



Chef: Aaron Whitcomb
Managing Partner: Scott Hornick

SMALL PLATES

- CRAB CAKES** *quinoa, sherry saffron aioli, shaved fennel salad, fennel vinaigrette... 15**
- PESTO CHICKEN PIZZETTA** *pulled chicken, basil pesto, olives, cheese blend, onions ... 6*
- CHORIZO ARANCINI** *chorizo and fennel risotto, pecorino cheese, black truffle aioli ... 7*
- ANTIPASTO PLATTER** *assorted daily meat selections, mustard, crostini, olives, caper berries ... 17*
- HUMMUS & PITA** *grilled pita and Ya Ya's famous hummus ... 6*
- DUCK CONFIT** *frisee salad, oregano vinaigrette, pistachio ...18**
- MULLIGATAWNY MUSSELS** *spicy curry cream, apples, apricot, basmati rice, pita ... 12*
- BEEF CARPACCIO** *goat cheese, white truffle oil, baby arugula, crostini ... 10*
- CALAMARI "FRITES"** *calamari steak, gazpacho aioli, agrodolce ... 11*
- BRUSCHETTA PIZZETTA** *roma tomato, fresh mozzarella, basil pesto, balsamic reduction ... 6*

GREENS & SOUPS

- ROASTED BEET** *arugula, oranges, goat cheese, roasted almonds, citrus vinaigrette ... 8**
- GRILLED SALMON** *crispy potatoes, walnuts, gorgonzola, feta, bacon, cranberry vinaigrette ... 15**
- NICOISE SALAD** *grilled chicken, olives, onions, hearts of palm, romaine, herb vinaigrette ... 12**
- FILET OF BEEF SALAD** *quinoa, almonds, cucumber, red wine oregano vinaigrette, parsley ... 15**
- BILL'S CHICKEN SALAD** *crispy chicken, egg, tomato, artichoke, honey mustard & balsamic vin ... 12*
- SIDE CAESAR SALAD** *crisp romaine, parmesan, red peppers, croutons, Caesar vinaigrette ... 6*
- SIDE SPINACH SALAD** *cranberry-sage vinaigrette, spiced walnuts, cranberries, blue cheese ... 6**
- SIDE GREEK MARKET SALAD** *citrus vinaigrette, feta cheese, onions, olives, cucumber ... 6**
- SIDE QUINOA SALAD** *almonds, cucumber, red wine oregano vinaigrette, parsley, baby arugula ... 7**
- YA YA'S HOUSE SOUP** *smoked pulled chicken, tomato broth, roasted vegetables, orzo ... 6*
- CHEF'S SOUP OF THE DAY** *a fun daily selection using seasonal ingredients ... 7*

**Indicates gluten free dishes, other items may be modified to be gluten free, please ask your server
Consuming raw or undercooked product can lead to food bourn illness*

January 18, 2012

BISTRO SPECIALS

- DIVER SEA SCALLOPS** *creamy polenta, crispy prosciutto, braised kale, Fresno chili ... 30**
- TROUT AMANDINE** *Idaho trout, haricots verts, almonds, garlic couscous, brown butter ... 19*
- LOBSTER GNOCCHI** *lobster tomato cream, roasted salsify, poached lobster, gruyere ... 27*
- GRILLED MAHI MAHI** *winter squash risotto, arugula, radicchio, spicy chili oil ... 26**
- YA YA'S BISTRO STEAK** *teres major, pomme frites, sauce vert, oyster mushrooms, veal demi ... 23**
- ROASTED ORGANIC CHICKEN** *crispy potatoes, roasted garlic, chilies, caper berries ... 19**
- GRILLED PORK TENDERLOIN** *bacon pierogi, braised cabbage, apple cider demi ... 29*
- BRAISED SHORT RIB WELLINGTON** *Brussels sprout hearts, potato puree, red wine reduction ... 31*
- FILET MIGNON** *beef tenderloin, chianti-gorgonzola sauce, potato puree, haricots verts ... 33**
*~make it a surf and turf with a 3 oz. cold water lobster tail ... 41**

DELICIOUS PASTA

- ANGEL HAIR PASTA** *sautéed roma tomatoes, garlic, extra virgin olive oil, fresh basil ... 13*
With chicken ... 17 With shrimp ... 19
- BAKED LASAGNA** *Italian sausage, fresh pasta, beef marinara, mozzarella, fresh ricotta ... 17*
- PAPPARDELLE BOLOGNESE** *hand cut pasta, beef and pork Bolognese sauce, Pecorino Toscano ... 21*
- PENNE PASTA** *blackened chicken, asparagus, caramelized onion, truffled mushroom cream ... 18*

OAK-FIRED PIZZA

- CHICKEN PIADINI** *crispy thin crust, chicken, peppers, feta, hummus, chili oil ... 11*
- MARGHERITA** *a blend of provolone, mozzarella, fontina, goat cheese, tomato, onion, basil ... 13*
- PEPPERONI** *jumbo pepperoni, crimini mushrooms, roasted garlic cloves, marinara ... 12*
- BUTTERNUT SQUASH** *house made ricotta, grilled pancetta, Fresno chili, sage hazelnut pesto ... 14*
- BLACK & BLUE** *blackened filet, blue cheese, creamed spinach, crispy onions, tomatoes ... 16*

INCREDIBLE WINE FEATURES

- 2003 NICOLAS FEUILLATE CUVÉE 225** *an insane price for this beautiful vintage champagne ... 59*
- BUENA VISTA SYRAH** *blackberry and spice filled syrah from one of California's oldest wineries ... 48*
- SHAFER MERLOT** *one of Napa's premier wineries produces this big, lush merlot ... 59*
- KAMEN CABERNET SAUVIGNON** *an outstanding and delicious cult cabernet from Sonoma ... 75*
- JORDAN CABERNET SAUVIGNON** *a house favorite with a velvety mouth feel & amazing finish ... 69*

DESSERTS

- BELGIAN CHOCOLATE SOUFFLE** *raspberry coulis, vanilla ice cream (please order with dinner) ... 9*

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