

# Dinner Menu

## • STARTERS •

**SEARED SESAME AHI TUNA** - Fresh crusted ahi tuna seasoned with sesame and pan seared, served on a bed of seaweed with soy teriyaki sauce, pickled ginger, and wasabi....\$18

**SHRIMP COCKTAIL** - Tender jumbo shrimp served ice cold with house made cocktail sauce and lemon wedges....\$15

**BACON WRAPPED SCALLOPS** - Fresh sea scallops wrapped in bacon and seared to perfection served with a mango horseradish sauce. 4 each....\$24

**BACON WRAPPED JUMBO SHRIMP** - Served with a mustard horseradish sauce. 4 each....\$16

**FRIED CALAMARI** - In house breaded calamari fried and served with a fresh marinara and long hot peppers....\$15

**MOZZARELLA BURRATA** - Fresh mozzarella with roasted red peppers, Basil pesto and served with Toasted Baguette....\$12

**CHEESE PLATE** - Assorted cheeses from around the world accompanied with dried fruits, honey, and nuts....\$18

*\*Ask your server about our daily dinner feature*



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All checks paid by card are subject to a 3% credit card surcharge fee.

All items on this menu are available for take out.

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## • SALADS •

**YMH CAESAR SALAD** - Crisp romaine, tossed in a classic anchovy dressing, with Parmigiano Reggiano cheese and house made garlic croutons....\$12

**CLASSIC WEDGE SALAD** - Crispy iceberg wedge topped with crumbly bacon, onions, diced tomatoes, chives and topped with creamy blue cheese dressing....\$14

**ROASTED BEET AND ARUGULA SALAD** - Fresh roasted red and golden beets with herbed goat cheese, pecans, on a bed of arugula tossed with red wine truffle vinaigrette....\$14

## • SOUPS •

**Classic French Onion Soup**- Thinly sliced caramelized onions cooked in rich beef broth topped with croutons and melted gruyere cheese....\$12

**Lobster Bisque**- Creamy lobster broth with tender chunks of fresh lobster...\$16



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## • PASTA •

**Seafood Pasta** - Sautéed shrimp, clams, and crabmeat with an in house marinara over linguine....\$34

**Chicken Parmesan** - Tender chicken breast lightly breaded a deep-fried topped with house marinara and mozzarella cheese served with spaghetti....\$24

**Beef Lasagna** - served with house salad....\$22

**Vegetable Quinoa** - Assorted seasonal vegetables sauteed in a garlic white wine tossed together with quinoa....\$24

## • ENTREES •

**Chicken Francaise** - Tender chicken breast sautéed, dipped in egg finished with a lemon, caper, sun-dried tomato butter sauce served with quinoa and vegetables....\$24

**Double-Cut Prime Pork Chop** - 14 oz. grilled pork chop with a maple glaze served with garlic mashed and South Jersey sweet corn....\$ 38

**Grilled Salmon** - Fresh cut salmon fillet seasoned with salt, pepper and brown sugar glaze....\$26

**YMH Jumbo Lump Crab Cakes** - Succulent jumbo lump crab meat, dusted with a blend of panko and herbs, served with house made remoulade sauce served with rice and roasted carrots....\$48



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## • 28 DAY DRY-AGED PRIME STEAKS •

*Prime Dry-Aged NY Strip 16 oz..... \$62*

*Prime Kansas City Strip 18 oz ..... \$64*

*Prime Dry-Aged Bone-IN Ribeye 20 oz ..... \$64*

*Prime Filet Mignon 10 oz ..... \$60*

*Prime Tomahawk 32 oz..... \$98*

*Prime Porterhouse 24 oz..... \$78*

*Prime Prime Rib 24 oz ..... \$78*

*Add Bearnaise Sause....\$3*

*Add Sauteed Onions and Mushrooms....\$8*

*Add Blue Cheese Crumbles....\$6*

## THE ULTIMATE STEAK GUIDE



### BLUE RARE

100% red center. Should feel soft and spongy with no resistance.



### RARE

75% red center. Should feel soft and spongy with slight resistance.



### MEDIUM RARE

50% red center. Should feel fairly soft, spongy and slightly springy.



### MEDIUM

25% red center. Should feel fairly firm and springy.



### MEDIUM WELL

Slight hint of pink. Should feel firm with a slight spring.  
(not recommended)



### WELL DONE

100% brown. Should feel very firm and will spring back quickly.  
(not recommended)



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## • DESSERTS •

*Cheesecake- with Strawberry Glaze....\$10*

*Creme Brule - home made and gluten-free....\$12*

*Carrot Cake - .... \$12*

*Chocolate Lava Cake - ....\$14*

*Tiramisu - ....\$10*

## • COFFEE & TEA •

*Coffee....\$4*

*Latte....\$8*

*Single Espresso....\$6*

*Cappuccino....\$4*

*Double Espresso....\$8*

*Tea....\$4*

## • AFTER DINNER DRINKS •

### BOURBONS

- Bulleit
- Bulleit Rye
- Crown Royal
- Jack Daniel's
- Jim Beam
- Knob Creek
- Maker's Mark
- Woodford Reserve

### SCOTCHES

- Chivas Regal
- Dewar's
- Macallan 12yr
- Glenlivet 12yr
- Glenlivet 15yr
- Glenfiddich 12yr
- Glenfiddich 15yr
- Jameson

### CORDIALS

- Bailey's
- Frangelico
- Kahlua
- Sambuca



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