

The items listed in this menu are either Gluten Free, or can be modified to be Gluten Free. Yard House is not a Gluten Free environment. Products containing gluten are prepared in our kitchens.

APPETIZERS

SPINACH CHEESE DIP 10.65
baked with feta, jack cheese, parmesan and cream cheese served with crispy flat bread. **For Gluten Free, request No Flat Bread.**

CHILLED EDAMAME
steamed soybean pods with kosher salt.

LOBSTER, CRAB & ARTICHOKE DIP
maine lobster, blue crab, artichoke hearts baked with a four cheese blend, tortilla chips and grilled flat bread. **For Gluten Free, request No Pita, No Tortilla Chips and No Panko.**

CALIFORNIA ROLL
sushi rice cake with cucumber, snow crab, tobiko, avocado fan and wasabi soy sauce. **For Gluten Free, request No Wasabi Soy Sauce.**

GRILLED ARTICHOKE
served with roasted garlic aioli dipping sauce and house fried potato chips. **For Gluten Free, request No House Fried Potato Chips.**

***SPICY TUNA ROLL**
seared rare ahi, avocado, edamame, cucumber with wasabi soy sauce. **For Gluten Free, request No Wasabi Soy Sauce or Fried Ginger Chips.**

STARTERS

Gluten Free Dressings: Caesar Dressing, Balsamic Vinaigrette, Spiced Balsamic Vinaigrette and Oil & Vinegar.

CAESAR SALAD
hearts of romaine, egg free caesar, parmesan. **For Gluten Free, request No Croutons.**

SUMMER SALAD
hearts of romaine, fresh strawberries, avocado, oranges, candied walnuts and leeks with spiced balsamic vinaigrette. **For Gluten Free, request No Candied Walnuts.**

MIXED FIELD GREENS
tomatoes, cucumbers, carrots, leeks and balsamic vinaigrette. **For Gluten Free, request No Croutons.**

ICEBERG WEDGE
tomatoes and red onions. **For Gluten Free, request No Bleu Cheese Dressing and No Bleu Cheese Crumbles.**

BABY LEAF SPINACH
portabella mushrooms, red onions, smoked gouda, tomatoes, croutons and balsamic vinaigrette. **For Gluten Free, request No Portabella Mushroom, No Croutons and No Candied Walnuts.**

HOUSE SALAD
mixed greens, asian slaw with broccoli, bean sprouts, carrots, red and green cabbage and cilantro. **For Gluten Free, request No Wontons and No Spicy Peanut Vinaigrette.**

CHOPPED SALAD
avocado, tomatoes, sweet corn, cilantro, red and green onions, applewood smoked bacon, cucumbers and celery. **For Gluten Free, request No Gazpacho Dressing.**

GRILLED BURGERS

NATUREWELL® NATURAL ANGUS BEEF

CLASSIC CHEESE 10.35
lettuce, tomato, red onion, roasted garlic aioli and choice of cheese. **For Gluten Free, request No Bread, French Fries or Chips.**

PEPPER JACK 10.65
pepper jack cheese, roasted green chiles and roasted garlic aioli. **For Gluten Free, request No Roasted Green Chiles, Bread, French Fries or Chips.**

AVOCADO & SWISS 10.95
lettuce, tomato, red onion and roasted garlic aioli. **For Gluten Free, request No Bread, French Fries or Chips.**

BBQ BACON & CHEESE 10.95
applewood smoked bacon, cheddar, rum bbq sauce, roasted garlic aioli. **For Gluten Free, request No Bread, French Fries or Chips.**

SANDWICHES

GRILLED PASTRAMI
new york style pastrami with pickled jalapenos and mayo. **For Gluten Free, request No Bread and No French Fries or No Chips.**

***SEARED AHI STEAK SANDWICH**
seared rare ahi, spinach, swiss cheese, tomatoes, caramelized onions, and green peppercorn aioli. **For Gluten Free, request No Bread and No French Fries or No Chips.**

GRILLED CHICKEN & AVOCADO
swiss cheese, lettuce, tomato and mayo. **For Gluten Free, request No Bread and No French Fries or No Chips.**

SPICY CHICKEN BREAST
blackened breast, shredded cabbage, cheddar and jack cheese with cajun aioli. **For Gluten Free, request No Bread and No French Fries or No Chips.**

ROASTED TURKEY CLUB
lettuce, tomato, turkey, bacon, avocado and swiss cheese. **For Gluten Free, request No Bread and No French Fries or No Chips.**

CUBAN ROAST PORK DIP
tomatoes, pepper jack cheese, pickles, dijon and garlic aioli. **For Gluten Free, request No Bread, No Au Jus and No French Fries or No Chips.**

ENTRÉE SALADS

Gluten Free Dressings: Caesar Dressing, Balsamic Vinaigrette, Spiced Balsamic Vinaigrette and Oil & Vinegar.

* SEARED AHI CAESAR

seared rare ahi, hearts of romaine tossed with an egg less caesar dressing topped with parmesan cheese **For Gluten Free, request No Croutons.**

GRILLED HEARTS OF ROMAINE

topped with red onions, candied walnuts. **For Gluten Free, request No Candied Walnuts and Gorgonzola Champagne Vinaigrette.**

* AHI CRUNCHY SALAD

seared rare ahi, mixed greens, asian slaw (broccoli slaw, red and green cabbage, carrots, cilantro and bean sprouts), black and white sesame seeds. **For Gluten Free, request No Wontons and No Soy Vinaigrette.**

* NEW YORK STEAK SALAD

mixed greens, green beans, tomato, roasted red pepper, red onion, avocado, 7oz. new york strip steak grilled medium rare to medium. **For Gluten Free, request No Potato Chips, No Pickled Egg and No Gorgonzola dressing.**

BBQ CHICKEN SALAD

chopped lettuce with roasted pasilla peppers, sweet corn, bbq marinated chicken, jack & cheddar cheese mix, tomatoes, cilantro, avocado fan. **For Gluten Free, request No Fried Onions, No Tortilla Strips and No Chipotle Ranch.**

SEAFOOD

Gluten Free Sauces: Porcini Mushroom, Spicy Peanut, Passion Fruit/Lemon Beurre Blanc, Buffalo, Orange, Spicy Tomato, House Steak, Béarnaise, Cocktail, Sweet Chili, Tartar, Cilantro Pesto (Thai Basil Pesto – select locations)

SHRIMP RICE BOWL

garlic, shrimp, broccoli, red and green peppers, snap peas, baby corn, shiitake mushrooms, celery, bok choy, carrots and jasmine rice. **For Gluten Free, request No Rice Bowl Sauce.**

* PAN SEARED AHI

pan seared rare ahi served over jasmine rice with asparagus spears and fried basil leaves. **For Gluten Free, request No Rice Bowl Sauce and No Fried Basil Leaves.**

GRILLED JUMBO SHRIMP

skewered on lemon grass stalks, sweet chili and peanut sauce, spinach sesame salad and carrot/sprout salad. **For Gluten Free, request No Indonesian Rice, Jasmine Rice is okay.**

GINGER CRUSTED SALMON

norwegian salmon with snow peas and carrots and wasabi mashed potatoes topped with fried carrot strings. **For Gluten Free, request No Panko, No Peanut Vinaigrette, and No Fried Carrot Strings.**

STEAKS RIBS & CHOPS

NATUREWELL® NATURAL ANGUS BEEF
PREPARED TO YOUR SPECIFICATIONS

Gluten Free Sauces: Porcini Mushroom, Spicy Peanut, Passion Fruit/Lemon Beurre Blanc, Buffalo, Orange, Rum BBQ, Spicy Tomato, House Steak, Béarnaise, Cocktail, Sweet Chili, Tartar, Cilantro Pesto (Thai Basil Pesto – select locations)

TOP SIRLOIN

10 oz cut with house steak sauce, garlic mashed potatoes, grilled tomato and portabella. **For Gluten Free, request No Portabella and No Marinade on Steak.**

PEPPER CRUSTED FILET

10 oz pepper crusted filet served over parmesan mashed potatoes, served with asparagus spears and caramelized carrots. **For Gluten Free, request No Brandy Cream Sauce.**

GRILLED RIB EYE

12 oz cut with shallot butter, garlic mashed potatoes and green beans. **For Gluten Free, request No Marinade on Steak.**

NEW YORK STEAK

14 oz cut with garlic mashed potatoes. **For Gluten Free, request No Fries.**

BBQ PORK TENDERLOIN

grilled and marinated pork tenderloin served with spinach-corn-mashed potatoes, corn on the cob, grilled zucchini, grilled red onion wheel, rum bbq glaze.

DESSERTS

ICE CREAM

vanilla, caramel, mango sorbet

BEER

REDBRIDGE (bottled)

WYDER'S CIDER (availability varies per location) Apple, Pear, Peach, Raspberry

*Thoroughly cooking foods of animal origin reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these are consumed raw or undercooked. Please let us know your preferences. All burgers prepared at a minimum temperature of medium. Please let us know if you have any food allergies. Not all ingredients are listed in the menu.