

# APPETIZERS

## YES BISTRO



### CALAMARI

FLASH FRIED, HARISSA DUSTING, POBLANO AIOLI

13

### ARANCINI

PROSCIUTTO, PROVOLONE, MARINARA, PARMIGIANO-REGGIANO, BASIL PESTO 12

### SWEET POTATO RAVIOLI

APPLE CHUTNEY, FENNEL, ARUGULA, BROWN BUTTER

13

### SESAME AHI TUNA

SERVED RARE, WAKAME, JAPANESE MAYO, SPICY TOBIKKO SAUCE

14

### BUFFALO WINGS

SERVED WET OR DRY, CELERY, CARROTS, GORGONZOLA CHEESE

12

### MUSHROOM AGNOLOTTI

TRUFFLED CREAM REDUCTION, PEAS, PARMIGIANA-REGGIANO AND SCALLIONS

12

### CHEESE AND MEAT BOARD

THREE SELECT CHEESES, HOUSE CHARCUTERIE, PROPER ACCOMPANIMENTS

19

### 907 CRAB CAKE

HOUSE MADE CRAB CAKE SERVED WITH A POBLANO AIOLI

17

### BRAISED SEA SCALLOPS

ONION SOUBISE AND ORANGE GASTRIQUE SAUCE

14

### BISTRO NACHOS

TRI-COLORED CORN CHIPS WITH AVOCADO, SLICED JALAPENOS, BLACK OLIVES, REFRIED BEANS, SOUR CREAM, FRESH CILANTRO WITH PEPPERJACK AND CHEDDAR CHEESE

14

ADD CHICKEN OR STEAK 6



# WOODFIRED PIZZAS

YES BISTRO



## MARGHERITA

FRESH MOZZARELLA, TOMATO AND SWEET BASIL DRIZZLED WITH EXTRA VIRGIN OLIVE OIL  
16

## FOREST MUSHROOM

CREMINI, PORTOBELLO, BUTTON AND OYSTER MUSHROOMS, ON A CREAM SAUCE, MOZZARELLA-PROVOLONE BLEND, ARUGULA AND WHITE TRUFFLE OIL  
17

## GARLIC CHICKEN AND BROCCOLI

MOZZARELLA-PROVOLONE BLEND AND CREAMY ALFREDO SAUCE  
15

## PORK AND PINEAPPLE

HAM, BACON, RUM SOAKED PINEAPPLE, MOZZARELLA-PROVOLONE BLEND AND MARINARA SAUCE  
16

## MEDITERRANEAN

FETA CHEESE, BLACK OLIVES, RED ONIONS, PEPPERONCINI PEPPERS, HERBED OIL  
15

## SPICY PULLED PORK AND MANGO

SLICED JALAPENO, CILANTRO, ROASTED RED PEPPERS, RED ONIONS  
17

## CALZONE

PEPPERONI, SAUSAGE, ROASTED RED PEPPERS, MUSHROOMS, CARAMELIZED ONIONS, RICOTTA, MOZZARELLA BLEND  
16

## BUILD YOUR OWN

YOUR CHOICE OF CREAM SAUCE, MARINARA OR HERBED OIL  
13

MUSHROOMS, SPINACH, ONIONS, PINEAPPLE, GREEN PEPPERS, SPINACH BLACK OR GREEN OLIVES, TOMATOES \$1.00  
PEPPERONI, SAUSAGE, CHICKEN, ARTICHOKE, DOUBLE CHEESE, FETA \$2.00



# SANDWICHES AND BURGERS

## YES BISTRO



ALL SANDWICHES SERVED WITH YOUR CHOICE OF  
BEER BATTERED FRIES, SWEET POTATO, OR BISTRO STEAK FRIES.  
SUBSTITUTE SOUP DU JOUR OR HOUSE SALAD 5

### YES BISTRO BURGER

BRISKET, CHUCK SERVED WITH CHEDDAR CHEESE, ARTISAN GREENS, BACON,  
AVOCADO, FINISHED WITH OUR BISTRO AIOLI  
16

### BLUE CHEESE AND MUSHROOM BURGER

BRISKET AND CHUCK, SHALLOT MARMALADE, FOREST MUSHROOMS, BLUE CHEESE  
AND BACON AIOLI  
17

### NEW ORLEANS MUFFULETTA

SALAMI, MORTADELLA, HAM, PROVOLONE CHEESE, GARDINIERE, OLIVE TAPENADE  
AND HOUSE MADE FOCACCIA  
16

### GROOV'IN RUEBEN

LEAN CORNED BEEF, HOUSE MADE SAUERKRAUT, SWISS CHEESE AND THOUSAND  
ISLAND ON MARBLE RYE  
16

### PBLTA SANDWICH

CRISPY SOUS VIDE PORK BELLY, ARTISAN GREENS, TOMATO JAM, ARUGULA, BISTRO  
AIOLI ON FOCACCIA  
16

### CHICKEN CAESAR WRAP

MARINATED GRILLED CHICKEN, CRISP ROMAINE LETTUCE, HOUSE CAESAR  
DRESSING, PARMESAN AND TOMATOES  
15

### GRILLED TURKEY SANDWICH

GREEN APPLE, BACON, CARAMELIZED ONION, MELTED BRIE AND FIG JAM  
16

### KENTUCKY HOT BROWN

SERVED OPEN FACED ON SOURDOUGH WITH SLICED TURKEY, TOMATO, BACON AND  
MORNAY SAUCE  
16

### THE MATANUSKA

GRILLED PORTOBELLO MUSHROOM, ZUCCHINI, YELLOW SQUASH, TOMATO, RED  
ONION AND CHICKPEA AIOLI ON TOASTED FOCACCIA BREAD  
16

### FRIED CHICKEN SANDWICH

CRISPY FRIED CHICKEN, PICKLES, SMOKED HONEY AIOLI, ORANGE CRANBERRY  
RELISH  
15

CONSUMER ADVISORY: CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE  
THE RISK OF ILLNESS.



# SOUP AND SALAD

## YES BISTRO



### ARUGULA AND ASPARAGUS

FENNEL, POACHED EGG, PARMESAN, FRESH LEMON JUICE, EXTRA VIRGIN OLIVE OIL  
15

### CAESAR

ROMAINE, ANCHOVIES, CROUTONS, PARMESAN CRISP  
13

### APPLE AND WALNUT

SPINACH, GORGONZOLA, CANDIED WALNUTS, APPLE, WARM BACON VINAIGRETTE  
15

### ALASKAN SEAFOOD SALAD

WEATHERVANE SCALLOPS AND ALASKAN SPOTTED PRAWNS, ARTISAN GREENS,  
CHERRY TOMATOES, ROASTED PINE NUTS, ORANGE SUPREMES  
21

### COBB SALAD

ARTISAN GREENS, CHICKEN, HAM, GORGONZOLA, TOMATO, EGG, BACON, RED ONION  
16

### ORIENTAL CHICKEN SALAD

SESAME GINGER SPICED CHICKEN BREAST, CARROTS, BELL PEPPERS, CANDIED  
CASHEWS AND SCALLIONS WITH ORANGE-SOY VINAIGRETTE  
16

### STEAK SALAD

GRILLED ROMAINE SERVED WARM, TOPPED WITH CARAMELIZED ONIONS, CANDIED  
PECANS, MANCHEGO CHEESE AND GRILLED TENDERLOIN  
19

### TO ENHANCE YOUR SALAD ADD

GRILLED CHICKEN 6

GRILLED SHRIMP 7

BLACKENED HALIBUT 8

### ALASKAN SEAFOOD CHOWDER

HALIBUT, SALMON, SHRIMP, SCALLOP, AND CLAMS WITH BACON, CELERY, ONION  
AND CREAM

CUP 12 BOWL 16

SOUP DU JOUR

CUP 7 BOWL 11

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# YES BISTRO

## BRUNCH



### FROM THE FLAT IRON

#### PANCAKE STACK

THREE FLUFFY, BUTTERMILK PANCAKES  
SERVED WITH MAPLE SYRUP AND WHIPPED  
BUTTER **13**

#### BISTRO STUFFED FRENCH TOAST

OUR TAKE, CINNAMON SUGAR, EGG AND  
CREAM SERVED WITH MAPLE SYRUP **13**

#### ALASKA BREAKFAST

3 EGGS, BACON OR SAUSAGE LINKS,  
HASHBROWNS AND TOAST **13**

#### CHICKEN AND WAFFLE

CRISPY FRIED CHICKEN ON A CRISP BELGIUM  
WAFFLE, SERVED WITH WALNUT MAPLE  
BUTTER **16**

#### CHEESE BLINTZ

CREPES STUFFED WITH ORANGE RICOTTA  
CREAM CHEESE, AND TOPPED WITH A  
BORDEAUX CHERRY COMPOTE. SERVED WITH  
BACON AND A SIDE OF SOUR CREAM **14**

#### BISCUITS AND GRAVY

GIANT BISCUIT SMOTHERED IN SAUSAGE GRAVY  
WITH TWO EGGS PREPARED ANY STYLE **13**

#### EGGS BENEDICT

ENGLISH MUFFIN, HICKORY SMOKED HAM  
AND OUR CLASSIC HOLLANDAISE **16**

#### ALASKAN CRAB CAKE BENEDICT

CRAB CAKE, POACHED EGGS HOLLANDAISE  
WITH RED PEPPER GREMOLATA **21**

#### SONORAN BENEDICT

HOUSE-MADE POLENTA, CHORIZO, POACHED  
EGGS, AND CHIPOTLE MANCHEGO CREAM,  
REFRIED BEANS **16**

#### CORNED BEEF HASH

HOUSEMADE AND TOPPED WITH POACHED  
EGGS AND HOLLANDAISE SAUCE. SERVED WITH  
HASHBROWNS. **16**

#### MCKINLEY WRAP

THREE EGGS SCRAMBLED WITH ONIONS,  
GREEN PEPPERS, SAUSAGE, MUSHROOMS,  
DICED AVOCADO AND CHEDDAR CHEESE  
WRAPPED IN A SPINACH TORTILLA AND  
HASHBROWNS **13**

#### SPINACH FLORENTINE CREPES

SPINACH, SHAVED FENNEL, MORNAY SAUCE  
**15**

### OMELETS

SERVED WITH HASHBROWNS

#### BUILD YOUR OWN

THREE EGG OMELET WITH CHEESE **12**

MUSHROOMS, SPINACH, ONIONS, BELL PEPPERS, TOMATOES, AVOCADO **1.00**

SAUSAGE, CHICKEN, HAM, CHORIZO, BACON, EXTRA CHEESE **2.00**

#### EGG WHITE OMELET

SPINACH, TOMATO, ONION, AVOCADO AND FETA **15**

#### WILD MUSHROOM OMELET

ROASTED MUSHROOMS, CARAMELIZED LEEK, AND BRIE CHEESE **15**

#### YES BISTRO OMELET

ONIONS, GREEN PEPPERS, SAUSAGE, MUSHROOMS, DICED AVOCADO AND CHEDDAR CHEESE **15**

#### STEAK AND ROASTED CHILE

5 OZS. TENDER BEEF, CARAMELIZED ONION, ROASTED POBLANO, JALAPENO, SERRANO, RED  
PEPPERS AND COTIJA-JACK CHEESE **18**



## SPECIALTY PLATES

### GRILLED RATATOUILLE OVER FRESH FETTUCINNE

EGGPLANT, ZUCCHINI, ROMA TOMATO, WITH BASIL PESTO AND GRATED PARMESAN CHEESE 14

### FOREST MUSHROOM AND ARTICHOKE SCRAMBLE

BRAISED LEEKS, MUSHROOMS AND ARTICHOKES TOPPED WITH SWISS CHEESE 15

### CHORIZO AND EGGS

SCRAMBLED EGGS WITH CHORIZO WITH FRIED POLENTA, RE-FRIED BEANS, ANCHO CHILI SAUCE AND QUESO FRESCO 16

### QUICHE OF THE DAY

**\*\*ASK YOUR SERVER\*\***

SERVED WITH A HOUSE SIDE SALAD 15

### CHICKEN FRIED STEAK

GOLDEN FRIED AND SMOTHERED WITH SAUSAGE GRAVY. SERVED WITH MASHED POTATOES 17

### ROASTED PORTOBELLO LASAGNE

ROASTED HERB MARINATED VEGETABLES, RICOTTA, MOZZARELLA-PROVOLONE WITH LEMON BASIL COUSCOUS 17

### SPICY ALASKAN COD & SHRIMP STREET TACOS

CHILE INFUSED COD AND SHRIMP SHREDDED CABBAGE, JALAPENO LIME CREMA, PICKLED ONIONS, AVOCADO & COTIJA CHEESE, CORN TORTILLAS 17

## SANDWICHES AND SALADS

### YES BISTRO BURGER

8 OZS CHOICE LEAN BEEF HOUSE PATTY LOADED WITH AVOCADO, ARTISAN GREENS, TOMATO, APPLEWOOD SMOKED BACON, HOUSE AIOLI AND CHEDDAR CHEESE 15

### BISTRO LOX SANDWICH

TOASTED WHOLE WHEAT BREAD LAYERED WITH WHIPPED LEMON-RICOTTA, SALMON LOX, CAPERS, RED ONION AND FRESH SPINACH 17

### MONTE CRISTO

HICKORY SMOKED HAM, SLICED TURKEY AND SWISS CHEESE. BATTER-DIPPED, GENTLY FRIED AND DUSTED WITH POWDERED SUGAR. 15

### GRILLED CHEESE AND TOMATO SOUP

THICK-SLICED CHEDDAR CHEESE MELTED ON GRILLED SOURDOUGH, PAIRED WITH A CUP OF CREAMY TOMATO BASIL SOUP 15

### CHICKEN COBB SALAD

SPINACH WITH MARINATED CHICKEN BREAST, HAM, RED ONION, BACON AND GORGONZOLA CHEESE. SERVED WITH YOUR CHOICE OF HOUSE-MADE DRESSING 15

### ARUGULA AND ASPARAGUS SALAD

TOSSED WITH THIN-SLICED FENNEL AND GRATED PARMESAN, IN FRESH LEMON JUICE AND EXTRA VIRGIN OLIVE OIL. TOPPED WITH A POACHED EGG 16

### CEASAR SALAD

ROMAINE, ANCHOVIES, CROUTONS, PARMESAN CRISP 13

GRILLED SHRIMP 7

GRILLED CHICKEN 6

BLACKENED HALIBUT 8



# ENTREES

## YES BISTRO



### ALASKAN HALIBUT AND CHIPS

BEER BATTER, BISTRO STEAK FRIES, TARTAR SAUCE, LEMON WEDGES  
24

### SEAFOOD RISOTTO

CREAMY ARBORIO RICE, MUSSELS, CLAMS, SALMON, HALIBUT, SHRIMP, SCALLOPS  
29

### COCONUT SHRIMP

SIX LARGE SHRIMP IN CRUNCHY COCONUT WITH HOUSE-MADE TIGER SAUCE  
21

### SHRIMP SCAMPI

WHITE WINE BUTTER SAUCE, GARLIC, LEMON, TOMATO, AND CAPERS ON FRESH  
FETTUCINE  
21

### THAI CHICKEN CURRY

SPICY GOLDEN CURRY SERVED WITH STEAMED WHITE RICE  
15

### AVOCADO PESTO PASTA

FRESH FETTUCINE WITH BASIL PESTO, AVOCADO, AND CRISPY TOFU  
16

### CHICKEN MARSALA

FOREST MUSHROOMS, DEMI GLACE, FRESH FETTUCINE AND SEASONAL  
VEGETABLES  
19

### BISTRO MEATLOAF

OUR SIGNATURE RECIPE\* BACON , MASHED POTATOES, ONION RINGS, TOMATO JAM  
AND DEMI-GLACE, SEASONAL VEGETABLES  
17

### BRAISED PORK SHOULDER

SOUS VIDE CUSHIONED PORK SERVED WITH BUTTERMILK BISCUIT, COLESLAW,  
APPLE BUTTER, APPLE CHUTNEY  
18



# ENTREES

## YES BISTRO



### YES BISTRO BURGER

USDA CHOICE LEAN BEEF HOUSE PATTY SERVED WITH CHEDDAR CHEESE, ARTISAN GREENS, APPLEWOOD SMOKED BACON, FINISHED WITH OUR HOUSE GARLIC AIOLI

15

### GRILLED RIBEYE

14 OZ PRIME CUT SERVED WITH PORT WINE BUTTER

32

### FILET MIGNON

7 OZ PRIME CUT BROILED TO YOUR LIKING, SERVED WITH MADEIRA WINE SAUCE, AND SHALLOT MARMELADE

34

### NEW YORK STEAK AU POIVRE

12 OZ GRILLED NEW YORK STRIP SERVED WITH GLACE DE VIANDE, TOBACCO ONIONS

32

### BRAISED SHORT RIB

SLOW-BRAISED, BONELESS SHORT RIB FINISHED WITH A TRUFFLE SCENTED BORDELAISE

24

### BISTRO RIBS

SLOW-BRAISED AND FINISHED ON THE GRILL WITH A HOUSE-MADE SOUTHWESTERN BARBECUE SAUCE

28

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# ENTREES

## YES BISTRO



### ALASKAN HALIBUT AND CHIPS

BEER BATTER, BISTRO STEAK FRIES, TARTAR SAUCE, LEMON WEDGES **24**

### SEWARD HALIBUT OSCAR

DUNGENESS, ROCK, & SNOW CRAB, RICE PILAF, ASPARAGUS, BUERRE BLANC  
**29**

### COCONUT HALIBUT

ALASKAN HALIBUT ENCRUSTED WITH COCONUT, SERVED GOLDEN BROWN ON  
YELLOW CURRY SAUCE WITH INDIAN RICE PILAF **29**

### GRILLED FRESH ALASKAN SALMON

PARMIGIANA RISOTTO, ENGLISH PEA PUREE, BRUSSEL SPROUTS, ARUGULA, ORANGE  
SUPREMES, PANCETTA  
**28**

### SEAFOOD RISOTTO

CREAMY ARBORIO RICE, MUSSELS, CLAMS, SALMON, HALIBUT, SHRIMP, SCALLOPS  
**29**

### COCONUT SHRIMP

SIX LARGE SHRIMP IN CRUNCHY COCONUT WITH A HOUSE-MADE TIGER SAUCE  
**21**

### CHICKEN MARSALA

FOREST MUSHROOMS, MARSALA, DEMI GLACE, FRESH FETTUCCHINE **19**

### SAUTEED BREAST OF CHICKEN

SMASHED POTATO. SEASONAL VEGETABLES, CHICKEN JUS  
**22**

### BRAISED PORK SHOULDER

SOUS VIDE CUSHIONED PORK SERVED WITH BUTTERMILK BISCUIT, COLESLAW,  
APPLE BUTTER, APPLE CHUTNEY  
**18**

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