

Lunch Menu

SALADS

Blackened Steak & Beet Salad | \$18

Grapes | Tomatoes | Cucumbers | Black Olives
Mixed Greens | Topped With Crumbly Blue Cheese
White Balsamic Vinaigrette

Caesar Salad | \$9

Homemade Croutons | Shredded Asiago
Chopped Romaine Lettuce | Creamy Caesar Dressing
Choice of Shrimp (\$7) Chicken (\$6)

Cobb Salad | \$16

Turkey | Bacon | Hard Boiled Egg | Cheddar Cheese
Avocado | Tomatoes | Iceberg Lettuce

Crispy Chicken Sunburst Salad | \$15

Strawberries | Grapes | Tomatoes | Dried Cranberries
Mandarin Oranges | Toasted Almonds
Toasted Coconut | Granola | Raspberry Vinaigrette

Poached Salmon Nicoise | \$10

Hard Boiled Eggs | Boiled Potatoes | Tomatoes
Cucumbers | Kalamata Olives | Spring Mix
Honey Dill Weed Vinaigrette

Sesame Crusted Tuna Steak Salad | \$17

Pickled Ginger | Julienne Peppers | Carrots | Tomatoes
Broccoli | Mixed Greens | Asian Vinaigrette

Trio Salad | \$14

Chicken Salad | Egg Salad | Cottage Cheese
Mixed Greens

Waldorf Salad | \$10

Romaine Hearts

Wedge Salad | \$10

Bacon | Cherry Tomatoes | Crumbly Blue Cheese
Iceberg Lettuce

CLUBHOUSE SANDWICHES

Beef Tenderloin | \$19

Caramelized Onions and Mushrooms
Melted Provolone | Bacon | Horseradish Sauce
Toasted French Baguette

Croissant Sandwich | \$12

Shredded Lettuce
Choice of: Chicken Salad | Shrimp Salad
Egg Salad

Egg Salad | \$8

Lettuce | Wheatberry Bread

Fish Sandwich | \$15

Shredded Lettuce | Homemade Tartar Sauce
Melted American Cheese | Toasted Brioche Roll

Pulled Pork Sandwich | \$15

Toasted French Baguette

Roasted Turkey Melt \$14

Roasted Turkey | Melted Provolone | Bacon | Lettuce
Tomato | Mayonnaise | French Baguette

Rueben & Rachel | \$14

Corned Beef or Turkey | Swiss Cheese | Sauerkraut
1000 Island Dressing | Toasted Rye Bread

Tuna Melt | \$10

Tuna | Tomato | Melted Swiss | Italian Panini

Yahni Crispy Chicken Sandwich | \$12

Buffalo or Nashville Hot

Yahni Hole In 1 Burger | \$15

Choice of 6oz Angus Beef Patty or Vegetarian Burger
American, Cheddar, Crumbly Blue, Or Swiss Cheese
Sauté Mushrooms | Sauté Onions | Lettuce | Tomato
Pickle | Red Onion | Bacon | Fig Jam | Brioche Roll

Hot Dog | \$7

Hofmann | Lightly Toasted New England Bun



WRAPS

Choice of flour tortillia or gluten free wrap.

Buffalo Chicken | \$12

Lettuce | Tomato | Buffalo Sauce

Caesar | \$12

Lettuce | Grilled Chicken

Falafel | \$12

Lettuce | Tomato | Cucumber | Tzatziki Sauce

Grilled Vegetarian | \$12

Grilled Zucchini | Yellow Squash | Roasted Peppers
Spinach | Sundried Tomato Garlic Mayonnaise
Melted Asiago

Oven Roasted Turkey | \$15

Bacon | Lettuce | Tomato | Mayonnaise

Shrimp Salad | \$16

Shredded Lettuce | Shaved Red Onion

The Yahni | \$15

Homemade Chicken Salad | Lettuce | Tomato
Red Onion

SIDES

Onion Rings | Homemade Mac Salad
French Fries | Sweet Potato Fries

CHEF SPECIALS

Blackened Fish Tacos | \$16

Cajun Spiced Haddock | Crunchy Slaw | Pico
Cilantro Lime Aioli

Chicken Delight Open Faced | \$12

Homemade Chicken Salad | Grapes | Sliced Pineapple
Melted Cheddar Cheese | Italian Panini

Tuna Poke Bowl | \$17

Ahi Tuna | Avocado | Cucumber | Carrot | Edamame
Rice

Mediterranean Chicken Bowl | \$15

Chopped Grilled Chicken | Avocado | Tomato
Spinach | Kalamata Olives | Quinoa
Zesty Feta Dressing

SMOOTHIES

16oz | \$8

Acai Berry

Acai Berry | Banana | Oat Milk | Cold Foam

Berry Blast

Strawberry | Blueberry | Raspberry
Greek Yogurt | Honey | Oat Milk | Cold Foam

Tropical Bliss

Pineapple | Mango | Banana | Greek Yogurt
Honey | Oat Milk | Cold Foam



*Served with choice of one side

Dinner Menu

SALADS

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Mixed Greens | Topped With Crumbly Blue Cheese
White Balsamic Vinaigrette

Caesar Salad | \$9

Homemade Croutons | Shredded Asiago
Chopped Romaine Lettuce | Creamy Caesar Dressing
Choice of Shrimp (\$7) Chicken (\$6)

Crispy Chicken Sunburst Salad | \$15

Strawberries | Grapes | Tomatoes | Dried Cranberries
Mandarin Oranges | Toasted Almonds
Toasted Coconut | Granola | Raspberry Vinaigrette

Cobb Salad | \$16

Turkey | Bacon | Hard Boiled Egg | Cheddar Cheese
Avocado | Tomatoes | Iceberg Lettuce

Poached Salmon Nicoise | \$10

Hard Boiled Eggs | Boiled Potatoes | Tomatoes
Cucumbers | Kalamata Olives | Spring Mix
Honey Dill Weed Vinaigrette

Sesame Crusted Tuna Steak Salad | \$17

Pickled Ginger | Julienne Peppers | Carrots | Tomatoes
Broccoli | Mixed Greens | Asian Vinaigrette

Trio Salad | \$14

Chicken Salad | Egg Salad | Cottage Cheese
Mixed Greens

Waldorf Salad | \$10

Romaine Hearts

Wedge Salad | \$10

Bacon | Cherry Tomatoes | Crumbly Blue Cheese
Iceberg Lettuce

SEAFOOD

Baked Haddock | \$18

Toasted Parmesan Bread Crumbs | Coleslaw

Blackened Salmon | \$28

Mango Pineapple Citrus Salsa

Broiled Salmon | \$28

Dill Butter

Clubhouse Fish Fry | \$18

Choice of Broiled or Beer Battered | Coleslaw

Seafood Scampi | \$42

Sautéed Lobster, Scallops, Shrimp
Lobster Sherry Scampi Sauce | Bucatini Pasta

Seared Jumbo Sea Scallops | \$40

Citrus Beurre Blanc | Wild Mushroom Risotto

Stuffed Baked Haddock | \$34

Lump Crab Stuffing | Bearnaise Sauce

Tuna Poke Bowl | \$21

Ahi Tuna | Avocado | Cucumbers | Carrots
Edamame Rice | Crab Cake Egg Rolls



Dinner Menu

ITALIAN FAVORITES

SERVED WITH A BREADSTICK

Chicken Parmesan | \$22

Hand Breaded Chicken Cutlets
Tomato Basil Sauce | Melted Mozzarella
Side of Spaghetti

Chicken Sinatra | \$24

Char Grilled Marinated Chicken | Utica Greens
Tomato Basil Sauce | Melted Mozzarella
Cavatappi Pasta

Home Made Jumbo Meatballs | \$16

Tomato and Fresh Basil Sauce | Cavatappi Pasta

Pasta Primavera | \$14

Sautéed Tomatoes | Zucchini | Yellow Squash
Spinach Garlic Parmesan White Wine Sauce
Bowtie Pasta

Utica Chicken Riggies | \$22

Sautéed Peppers | Onions | Mushrooms
Black Olives | Cherry Peppers
Rigatoni Pasta

CHEF SPECIALS

SERVED WITH A BREADSTICK

Chicken Cogiaou Vin | \$24

Sautéed Chicken Breast | Chopped Bacon
Mushrooms | Carrot | Pearl Onions | Deglazed
Red Wine Cream Sauce

Chicken Dijonaise | \$24

Almond Panko Crusted Chicken Breast | Dijon
Honey Cream Reduction

Chicken Francaise | \$24

Egg Dipped Chicken Breast
Lemon White Wine Cream Sauce

Chicken Veronique | \$24

Sautéed chicken Breast | Red Seedless Grapes
Tarragon White Wine Cream Sauce

BUTCHER BLOCK

SERVED WITH SEASONAL VEGETABLES & CHOICE OF RICE, RISOTTO,
MASHED OR BAKED POTATO

Filet Mignon Au Poivre | 6oz \$36 | 8oz \$42

Center Cut | Encrusted With Cracked Black Pepper
Topped With Cognac, Dijon and Cream

Tomahawk Pork Chop | \$28

12oz Home Made Pork Sausage Stuffing | Classic Demi Glaze

NY Strip Steak Ala Montreal | 6oz \$28

12oz \$36

Braised Style Mushrooms

Roasted Rack Of Lamb | \$42

Mint Madoria Wine Gravy

Slow Roasted Prime Rib | \$28 \$32

14oz or 18oz

Yahni Hole In 1 Burger | \$15

Choice of 6oz Angus Beef Patty or Vegetarian Burger
American, Cheddar, Crumbly Blue, Or Swiss Cheese
Sauté Mushrooms / Sauté Onions / Lettuce / Tomato Pickle /
Red Onion / Bacon / Fig Jam / Brioch Roll

SIDES

Baked Potato | Mashed Potato

Risotto | French Fries | Marinara Pasta

