PASTA

**ANGEL HAIR POMODORO** *sautéed roma tomatoes, garlic, extra virgin olive oil, fresh basil ... 13 full (9 half)  
add chicken ... 4 add shrimp ... 8*

**SHRIMP LINGUINI** *tiger shrimp, linguini pasta, over-roasted tomatoes, spinach, garlic sweet vermouth-sage sauce ... 20 full (16 half)*

**SHRIMP RISOTTO** *wood grilled shrimp, sweet corn risotto, herb butter ... 18 full (14 half) gf*

**PENNE CARBONARA** *roasted chicken, sweet peas, caramelized onion, crispy bacon, parmesan, black pepper garlic cream ... 17 full (13 half)*

**BAKED LASAGNA** *Italian sausage, fresh pasta, beef marinara, ricotta & Italian cheeses ... 18 full (14 half)*

*all pastas except lasagna available to be prepared with gluten free pasta*

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## BETWEEN THE SLICES

*all sandwiches are served with fries unless otherwise specified*

**BEEF TENDERLOIN SANDWICH** *grilled beef tips, roasted mushrooms, crispy onions, mozzarella, roasted tomato jam, dijon horseradish on a brioche bun ... 14*

**BISTRO STEAK BURGER** *house ground tenderloin, truffled-mushroom goat cheese, spinach, tomato bacon jam ... 13*

**ROASTED TURKEY** *thick cut bacon, jack cheese, avocado, lettuce, tomato with bleu cheese mayo on toasted sourdough ... 11*

**LOBSTER CLUB** *butter poached lobster & shrimp, bacon, melted jack cheese, tomato, arugula, paprika aioli on toasted sourdough ... 18 (additional charge may apply if ordered as a duet)*

**WOOD GRILLED CHICKEN & BACON** *herb marinated chicken breast, thick cut bacon, sharp cheddar, sliced avocado, lettuce, tomato & onion with garlic aioli on a grilled brioche bun ... 11*

**SUMMER CHICKEN SALAD** *grapes, celery, cashews, roasted tomatoes, curry aioli ... 12*

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## DESSERTS

**CHOCOLATE SOUFFLE** *crème anglaise, vanilla ice cream ... 8 gf*

**TIRAMISU** *coffee flavored custard, lady fingers soaked in espresso ... 8*

**PHYLLO BROWNIE** *house-made brownie, phyllo, creme anglaise, vanilla bean ice cream ... 8*

**PEACH BREAD PUDDING** *caramel sauce, vanilla bean ice cream ... 8*

**BERRY COBBLER** *seasonal berries, house-made cobbler, vanilla bean ice cream ... 8*

**CHEESECAKE** *topped with house-made chocolate ganache ... 8*

**TRIO CRÈME BRULEE** *chocolate, vanilla and signature daily flavor ... 8*

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*gf indicates gluten free dishes, other items may be modified to be gluten free, please ask your server  
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