



YELLOWSTONE

COUNTRY CLUB

STARTERS

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

AG YCC FRENCH ONION | Bowl \$8

CRAB CAKES* | \$26

Lump Crabmeat, Ruby Grapefruit Beurre Blanc, Citrus Micro Salad

GF BRUSSELS SPROUTS | \$12

Buffalo Bleu Brussels or Crispy Bacon-Parmesan Brussels

AG CHEF'S CHARCUTERIE BOARD | \$36

Chef's Hand Selected Meats and Cheeses, accompanied with Rosemary Cracker, Artisan Crisps, Marcona Almonds, Olives, Honeycomb, Fig Jam

GF WINGS | \$16

Dry Rubbed, Thai Sauce, Buffalo, or Gochujang served with Carrots & Celery

CHILI LIME CHICKEN NACHOS* | \$17

Tortilla Chips, Smoked Chipotle Cheese, Cheddar Blend, Corn, Black Beans, Jalapeños, Salsa, Sour Cream, Guacamole

VG GARLIC CHEESE BREAD | \$8

Served with Marinara

GF SHRIMP MARTINI COCKTAIL | \$17

YCC Signature Jumbo Shrimp, Vodka Cocktail Sauce

VG WILD MUSHROOM TOAST | \$16

Sautéed Wild Mushrooms, Pickled Cipollini Onion, Three Grain Mustard Hollandaise

PAN SEARED SCALLOPS | \$35

Maple Glazed Scallop, Carrot Ginger Puree, Blood Orange, Pickled Ginger

VG ARANCINI | \$14

Crispy Four Cheese Risotto Balls, Spicy Sundried Tomato Pesto

SALADS

GRILLED CHICKEN CAESAR | \$18

Romaine Lettuce, Parm Crisp, Polenta Crouton, Grated Parmesan tossed in Caesar Dressing

VG SOUTHWESTERN GRAIN BOWL | \$18

Quinoa, Cabbage Blend, Black Beans, Corn, Pickled Red Onion, Heirloom Tomatoes, Avocado, Cilantro, Cotija Cheese, served with Honey-Cumin Dressing

TACO SALAD | \$17

Mixed Greens, Diced Tomatos, Jalapeños, Black Olives, Cheese, Pickled Red Onion with seasoned Ground Beef all in a Deep-Fried Flour Tortilla finished with Sour Cream, Guacamole & served with Chipotle Ranch

AHI TUNA WONTON SALAD* | \$23

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

STEAK & WEDGE* | \$30

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

GF COBB SALAD | \$18

Grilled or Crispy Chicken, Mixed Greens, Bleu Cheese Crumbles, Bacon, Egg, Avocado, Tomato, tossed in House Vinaigrette

HANDHELDS

All Handhelds are served with your Choice of Side

TURKEY AVOCADO MELT | \$15

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

PRIME RIB DIP | \$16

Sliced Prime Rib & Swiss Cheese on a Toasted Hoagie, served with Au Jus & Creamy Horseradish

ORO Y PLATO CHICKEN SANDWICH* | \$16

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

FISH TACO* | \$16

Panko Breaded Cod, Chipotle Mayo, Shredded Cabbage Blend, Honey Cumin Dressing, topped with Pico de Gallo

YCC CLUBHOUSE | \$11

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

SIDES

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

SUB +\$4/ADD +\$5 CUP OF SOUP

SUB +\$5/ADD +\$7 BOWL OF SOUP

AVAILABLE AFTER FIVE PM

BAKED POTATO

MASHED POTATO

VEGETABLE OF THE DAY

RISOTTO (FRI, SAT, SUN)

*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* | \$15

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

MIDNIGHT BURGER* | \$17

Sunny Side Up Egg, Bacon, Cheddar, Onion Ring

COWBOY UP* | \$17

Fritos, Pico De Gallo, Jalapeños, Smoked Chipotle Cheese, Guacamole

THE LAST BEST BURGER* | \$17

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

PIZZAS

AG CARNIVORE | \$18

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

AG VG MARGHERITA | \$17

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

AG PEPPERONI | \$17

Tomato Sauce, Three Cheese Blend, Pepperoni

AG CARIBBEAN CHICKEN | \$18

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

AG THREE CHEESE | \$16

Tomato Sauce, Three Cheese Blend, Oregano & Parsley Blend

AG GOING GREEK | \$18

White Sauce, Spinach, Grilled Chicken, Tomatoes, Greek Olives, Roasted Artichokes, Red Onion, Banana Peppers, & Feta

STEAKS AVAILABLE AFTER FIVE PM

All Steaks are served with your Choice of Side & Vegetable of the Day

PRIME BASEBALL SIRLOIN*

5 oz \$28 | 8 oz \$32

16 OZ RIBEYE* | \$49

14 OZ PRIME NY STRIP* | \$46

8 OZ FILET* | \$44

SAUCES

Au Poivre +\$4

Bearnaise +\$4

Cabernet Demi Sauce +\$4

Black Garlic Butter +\$2

ENHANCEMENTS

Lump Crab Oscar* +\$12

Bleu Cheese Crust +\$5

Sautéed Shrimp, Garlic, White Wine* +\$12

3 Fried Shrimp* +\$12

ENTREES AVAILABLE AFTER FIVE PM

GF CITRUS GRILLED SALMON* | \$38

Black Rice, Ruby Grapefruit Beurre Blanc, Grand Mariner Supreme Garnish

ELK WELLINGTON* | \$48

Elk, Smoked Prosciutto, Duxelles in Puff Pastry, Caper Au-Poivre Sauce

SHRIMP PUMPKIN MASCARPONE RAVIOLI* | \$38

Sautéed Shrimp, Blistered Tomato, Ravioli with Sage Brown Butter

STEELHEAD TROUT* | \$28

Apple Butter, Braised Fennel, Potato Puree

CHICKEN TENDER PLATTER* | \$16

Hand-Breaded Tenders served with Honey Mustard & Choice of Side

GF VG FALL HARVEST THALI | \$28

Tumeric Roasted Cauliflower, Sundried Tomato Pesto, Cumin Lentil Ragu, Wild Mushroom, Delicata Squash

VG SWEET POTATO GNOCCHI | \$27

Roasted Brussel Sprouts, Baby Spinach, Red Pepper, Delicata Squash, Pepita Seed Brown Butter Sauce

TUSCANY CHICKEN* | \$26

Roasted Bone in Chicken, Smoked Prosciutto, Artichoke, Sundried Tomato, Chardonnay Cream, Mashed Potatoes

BEER BATTER OR COCONUT SHRIMP* | \$32

Served with Choice of Side & Vegetable of Day

DESSERTS

WARM BROWN BUTTER CAKE | \$9

Sea Salt Caramel Drizzle with Vanilla Ice Cream

APPLE CRUMBLE MILLE FEUILLE | \$10

Puff Pastry, Carmelized Apple, Pastry Cream, with Vanilla Ice Cream

TURTLE CHEESECAKE | \$10

Rich Carmel Fudge with Pecans

CHOCOLATE DESIGN | \$10

Kahlua-Soaked Chocolate Cake, Chocolate Cream Cheese, Peanut, Pretzel Oreo Crumb topped with Kahlua Hot Fudge Sauce

GF GLUTEN FREE

AG AVAILABLE GLUTEN FREE

V VEGAN

VG VEGETARIAN

12/20/2022

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