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TO-GO MENU

CURB SIDE PICK-UP FROM 11:30AM - 9PM

STARTERS

MEATBALL SLIDERS 4 each
Tomato Gravy, Herb Ricotta

SZECHUAN CALAMARI 13.5
Garlic Chili Sauce, Peanuts, Sesame

OAK GRILLED ARTICHOKE HALVES 14
Lemon Aioli Dipping Sauce

FIRE ROASTED CORN DIP 11
Queso Blanco, Ancho Chili, Cilantro, Tortilla

SALADS

GREEK HORIATIKI SALAD 12
Vine Ripe Tomato, Cucumber, Feta, Onion, Herbs, Kalamata Olives

CHOPPED SALAD 12
Seasonal Vegetables, House Vinaigrette
Add Chicken or Shrimp 7

FORK & KNIFE CAESAR 10.5
Crisp Romaine Hearts, Prosciutto, Provençal Olives, Parmesan Cracker

SPINACH ARUGULA SALAD 16
Rotisserie Chicken, Ancient Grains, Avocado, Sweet Peppers,
Queso Blanco, Chipotle Honey Vinaigrette

WOOD FIRE GRILLED

GRILLED BRANZINO 32
Fennel, Tomato, Roasted Peppers, Fingerlings, Garlic, Lemon, Oregano

YOLO BURGER 16
Gruyere, Cheddar, Bacon Jam, Caramelized Onion, House Sauce, Brioche Bun

CENTER CUT FILET MIGNON 36
Aged, Oak Grilled, Yukon Gold Mash, Daily Vegetable

HOUSE SPECIALTIES

MARINATED GRILLED CHICKEN SANDWICH 12.5
Avocado, Tomato, Arugula, Applewood Bacon, Mayo, Toasted Sourdough

CEDAR ROASTED SALMON 27
Shallot Fennel Crusted, Thyme, Lemon, Tabouleh

ROTISSERIE GREEK CHICKEN 22
Lemon, Oregano, Garlic, Wilted Spinach, Feta, Olives, Tzatziki

DOUBLE CUT ROTISSERIE PORK CHOP 28
Tomato Confit, Madeira Natural Jus, Daily Vegetable

FRESH CAVATELLI 19
Plum Tomato Sauce, YOLO Classic Meatballs, Herb Ricotta, Fresh Herb Salad

SIDES 6

GREEN APPLE SLAW
YUKON GOLD MASH
THIN-CUT FRIES
TABOULEH

DESSERT 8

CHOCOLATE
LAVA CAKE
BREAD PUDDING