



DINNER MENU

SMALL PLATES

- **Crispy Wontons** 10.00
Crispy fried sriracha cream cheese wontons with sesame dipping sauce
- **Chicken Basket**..... 12.00
Bite size, hand battered tenders, shoestring fries with dipping sauce of your choice
- **Stuffed Mushrooms**..... 13.00
Mushrooms stuffed with spinach, artichokes & cheese
- **Meri's Chicken Rolls** 13.00
Phyllo wrapped buffalo chicken tenders with choice of dressing
- **Avocado Tacos** 12.00
 Add Blackened Lime Shrimp 6.00
 Add Adobo Seared Tuna 8.00
Fried avocado slices, yellow corn & black bean saute, baha slaw, sweet pepper pico, lime creme
- **Stuffed Shrimp** 16.00
Crabmeat stuffed shrimp
- **Fried Asparagus**..... 13.00
Tender asparagus spears breaded and deep fried with dipping sauce of choice

SALADS

- **Pomegranate Spinach Salad**..... 9.00
Baby spinach, dried cranberries, sugar toasted almonds & sesame seeds, goat cheese crumbles, pomegranate vinaigrette
- **Wedge Salad**..... 9.00
Iceberg, grape tomatoes, crumbled bacon, grated egg, croutons, house bleu cheese

ENTREES

- **Chicken Piccata**..... 19.00
Pan fried chicken paillard with creamy fettuccine
- **Maple Glazed Salmon** 22.00
Pan seared salmon, garlic & ginger infused jasmine rice, roasted asparagus, maple vinaigrette
- **Seared Ahi Tuna** 21.00
Roasted cauliflower mash, lemon cucumber, ginger beer sauce
- **Sole Meuni'ere**..... 21.00
Pan fried fillet of sole with roasted fingerling potatoes, spinach madeleine
- **Crab Cakes** 21.00
Pan seared lump & claw crab, yellow corn & black bean saute, house pico, lime creme
- **Shrimp & Grits** 22.00
Savory baked cheese grits, blackened lime shrimp
- **8 oz. Fillet**..... 36.00
Rustic mash or shoestring fries, roasted asparagus, mushroom demi
- **16 oz. Ribeye** 36.00
Rustic mash or shoestring fries, roasted asparagus, mushroom demi

SIDES

6.00 each • Pick 3 16.00 • Pick 4 19.00

- Rustic Mash • Shoestring Fries
- Roasted Asparagus • Roasted Cauliflower Mash
 - Garlic Sauteed Spinach
- Yellow Corn & Black Bean Saute
 - Roasted Fingerling Potatoes



DINNER MENU

SALAD BAR

SMALL 6.50

LARGE 8.00

Top This Salad Off With Any Of Our Savory Proteins!

- Seared or Fried Chicken Tenders 9.00
- Sauteed Scampi Shrimp..... 11.00
- 8 oz. Seared Tuna Fillet..... 15.00
- 8 oz. Seared Salmon Fillet..... 15.00
- All Natural Smoked Turkey..... 3.75
- All Natural Black Forest Ham..... 3.75

Housemade Dressings: House Vinaigrette, Comeback, Creamy Herb Parmesan, Balsamic Vinaigrette, Bleu Cheese

Dressings: Wine & Cheese, Poppy Seed, Buttermilk Ranch, Avocado Ranch, Mediterranean Vinaigrette, Caesar, Honey Mustard, Fat Free Raspberry Vinaigrette, Sesame Ginger

EXTRA DRESSING.... .75

SOUP OF THE DAY

- Cup.....7.25
- Bowl.....10.95

DRINKS

- Fountain Drink or Iced Tea.....1.95
- Beer.....3.00
 - Miller Light • Bud Light • Budweiser • Michelob Ultra
- Premium Beer.....4.00
 - Beck's - Pilsner • Lagunitas - Indian Pale Ale
 - Sierra Nevada - American Pale Ale • Bass - Pale Ale
 - Newcastle - Nut Brown Ale

• Wine & Cocktail List Available

SANDWICHES

All sandwiches served with shoestring fries, pickle spear

- **YP Burger** 13.00
Toasted kaiser roll, american cheese, crunchy fried red onions, lettuce, tomato
- **Crunchy Yard Bird** 13.00
Toasted kaiser roll, hand battered chicken breast, Yazoo Pass pimiento cheese, pablo's pickles, shredded lettuce, mayo
- **The "Mother Lode"** 12.00
Toasted sourdough, melted cheddar, swiss, provolone, pepperjack
- **French Dip** 13.00
Toasted Gambinos french bread, melted swiss, roast beef, au jus

DESSERTS

- Frozen Yogurt by weight
- **Crispy Apple Crostata**.....7.00
A la mode with Sweet Magnolia vanilla bean gelato
- **Molten Chocolate Lava Cake**7.00
A la mode with Sweet Magnolia vanilla bean gelato
- **Key Lime Tart**7.00

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
A 20% gratuity will be added to parties of 8 or more. A \$2.00 split plate charge will be added to entrees.