



MARCH 9-15, 2020

THREE-COURSE DINNER INCLUDES:

APPETIZER

choice of:

Chopped Salad

romaine, avocado, tomatoes, bacon, corn, cilantro, cucumbers, celery, onions, bloody mary vinaigrette (cal 500)

Kale Caesar

romaine, brussels sprouts, pistachios, raisins, sweet baby tomatoes, parmesan (cal 460)

Onion Ring Tower

beer-battered, parmesan, chipotle ranch, buttermilk ranch (cal 1330)

Spinach Cheese Dip

feta, jack, parmesan, cream cheese, crispy flatbread (cal 1280)

Queso Dip

roasted poblano, chipotle, warm flour tortillas & chips (cal 1610)

ENTRÉE

choice of:

Parmesan Crusted Pork Loin*

bourbon-sage-cherry shallot sauce, baby broccoli, mashed sweet potatoes (cal 1130)

Nashville Hot Chicken

fried sage, sweet potato pancakes, pickles, ranch dressing, honey hot sauce (cal 1570)

Coconut Shrimp

pickled vegetables, sweet chili sauce, basil pesto (cal 850)

Vodka Shrimp Pasta

angel hair, tomato cream sauce, parmesan (cal 1270)

Maui Pineapple Chicken

marinated, grilled with a sweet soy pineapple, jasmine rice (cal 1280)

Chicken Enchilada Stack

corn tortillas, pasilla, jack, beans, sour cream, tomatillo & red chili sauce (cal 1620)

[Mac + Cheese]²

gardein™ option available

chicken, bacon, wild mushrooms, cheddar, parmesan, truffle oil (cal 1980)

DESSERT

choice of:

Mini Chocolate Soufflé Cake

vanilla ice cream (cal 410)

Mini Cheesecake Brûlée

caramelized crispy sugar topping (cal 400)

Mini Peach Apple Cobbler

caramel ice cream (cal 410)

\$30

not including beverages,
tax or gratuity

VEGETARIAN

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. While items marked "vegetarian" are made without meat or stock from an animal, Yard House uses communal cooking equipment and prep areas for all of our menu offerings.



MARCH 9-15, 2020

TWO-COURSE LUNCH INCLUDES:

APPETIZER

choice of:

Guacamole & Chips

pico de gallo, feta (cal 760)

Hummus

sumac, za'atar, spicy tahini, toasted pita croutons, choice of romaine leaves (cal 330),
crispy flatbread (cal 630) or baked pita (cal 580)

Classic Ranch Salad

iceberg & boston lettuce, tomatoes, carrots, sweet corn, jack, cheddar, croutons,
buttermilk ranch (cal 390)

Mixed Field Greens

baby tomatoes, cucumbers, carrots, croutons, balsamic vinaigrette (cal 240)

Cup Chicken Tortilla Soup

creamy white cheddar soup, roasted pasilla, tortilla strips, pico de gallo,
avocado, cilantro (cal 530)

Cup Tomato Bisque

fried basil leaf (cal 240)

ENTRÉE

choice of:

Grilled Chicken & Avocado Sandwich

gardein™ option available

swiss, lettuce, tomato, mayo, ciabatta bread
(cal 940), fries (cal 360)

Chicken Cobb Salad

greens, kale, baby tomatoes, edamame,
carrots, radish, egg, bleu cheese, corn, bacon,
avocado, ranch (cal 640)

Ahi Crunchy Salad*

seared rare, field greens, asian slaw, crispy
wontons, soy vinaigrette, cilantro (cal 380)

Lunch [Mac + Cheese]²

gardein™ option available

chicken, bacon, wild mushrooms, cheddar,
parmesan, truffle oil (cal 1110)

Grilled Cheese & Tomato Bisque

roasted tomato, cheddar, bleu cheese, swiss,
fontina, artisan bread (cal 1270)

Kurobuta Pork Burger*

spicy candied bacon, white american cheese,
arugula, blueberry ketchup (cal 1000),
fries (cal 360)

\$15

not including beverages,
tax or gratuity

VEGETARIAN

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. While items marked "vegetarian" are made without meat or stock from an animal, Yard House uses communal cooking equipment and prep areas for all of our menu offerings.