

LUNCH MENU

OPEN HOURS:
11:00am - 1:30pm



Tuesday, Wednesday, Thursday



LUNCH

French Dip 14.00

Thinly Shaved Prime Rib on a Hoagie with Aujus

Philly 14.00

Choice of shaved beef topped with a blend of bell pepper, onion, swiss, and provolone cheese on a toasted Hoagie

Reuben 13.00

Thinly Shaved Corned Beef, Sauerkraut, 1000 Island, Swiss, and Provolone on Rye Bread

Turkey Bacon Cheddar Melt 14.00

Sliced Turkey, Bacon, Tomato, and Cheddar Cheese with Aioli on Sourdough Bread

Patty Melt 12.00

Burger patty topped with sauteed onion, provolone and cheddar cheese on toasted marble rye bread.

YCC Chicken Sandwich 12.00

Choice of grilled or crispy chicken topped with mayo, lettuce, tomato, onion, and cheese on a brioche bun.

Chicken Strips 9.00

2 Piece Chicken Strip with choice of side.

YCC Burger 13.00

Burger patty topped with lettuce, tomato, onion, pickle and cheese on a brioche bun.

Fish Sandwich 13.00

2 beer-battered cod filets on a brioche bun with lettuce, tomato and tartar sauce.

SALAD

Taco Salad 12.00

Fried tortilla bowl stuffed with greens topped with diced tomato, black olives, jalapeno, onion, cheddar jack cheese. Choice of Ground Beef, Grilled Chicken Breast, or steak for \$4 extra. Served with a side of southwest ranch, salsa and sour cream.

Chef Salad 12.00

Greens topped with ham, turkey, bacon, onion, diced tomato, cheddar jack cheese, diced egg and croutons.

Berry Fresh Salad 9.00

Greens topped with grilled chicken, sliced strawberries, blueberries, diced onion, feta cheese crumbles and sunflower seeds.

KIDS MENU

Grilled Cheese 5.00

Kids Burger 6.00

Chicken Strips 5.00

All Served with choice of chips or fries

SIDES

French Fries

House Made Chips

Onion Rings

Hash Browns

House Salad

Sweet Potato Fries

DAILY SPECIAL

Half Sandwich and Side 10.00

Half of any sandwich with your choice of side.

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOOD-BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. CONSULT YOUR PHYSICIAN OR PUBLIC HEALTH OFFICIAL FOR FURTHER INFORMATION.