

## STARTERS

**MARYLAND CRAB CAKES** charred scallion aioli, arugula-cherry tomato salad, hot pepper sauce...14

**HUMMUS** house made hummus with chili oil, fried chickpeas, warm pita bread, fresh cut veggies...9

**BEEF CARPACCIO** arugula, Dijon mustard, parmesan, pickled red onion, everything cracker, Maldon sea salt...12

**CALAMARI FRITTI** fried calamari and sashito peppers, lemon aioli, agro dolce sauce...12

**CHARCUTERIE** speck ham, salami, chef's choice of two cheeses, pickled veg, roasted grape mostarda, almonds, ciabatta...18

**BRUSCHETTA** goat cheese fondue, marinated tomatoes, fresh basil, E.V.O.O., grilled ciabatta...12

**CRISPY BRUSSELS SPROUTS\*** bourbon barrel aged maple syrup glaze, bacon, Parmesan...10

**CHICKEN LOLLIPOPS\*** crispy drumettes in eel sauce, togorashi spice, scallions, sesame seed...11

**SHRIMP ALA PLANCHA** shrimp sautéed with spicy Fresno chili's, bell pepper, roasted tomato and garlic, sherry wine, grilled bread...13

**CHARRED SPANISH ROCK OCTOPUS\*** served over crispy potato and lentils, baba ghanoush, harissa sauce...12

**AHI TUNA POKE** Fresh Hawaiian tuna, avocado, red onion, togorashi spice, wakame seaweed salad, everything cracker...14

## SALADS & SOUPS

**GREEK\*** mixed greens, Kalamata olives, cucumber, red onion, tomato, Feta, citrus vinaigrette...9

**CAESAR** chopped romaine, parmesan, herbed croutons, house made Caesar dressing...9

**BEEF AND PISTACHIO\*** roasted gold & red beets, goat cheese, arugula, butter radishes, orange supremes, pistachiosa...12

**SUMMER TOMATO** heirloom tomatoes, farmer's cheese, basil, Castelvetrano olives, torn crouton, red onion confit, olive oil, balsamic...12

Add... **Chicken...5, Calamari...5, Shrimp...6, Salmon...8, Steak...8**

**SALMON SALAD\*** baby spinach and spring mix with dried cranberries, feta, tomatoes, red onion, spiced walnuts, crispy potatoes, cranberry vinaigrette...17

**STEAK SALAD** tenderloin, mixed greens, tomato, radish, olives, bleu cheese, avocado, crispy onions, savory vinaigrette...17

**CRISPY CHICKEN SALAD** buttermilk chicken tenders, egg, tomatoes, mozzarella, artichoke hearts, honey mustard, white balsamic vinaigrette...15

**COBB SALAD\*** grilled chicken breast, romaine, egg, bacon, tomato, avocado, bleu cheese, buttermilk parmesan...15

**HOUSE SOUP\*** chicken vegetable with wild rice...6

**CHEF'S SOUP D'JOUR** inquire through server...6

## SANDWICHES

**ICONIC BURGER** house ground patty, American cheese, lettuce, tomato, grilled onion, brioche...10  
...add bacon \$2

**NASHVILLE HOT CHICKEN** pickle brine, breaded and fried chicken, then brushed with cayenne-brown sugar glaze, mayo, pickles on brioche bun...12

**TENDERLOIN** grilled tenderloin, chianti demi, bleu cheese, crispy onions, spiced tomato jam, ciabatta...14

**CHICKEN SALAD** roasted chicken, golden raisins, red onion, celery, pecans, lettuce, focaccia...10

**ROAST TURKEY** mesquite turkey, muenster cheese, applewood bacon, avocado, lettuce, tomato, red pepper pesto, ciabatta...11

**SONOMA CHICKEN** grilled chicken breast, muenster cheese, artichoke-avocado-tomato relish, honey mustard, focaccia...11

**CUBAN** roasted pork, ham, pickles, scallion aioli, Dijon, provolone cheese, arugula, on demi baguette...11

**PRIME RIB AU JUS** shaved prime rib, horseradish crème, provolone, sautéed peppers, onion & mushrooms, toasted hoagie...13

**MEDITERRANEAN WRAP** hummus, red onion, tomato, cucumber, kalamatas, feta cheese, mixed greens, spinach wrap...9  
Add grilled chicken...5

All sandwiches come with pickle spear and choice of French Fries or Pasta Salad

\*Indicates gluten free dishes, (gluten free pasta available upon request, please allow additional preparation time)  
Consuming raw or undercooked product can lead to a food borne illness

## BRICK OVEN FIRED PIZZAS

**MEAT PIE** jumbo pepperoni, house made sausage, capicola, roasted garlic, marinara, five cheese blend...15

**ASPARAGUS & PROSCIUTTO** roasted mushrooms, shaved asparagus, prosciutto, white truffle oil, arugula, parmesan...14

**BLACK & BLUE** spicy beef tenderloin, gorgonzola, roasted tomatoes, wilted spinach & arugula, crispy onions, five cheese blend...15

**MARGHERITA** oven roasted tomatoes, basil, fresh mozzarella, marinara, drizzle olive oil...14

**CHICKEN BLT** garlic cream, roasted chicken, pancetta, roasted cherry tomato, five cheese blend, topped with romaine in vinaigrette...14

**SHRIMP ARTICHOKE ALFREDO** roasted shrimp, garlic cream, artichokes, spinach, red onion, basil, five cheese blend...15

Gluten free crust available upon request...3

## PASTA AND GRAINS

**RISOTTO TERRA\*** wild mushrooms, basil, roasted tomato, pine nuts, asparagus, fresh mozzarella cheese...18

**ANGEL HAIR POMODORO** fresh tomato sauce made to order, with garlic, shallots, E.V.O.O., fresh basil...17

Add Chicken...5, Shrimp...6, Salmon...8

**CAMPANELLE** shrimp, lobster, asparagus tips, basil, cherry tomatoes, bell pepper butter, "little bells" pasta...23

**ORECCHIETTE** house smoked chicken, capicola ham, broccoli, red onion, dried cranberry, parmesan-sage cream...18

**BAKED LASAGNA** five cheese blend, house made Italian sausage, herbed ricotta, marinara...17

Add Greek Salad, Caesar Salad, Spinach Salad or Bowl of Soup...6

## FEATURES

**ATLANTIC SALMON** chargrilled over zucchini-potato fritter, roasted yogurt, grilled escarole, Za'atar corn...18

**DIVER SCALLOPS\*** pan seared, warm summer corn salad, asparagus, crispy prosciutto, roasted cherry tomato butter...22

**ROCKY MOUNTAIN TROUT\*** Maine lobster-Yukon potato hash, peas, leeks, crème fraiche, pistachiosa...26

**BRICK OVEN ROASTED CHICKEN\*** crispy potatoes, butter sauce with roasted garlic, arbol chilies, olives, caper berries, oregano...16

**8oz CENTER CUT FILET\*** potato puree, gorgonzola crust, asparagus, chianti demi...38



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## DESSERTS

**CHOCOLATE SOUFFLÉ\*** (please order with entrée to allow 20 minute preparation time)...10

**CHOCOLATE PHYLLO BROWNIE** chocolate brownie wrapped in phyllo dough, baked and served a la mode...9

**CRÈME BRÛLÉE** bourbon vanilla, turbinado sugar, fresh berries, shortbread cookie...9

**CHEESECAKE** house made vanilla-chèvre cheesecake on pistachio crust, strawberry-rhubarb compote...10

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Monday-Friday 4-6pm

\$3 off brick oven pizzas/appetizers ♦ \$3 off wines by the glass ♦ \$3 off cocktails ♦ \$2 off beers

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