



YELLOWSTONE

COUNTRY CLUB

STARTERS

SOUP DU JOUR | Cup \$5 or Bowl \$7

AG YCC FRENCH ONION | Bowl \$8

CRAB CAKES* | \$25

Lump Crab Meat with Zesty Remoulade, Sriracha, Citrus Micro Salad

GF **VG** BRUSSELS SPROUTS | \$10

Buffalo Blue Brussels or Crispy Bacon-Parmesan Brussels

AG CHEF'S CHARCUTERIE BOARD | \$35

Prosciutto Di Parma, Capicola, Soppressata, Chef's Hand Selected Cheeses. Accompanied with Rustic Bread, Artisan Crisps, Dried Fruit, Honeycomb, Jam

FRIED CALAMARI* | \$16

Banana Pepper, Pickled Carrot, Zesty Remoulade

GF WINGS | \$16

Dry Rubbed, Thai Sauce, Buffalo, or Gochujang Served With Carrots & Celery

ROTATION OF OYSTERS* (6) | \$MKT

Mignonette, Vodka Cocktail Sauce, Lemon

VG GARLIC CHEESE BREAD | \$8

Served with Marinara

GF SHRIMP MARTINI COCKTAIL | \$16

YCC Signature: Jumbo Shrimp, Vodka Cocktail Sauce

HANDHELDS

TURKEY AVOCADO MELT | \$14

Turkey, Melted Provolone, Avocado, Crisp Bacon, Tomato Jam, Three Grain Mustard Aioli on Sourdough Bread

PRIME RIB DIP | \$16

Sliced Prime Rib, Swiss Cheese, Toasted Hoagie, Au Jus, Creamy Horseradish

ORO Y PLATA CHICKEN SANDWICH* | \$15

Chicken, Bacon, Cheddar, Pepper Jack, Baby Greens, Tomato, Red Onion, Brioche Bun (Grilled or Crispy)

FISH TACO* | \$16

Panko Breaded Cod, Chipotle Mayo, Shredded Cabbage, Honey Cumin dressing, topped with Pico de Gallo.

YCC CLUBHOUSE | \$11

Honey Ham, Smoked Turkey, Crisp Bacon, Lettuce, Tomato, Basil Mayo on Whole Wheat

STEAK N' CHEESE* | \$18

Prime Sirloin, Caramelized Onions, Mushrooms, Tomato Jam, Pimento Cheese, Three Grain Mustard Aioli

SALADS

GRILLED CHICKEN CAESAR | \$18

Romaine, Parm Crisp, Polenta Crouton, Grated Parmesan

GF **VG** HEIRLOOM TOMATO & BURRATA | \$15

Basil, EVOO, Balsamic Reduction, Sea Salt

GF **VG** ROASTED BEET SALAD | \$18

Frisée, Whipped Bleu Cheese, Candied Walnut, Sherry Maple Vinaigrette

AHI TUNA WONTON SALAD* | \$21

Cabbage, Carrots, Scallions, Cilantro, Peanuts, Ginger-Banana Vinaigrette

STEAK & WEDGE* | \$26

Crisp Iceberg, Bacon, Bleu Cheese Dressing, Candied Walnuts, Red Onion, Polenta Crouton, Grilled Asparagus, Beets, Tomatoes, 5oz Prime Baseball Sirloin

GF COBB SALAD | \$17

Mixed Greens, Bacon, Egg, Avocado, Tomato, House Vinaigrette (Grilled or Crispy Chicken)

SIDES

AVAILABLE AFTER FIVE PM

BAKED POTATO

MASHED POTATO

VEGETABLE OF THE DAY

RISOTTO (FRI, SAT, SUN)

HOUSE CUT FRENCH FRIES

HOUSE CUT KETTLE CHIPS

GARLIC PARMESAN FRIES +\$4

TRUFFLE FRIES +\$4

SWEET POTATO FRIES +\$4

TATER TOTS +\$4

ONION RINGS +\$4

SUB +\$4/ADD +\$5 HOUSE SALAD

GF GLUTEN FREE

AG AVAILABLE GLUTEN FREE

V VEGAN

VG VEGETARIAN

*Raw or undercooked meats, Poultry, Seafood, Shellfish, Eggs or Unpasteurized milk may increase your risk of foodborne illness.

BURGERS

All Burgers are served with Crisp Lettuce, Tomato, Onion & Pickle with your choice of Side

YCC BURGER* | \$14

Cheddar, Swiss, Pepper Jack, or Provolone.
Choice of Toppings + \$1.00 each: Bacon, Sautéed Mushrooms,
Sautéed Onions, Sliced Avocado

FAT ELVIS* | \$17

Peanut Butter, Caramelized Banana, Smoked Bacon,
Melted Cheddar Cheese on a Toasted Brioche Bun.
This will be your new "Hunka, Hunka Burning Love."

PIMENTO CHEESEBURGER* | \$16

Pimento Cheese, Tomato Jelly

MIDNIGHT BURGER* | \$17

Sunny Side Up Egg, Bacon, Cheddar, Onion Ring

THE LAST BEST BURGER* | \$16

Onion Ring, Sautéed Mushrooms, Bacon, Cream Cheese,
Roasted Poblano Crema

PIZZAS

AG CARNIVORE | \$17

Pepperoni, Andouille Sausage, Bacon, Tomato Sauce, Three
Cheese Blend

AG VG MARGHERITA | \$17

Tomato Sauce, Roma Tomatoes, Fresh Mozzarella, Torn Basil,
Olive Oil

AG PEPPERONI | \$15

Tomato Sauce, Three Cheese Blend, Pepperoni

AG CARIBBEAN CHICKEN | \$17

Tropical BBQ Sauce, Three Cheese Blend, Chicken, Bacon,
Sliced Jalapeno, Pineapple, Cilantro

AG THREE CHEESE | \$13

Tomato Sauce, Three Cheese Blend, Oregano & Parsley Blend

AG VG PEAR GORGONZOLA | \$17

D' Anjou Pears, Port Caramelized Onion, Basil, Montana Honey,
Candied Walnut, Three Cheese Blend

STEAKS AVAILABLE AFTER FIVE PM

PRIME BASEBALL SIRLOIN*

5 oz \$26 | 8 oz \$30

16 OZ RIBEYE* | \$48

14 OZ PRIME NY STRIP* | \$45

8 OZ FILET* | \$40

SAUCES

Au Poivre +\$4
Bearnaise +\$4
Cabernet Demi Sauce +\$4
Black Garlic Butter +\$2

ENHANCEMENTS

Lump Crab Oscar* +\$12
Smoked Bleu Cheese Crust +\$5
Sautéed Shrimp, Garlic, White Wine* +\$12
Fried Shrimp* +\$12

ENTREES AVAILABLE AFTER FIVE PM

GF SESAME GINGER SALMON* | \$36

Soy Sesame Ginger Glazed Salmon, Shiitake Mushroom,
Jasmine Rice

VEAL OSSO BUCCO | \$38

Farro Risotto, Whiskey Braised Greens, Cabernet Demi

SOUTHWESTERN PASTA* | \$28

Chicken, Shrimp, Onion, Poblano, Corn, Black Bean,
Tomato, Campanella Pasta, Spicy Cream Sauce

PAN SEARED ALASKAN HALIBUT* | \$34

Potato Puree, Red Wine Vinaigrette, Wild Mushroom Ragout

VG GNOCCHI PRIMAVERA | \$22

Wild Mushrooms, Asparagus, Peppers, Spinach, Burrata Cheese,
Marinara, Basil Puree

CHICKEN TENDER PLATTER* | \$15

Hand-Breaded Tenders, Choice of Side, Honey Mustard

GF VG CAULIFLOWER STEAK | \$24

Roasted Cauliflower, Basil Puree, Spaghetti Squash,
Asparagus, Tomato

SHRIMP & GRITS* | \$30

Logan Turnpike White Cheddar Grits, Shrimp, Sweet Pepper Trio,
Andouille Sausage

CHICKEN BAYOU* | \$28

Spinach, Shrimp, Andouille Sausage, Creole Cream,
on potato puree.

BEER BATTER OR COCONUT SHRIMP* | \$32

Choice of Side & Vegetable of Day

DESSERTS

WILD BERRY COBBLER | \$8

Raspberries, Blueberries,
Blackberries, Strawberries, Rosemary
Crumble, Vanilla Ice Cream

DOUBLE CHOCOLATE SMORES | \$8

Candied Graham Cracker, Chocolate
Ganache, Marshmallow Crème

BROWN BUTTER CAKE | \$8

Sea Salt Caramel Drizzle with Vanilla Ice
Cream

PUMPKIN CRÈME BRÛLÉE* | \$9

*Raw or undercooked meats, Poultry, Seafood, Shellfish, Eggs or Unpasteurized milk may increase your risk of foodborne illness.