

TRUFFLE FRIES	shredded parmesan & herbs V U		4.35	
GUACAMOLE & CHIPS	topped with pico de gallo & feta V U		4.95	
DEVILED EGGS	topped with spicy tomato sauce, sweet chili sauce & minced chives V U		3.15	
SWEET POTATO FRIES	with maple bacon cream dip U		3.95	
*SHRIMP CEVICHE	mango papaya salsa, sliced red radishes, avocado, with a crisp corn tortilla and spicy tomato ketchup U		7.25	
HUMMUS	topped with edamame & kalamata olives with your choice of crispy flatbread or baked pita V		4.95	
SHIITAKE GARLIC NOODLES	tossed with butter, garlic & shiitake mushrooms, topped with parmesan & chives V		5.85	
SMOKED GOUDA & CHICKEN FLATBREAD	sun-dried tomatoes, avocado, corn, roasted red bell pepper & rosemary U		7.25	
MEDITERRANEAN FLATBREAD	eggplant, oven roasted tomatoes, kalamata olives, feta, roasted garlic & fresh basil V U		6.95	
PEAR & GORGONZOLA FLATBREAD	caramelized onions, leeks & balsamic syrup V U		6.85	
CHILLED EDAMAME	soybeans with kosher salt V U		3.85	
*AHI POKE BOWL	marinated raw ahi & avocado with carrots, daikon radish, macadamia nuts & crispy wontons U		6.65	
STREET TACOS	grilled korean pork belly U	4.65	hongos y rajas V U	4.35
	blackened swordfish U	4.85	grilled korean beef short rib U	4.95
	chicken tinga U	3.85	baja fish U	3.85
	carnitas U	4.15	asada U	5.45

[APPETIZERS]

SLIDERS with fries	*classic 10.95	*bèarnaise 10.95	turkey burger 10.95
	pastrami 10.95	*ahi 14.45	gardein™ V 10.95
LOBSTER, CRAB & ARTICHOKE DIP	maine lobster, blue crab, artichoke hearts, four cheese blend with chips & baked pita 12.65		
FRIED CALAMARI	with spicy tomato & tartar sauce 10.95		
KUNG PAO CALAMARI	candied walnuts, red peppers, celery, carrots with jasmine or brown rice 10.95		
WINGS	buffalo • firecracker • jerk traditional • boneless • gardein™ V 10.95		
*SEARED AHI SASHIMI	seared rare, lightly blackened served with soy vinaigrette, wasabi & pickled ginger U 13.45		
BLUE CRAB CAKES	with mango papaya chutney, passion fruit beurre blanc & tomato oil U 11.45		
FRIED CHICKEN STRIPS	maple dijon & buttermilk ranch with fries 9.95		
CHICKEN NACHOS	spicy pinto beans, cheddar, jack, red & green sauce, tomato, cilantro, onions, guacamole, sour cream 11.35		
ONION RING TOWER	beer battered, dusted with parmesan, with chipotle & buttermilk ranch dipping sauces V 8.85		
CALIFORNIA ROLL	a sushi rice cake with cucumber, snow crab, tobiko, avocado fan & wasabi soy sauce U 12.25		
MOO SHU EGG ROLLS	chicken, chili cream cheese, carrots, green onions, cilantro, spinach with apple ginger plum sauce 9.95		
*HAWAIIAN POKE STACK	marinated raw ahi with crispy wontons, carrots, daikon radish, avocado, wasabi soy sauce U 12.45		
COCONUT SHRIMP	with spicy green papaya salad, sweet chili sauce & thai basil pesto 13.25		
GRILLED KOREAN BBQ BEEF	marinated boneless short ribs over jasmine or brown rice with green onions, korean vegetable salads 13.25		
GRILLED ARTICHOKE	with roasted garlic aioli dipping sauce & house fried potato chips V 9.95		
*SPICY TUNA ROLL	stacked seared rare ahi, avocado, edamame, cucumber with wasabi soy sauce U 12.95		
CHICKEN GARLIC NOODLES	finely chopped chicken, asparagus, spinach, shiitake mushrooms, smoked tofu, parmesan & edamame 10.45		
SPINACH CHEESE DIP	baked with feta, jack, parmesan & cream cheese served with crispy flatbread V 11.25		
LETTUCE WRAPS	stir fried, smoked tofu, pine nuts & green onions with three dipping sauces chicken 11.45 • shrimp 13.45 • shiitake & crimini mushrooms 11.45 V		

V VEGETARIAN **U** UNDER 600 CALORIES

*Contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu.



[STARTER SOUPS & SALADS]

ORGANIC TOMATO BISQUE	topped with fried basil leaf  	4.65 / 6.85
FRENCH ONION SOUP	topped with sourdough crouton, melted swiss cheese & parmesan 	4.65 / 6.95
CHICKEN TORTILLA SOUP	creamy white cheddar soup, roasted pasilla, tortilla strips, pico de gallo, avocado, cilantro	5.65  / 8.95
CLAM CHOWDER	new england style with chopped clams & potatoes 	4.65 / 6.95
CAESAR	hearts of romaine, parmesan crisps, croutons & egg free caesar dressing 	6.95
SUMMER	romaine, strawberries, avocado, oranges, candied walnuts, leeks & spiced balsamic vinaigrette 	8.65
CLASSIC RANCH	iceberg & boston lettuce, tomatoes, carrots, sweet corn, jack, cheddar, croutons & buttermilk ranch  	5.45
MIXED FIELD GREENS	tomatoes, cucumbers, carrots, leeks, croutons & balsamic vinaigrette  	6.75
CITRUS SOY SALAD	field greens, tomatoes, cucumbers, carrots, leeks & side of citrus soy dressing  	6.75
CHOPPED SALAD	avocado, tomatoes, bacon, corn, cilantro, cucumbers, celery, onions & bloody mary vinaigrette 	7.95
GREEK	field greens, tomatoes, cucumbers, kalamata olives, toasted pita, feta, mint & lemon vinaigrette  	6.95

ENTRÉE SALADS

*AHI CRUNCHY	seared rare, field greens, asian slaw & crispy wontons tossed in soy vinaigrette	10.85  / 15.65
THAI CHICKEN NOODLE	egg noodles, grilled chicken, broccoli-carrot-daikon-cabbage-cilantro slaw & spicy peanut vinaigrette	9.45  / 13.95
ROASTED TURKEY COBB	applewood smoked bacon, tomatoes, egg, avocado, bleu cheese crumbles & buttermilk ranch	9.85 / 13.95
BBQ CHICKEN	avocado, pasilla, corn, cheddar, jack, tortilla strips, tomato, beans, citrus bbq, fried onions, cilantro & chipotle ranch	10.45 / 14.45
*NEW YORK STEAK	field greens, roasted peppers, avocado, green beans, chips, onion, tomato, fried pickled egg & gorgonzola vinaigrette	16.95
CAESAR	hearts of romaine, parmesan crisps, croutons & egg free caesar dressing chicken grilled, breaded or blackened 8.95  / 12.95 • *seared ahi seared rare 10.65  / 15.45 • shrimp 11.45  / 15.95	

[GARDEIN™]

chicken or beef substitute made from soy, wheat, pea proteins, vegetables and ancient grains

gardein™ WINGS	buffalo  • firecracker  • jerk 	10.95
gardein™ FRIED CHICKEN STRIPS	maple dijon & buttermilk ranch with fries 	9.95
gardein™ BEEF SLIDERS	classic or béarnaise served with pickle & fries 	10.95
gardein™ THAI CHICKEN NOODLE SALAD	egg noodles, grilled chicken, broccoli-carrot-daikon-cabbage-cilantro slaw & spicy peanut vinaigrette 	9.45  / 13.95
gardein™ BBQ CHICKEN SALAD	avocado, pasilla, corn, cheddar, jack, tortilla strips, tomato, beans, citrus bbq, fried onions, cilantro & chipotle ranch 	10.45 / 14.45
gardein™ SPICY THAI CHICKEN PIZZA	firecracker sauce, mozzarella, macadamia nuts, carrots, green onion & cilantro 	12.95
gardein™ BBQ CHICKEN PIZZA	mozzarella, cilantro, red onion, smoked gouda & bbq sauce 	12.95
gardein™ CHICKEN & AVOCADO SANDWICH	swiss, lettuce, tomato & mayo on onion poppy seed bun with fries 	11.95
gardein™ CHICKEN RICE BOWL	bok choy, baby corn, snap peas, carrots, shiitake, celery, peppers & broccoli over jasmine or brown rice 	9.45 / 13.45
gardein™ PENNE WITH CHICKEN	crimini mushrooms, asparagus & sun-dried tomatoes in marsala cream sauce, dusted with parmesan 	10.85 / 15.95
gardein™ ORANGE PEEL CHICKEN	crispy chicken, baby corn & bok choy in spicy sweet orange glaze with jasmine or brown rice 	16.85
gardein™ (MAC - CHEESE)²	chicken, wild mushrooms, cheddar, parmesan, campanelle pasta & truffle oil 	11.45 / 16.85
gardein™ BURGER	gardein™ option available on all burgers 	10.95-14.85

 VEGETARIAN

 UNDER 600 CALORIES

Yard House

201 PLAZA REAL • BOCA RATON, FL 33432 • 561.417.6124

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GRILLED BURGERS

Natural Beef • Prepared To Your Specifications
Potato or Wheat Bun

**ADD SALAD OR
CUP OF SOUP**
2.95
French Onion
Organic Tomato Bisque
Clam Chowder
Classic Ranch Salad
Caesar Salad

*AVOCADO SWISS	lettuce, tomato, red onion & garlic aioli with fries				11.95
*CLASSIC CHEESE	lettuce, tomato, red onion, garlic aioli & choice of cheese with fries				10.95
*FIVE OUNCE GRILLED BURGER	lettuce, tomato, red onion on a potato bun with citrus soy salad <input type="checkbox"/>				9.65
*BBQ BACON CHEDDAR	applewood smoked bacon, rum bbq sauce & garlic aioli with fries				11.95
*HAWAIIAN	fresh chopped pineapple, pepper jack, aloha sauce & garlic aioli with fries				11.35
*PEPPER JACK	roasted green chiles, pepper jack & garlic aioli with fries				11.35
TURKEY BURGER	house made, roasted roma tomatoes, mozzarella & garlic aioli with fries				10.95
FIVE OUNCE TURKEY BURGER	roasted roma tomatoes, mozzarella on a potato bun with citrus soy salad <input type="checkbox"/>				8.95
*PEPPER CRUSTED GORGONZOLA	marisala sautéed crimini mushrooms, caramelized onions & baby spinach with fries				12.35
*BÉARNAISE	classic béarnaise sauce & fried onions with fries				10.95
*SURF & TURF	maine lobster sautéed in garlic butter, grilled asparagus, swiss & tomato béarnaise with fries				14.85
*FIVE OUNCE BLACKENED TUNA BURGER	hand chopped ahi, spinach, tomato, red onion, house made sauce on a potato bun with citrus soy salad <input type="checkbox"/>				10.65
SLIDERS	*classic 10.95	*béarnaise 10.95	turkey burger 10.95		
with fries	pastrami 10.95	*ahi 14.45	gardein™ <input type="checkbox"/> 10.95		

[SANDWICHES]

ROASTED TURKEY MELT	swiss, pickled jalapeños & mayo on garlic french bread with fries				10.85
*NEW YORK STEAK SANDWICH	(prepared to your specifications) roasted roma tomatoes, swiss, fried onions, garlic aioli with sweet potato fries				16.95
CUBAN ROAST PORK DIP	pepper jack, pickles, roasted roma tomatoes, dijon & garlic aioli on garlic french bread with bbq au jus & fries				12.85
GRILLED CHICKEN & AVOCADO	swiss, lettuce, tomato & mayo on onion poppy seed bun with fries				11.95
SPICY CHICKEN BREAST	grilled with blackening spices, cheddar, jack, cabbage & cajun aioli on cheese flatbread with fries				11.85
ROASTED TURKEY CLUB	swiss, avocado, applewood smoked bacon, tomato, lettuce & mayo on toasted sourdough or wheat with fries				11.65
GRILLED PASTRAMI	new york style pastrami with pickled jalapeños & mayo on garlic french bread with fries				10.95
ROAST BEEF DIP	swiss on garlic french bread with au jus, horseradish cream & fries				11.85
*SEARED AHI STEAK	seared rare, spinach, swiss, tomatoes, caramelized onions & peppercorn aioli on grilled rye with fries				13.95
GRILLED CHEESE & TOMATO BISQUE	roasted roma tomatoes, cheddar, gorgonzola, swiss & fontina on artisan bread <input type="checkbox"/>				10.95
	add avocado or bacon 1.65				

LUNCH SELECTIONS

Daily 11am - 5pm • 9.65

CHOOSE ONE OF THE FOLLOWING HALF-SANDWICHES OR PIZZAS

- Roasted Turkey Melt
- Grilled Pastrami
- Roast Beef Dip
- Roasted Turkey Club
- BBQ Chicken Pizza
- Margherita Pizza
- Pepperoni Pizza

AND PAIR WITH A SALAD OR CUP OF SOUP

- | | |
|---------------------|----------------------------------|
| Caesar Salad | Organic Tomato Bisque |
| Citrus Soy Salad | French Onion Soup |
| Mixed Field Greens | Clam Chowder |
| Classic Ranch Salad | Chicken Tortilla Soup - add 1.95 |

ADD FRIES 1.95
SOUP & SALAD 8.95

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[STREET TACO PLATES]

Two Tacos with Spicy Rice and Beans

GRILLED KOREAN PORK BELLY	with radish kimchi, toasted black & white sesame seeds & red chili threads	11.95
BLACKENED SWORDFISH	with green cabbage, cilantro, cumin crema, pico de gallo, guacamole & mango papaya chutney	12.35
GRILLED KOREAN BEEF SHORT RIB	with spicy green papaya salad, lemon sriracha aioli & red chili threads	12.55
ASADA	grilled new york steak with roasted pasilla peppers, pico de gallo & guacamole	13.55
CHICKEN TINGA	in a chipotle tomato sauce with green cabbage, cilantro, feta cheese & cumin crema	10.35
BAJA FISH	crispy white fish with lemon sriracha aioli, green cabbage, cilantro, pico de gallo & guacamole	10.35
CARNITAS	roast pork with grilled onions, pico de gallo, guacamole & pineapple	10.95
HONGOS Y RAJAS	shiitake mushrooms, roasted pasilla peppers & grilled onions with lemon sriracha aioli, jack, feta, avocado & red chili threads 	11.35

ADD SALAD OR CUP OF SOUP
2.95
 French Onion
 Organic Tomato Bisque
 Clam Chowder
 Classic Ranch Salad
 Caesar Salad

PIZZAS

BBQ CHICKEN	mozzarella, cilantro, red onion, smoked gouda & bbq sauce	12.95
SPICY THAI CHICKEN	firecracker sauce, mozzarella, macadamia nuts, carrots, green onion & cilantro	12.95
FOUR CHEESE	fresh tomato sauce, fontina, ricotta, mozzarella & parmesan 	11.85
MARGHERITA	roasted roma tomatoes, roasted garlic, mozzarella & fresh basil 	11.55
HAM & PINEAPPLE	smoked ham, grilled pineapple, fresh tomato sauce, mozzarella & parmesan	11.85
PEPPERONI & MUSHROOM	fresh tomato sauce, crimini mushrooms & mozzarella	11.95

[HOUSE FAVORITES]

(MAC - CHEESE)²	chicken breast, applewood bacon, wild mushrooms, cheddar, parmesan, campanelle pasta & truffle oil	11.45 / 16.85
ORANGE PEEL CHICKEN	baby corn & bok choy in spicy sweet orange glaze with jasmine or brown rice	16.85
ANGEL HAIR PASTA	roma tomatoes, roasted eggplant, garlic, basil, pine nuts, feta, parmesan & olive oil 	8.95 / 13.95
CHICKEN RICE BOWL	bok choy, baby corn, snap peas, carrots, shiitake, celery, peppers & broccoli over jasmine or brown rice	9.45 / 13.45
CHICKEN ENCHILADA STACK	pasilla peppers, garlic cream, jack cheese, corn tortillas, pinto beans, tomatillo, red chili sauce & sour cream	16.45
PENNE WITH CHICKEN	crimini mushrooms, asparagus & sun-dried tomatoes in marsala cream sauce, dusted with parmesan	10.85 / 15.95
PARMESAN CRUSTED CHICKEN	garlic mashed potatoes with sun-dried tomato three mushroom sauce	16.95
SOUTHERN FRIED CHICKEN BREAST	served boneless & skinless over spinach-corn-mashed potatoes & bourbon gravy	16.45
CARIBBEAN CHICKEN AND PENNE	asparagus, red & pasilla peppers, oyster mushrooms, tomatoes & jerk spices 	14.65
SPICY JAMBALAYA	blackened jumbo shrimp, spicy chicken-andouille sausage, red & pasilla peppers pan blackened with sweet crawfish & cajun tomato cream sauce with linguini pasta, jasmine or brown rice	11.45 / 17.85

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STEAKS & RIBS

Natural Beef • Prepared To Your Specifications

RIB EYE	(12oz) with garlic mashed potatoes, green beans & shallot butter	26.85
STEAK & SHRIMP	(12oz) rib-eye & grilled jumbo shrimp with garlic mashed potatoes, green beans & shallot butter	31.45
PETITE FILET	(5oz) grilled zucchini, red pepper, charred broccolini & tomato bacon onion jam	20.95
PEPPER CRUSTED FILET	(7.5oz or 10oz) with parmesan mashed potatoes, asparagus, carrots & brandy shallot cream sauce	27.95 / 34.95
ST. LOUIS STYLE BBQ RIBS	half or full rack smoked pork spare ribs with spicy bbq sauce, creamed corn & bbq pinto beans	17.95 / 23.85

[SEAFOOD]

DAILY FISH	(please ask your server for daily selection) prepared grilled, blackened or macadamia nut crusted	MP
*PAN SEARED AHI	seared rare over jasmine or brown rice, fresh asparagus, chinese black bean sauce & fried basil	24.65
FISH & CHIPS	beer battered haddock with fries, tartar & cocktail sauce	15.35
LOBSTER GARLIC NOODLES	tossed with shrimp, crab, lobster, shiitake mushrooms & fresh spinach, dusted with parmesan	21.95
CILANTRO LIME GRILLED SHRIMP	marinated in lime, garlic and cumin & spicy hummus with a brown rice sun-dried tomato tabouleh	15.85
VODKA SHRIMP PASTA	chopped shrimp & angel hair in light vodka tomato cream sauce, dusted with parmesan	10.95 / 16.95
GINGER CRUSTED NORWEGIAN SALMON	wasabi mashed potatoes, snow peas, carrots & spicy peanut vinaigrette topped with fried carrot strings	22.85
PORCINI CRUSTED HALIBUT	parmesan mashed potatoes with porcini cream sauce, white truffle oil, asparagus & bok choy	25.45
MISO GLAZED SEA BASS	bok choy, carrots & edamame over jasmine or brown rice	26.65
SHRIMP RICE BOWL	bok choy, baby corn, snap peas, carrots, peppers, broccoli, celery, shiitake & jasmine or brown rice	10.45 / 15.95
MEDITERRANEAN SEARED SCALLOPS	pan seared scallops with roasted pasilla & spicy hummus with a brown rice sun-dried tomato tabouleh	16.65

SALTED CARAMEL BUTTERSCOTCH PUDDING	topped with house made whipped cream, chocolate cookie crumble and maldon sea salt	5.65
MINI TRIO SAMPLER	mini serving of our lemon soufflé cake, peach apple cobbler and chocolate soufflé cake	8.95
MINI CHOCOLATE SOUFFLÉ CAKE	served warm with vanilla ice cream	3.95
MINI CRÈME BRÛLÉE	with vanilla bean custard and chocolate topped with caramelized bananas	4.25
MINI PEACH APPLE COBBLER	served warm with caramel ice cream	3.95
MINI LEMON SOUFFLÉ CAKE	with fresh raspberries and house made whipped cream	3.95
MACADAMIA NUT CHEESECAKE	over caramel and raspberry sauces with house made whipped cream	6.95
ICE CREAM	vanilla, caramel, mango sorbet, java chip, mint chocolate chip	3.45
FRESH BAKED BROWNIE	topped with mint chocolate chip, caramel or vanilla ice cream. Please allow 15 minutes	7.95
S'MORES BROWNIE	chocolate brownie with graham cracker crust and roasted marshmallows. Please allow 15 minutes	7.95
KONA COFFEE ICE CREAM SUNDAE	java chip ice cream topped with oreo cookie crumbles, macadamia nuts and chocolate sauce served with macadamia nut cookie	7.45

Sales tax will be added to the price of all food & beverage items served.
For your convenience, an 18% gratuity is added to parties of 8 or more. Gratuities are discretionary.

DESSERTS

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