



Yes Chef Wine Bar
&
FARM TO TABLE FOOD

DINNER MENU

APPETIZERS

- Tuna Tartar - \$13.00
Sushi Grade Tuna, Avocado, Persian Cucumber, Tomato, Pickle Jalapeño, Sriracha Aioli, Lemon Ginger Dressing, and Toast Point
- Steak Tartar - \$13.00
Fillet Mignon, Capers, Dijon Mustard, Shallots, Ketchup, Parsley, and Toast Point
- Mini Maryland Crab Cake - \$12.00
Lump Crab Meat and Secret Tartar Sauce With a Side of Seasonal House Salad
- Cheese Plate - \$13.00
Local Assorted Market Cheese With Grapes and Berry
- Country Terrine - \$10.00
Homemade Terrine, Whole Grain Mustard, Pickle, and Toast Point
- Meat Plate - \$13.00
Chef's Daily Selection of Cold Cuts

SALADS

- Yes Chef's Salad - \$9.00
Baby Arugula, Toasted Pine Nuts, Shaved Parmesan, Apple Wood Smoked Bacon, and Vinaigrette Dressing With Crumbled Herb Goat Cheese
- Farmers' Market Salad - \$9.00
Combination of Local Seasonal Lettuces and Vegetables With House Dressing of the Day
- Ajnou Pear Salad - \$11.00
Romaine Hart, Anjou Pear, Bibb Lettuce, Pomegranate Seeds, and Maytag Blue Cheese Dressing: Hard Boiled Egg, Ham, Blue Cheese, Romaine Heart, Grape Tomato, Crispy Bacon, House Dressing

ENTREES

- Macademian Crusted Atlantic Salmon - \$13.00
Pan-Seared Salmon, Carrots, Green Beans, and Roasted Potato With Creamy, Whole Grain Mustard Sauce
- Steak and Potato - \$15.00
Pan-Seared Flap Steak on a Bed of Roasted Fingerling Potato With Green Peppercorn Sauce, and Seasonal House Salad
- Ratatouille Risotto - \$10.00
Ratatouille, Risotto, and Shaved Parmesan Cheese
- Baked Cordon Bleu - \$12.00
Oven-Baked Breaded Chicken Stuffed With Ham and Swiss Served With Tartar Sauce and Homemade Potato Chips
- Beef Bourguignon - \$13.00
Slowly Braised Beef in Red Wine Sauce With Carrots, Celery, and Bacon Served With Mashed Potatoes
- Mac and Cheese - \$10.00
Meatless Version With Three Cheeses Mozzarella, Parmesan, and Gruyere

SIDES

- Green Beans - \$7.00
- Potato - \$5.00
- Ratatouille - \$7.00
- Homemade Sweet/White Potato Chips - \$5.00

DRINKS

- Wine – \$8.00 a Glass
- Beer – \$6.00 a Glass
- Mimosa – \$6.00
- Bellini – \$6.00
- Elder Flower Spritz – \$5.00
- Red Sangria/White Sangria – \$5.00
- Champagne Mojito – \$7.00
- Juices – \$6.00
- Sodas – \$5.00
- Lemonade – \$5.00
- Black Coffee (no refill) – \$2.00
- Espresso – \$2.50
- Double Espresso – \$5.00
- Latte – \$2.50
- Cappuccino – \$2.50

- Hot Chocolate – \$2.00

DESSERT

- Coffee Cream Roll - \$6.00
- Chocolate Mousse With Berries - \$7.00
- Crepes: Jam or Hazelnut - \$6.00
- Chestnut Puree With Whipped Cream - \$7.00