

yot

DINNER


Appetizers

CRISPY BRUSSELS SPROUTS 14 
sprouts, honey vinaigrette

HALF DOZEN OYSTERS 16
cocktail sauce, house hot sauce,
mignonette, lemon

ROASTED SHISHITO PEPPERS 13
olive oil, sea salt, lemon

FRIED CALAMARI 19
sweet peppers, romesco sauce, lemon

MUSSELS* 24 
Prince Edward Island mussels,
white wine, butter, shallots, garlic,
grilled sourdough

SMOKED FISH DIP 19 
pickled red onion, lavash chips,
jalapeño, carrots

YOT ROCK SHRIMP 21
tempura shrimp, sesame aioli,
chili threads


AHI TUNA TOWER* 19
ahi tuna, mango cucumber salsa, yuzu
guacamole, sriracha aioli, corn chips

CHIPS & GUAC 16
pico de gallo, tomatillo salsa,
tortilla chips

YOT WINGS 19 
korean, garlic parmesan, or buffalo
blue cheese dressing

 **YOT-TA-TRY**

Entrees


SHORTRIB 34 
sweet & sour braised short rib,
garlic mashed potatoes, sautéed
spinach, crispy tortilla strips,
horseradish, chives


**BLUE CHEESE CRUSTED
FILET MIGNON* 53**
crispy fingerling potatoes,
braised kale, red wine demi-glace


**BONE-IN CURRY
CHICKEN BREAST 27**
curry butter basted airline chicken
breast, roasted cauliflower, fingerling
potatoes, goat cheese crème,
crispy shallots

STEAK FRITES* MRKT
served with herb fries & house salad
choice of:

NEW YORK STRIP 14oz
FILET 8oz

SEARED SCALLOPS* 46 
corn puree, applewood smoked
bacon, scallion, wild mushrooms,
vanilla-lemon brown butter

MISO SALMON* 33 
Faroe Island salmon, quinoa,
napa cabbage, shiitake mushrooms,
shishito peppers, red peppers,
ponzu vinaigrette

SEARED TUNA* 36 
togarashi crusted tuna, crispy sticky
rice patty, cilantro, wok vegetables,
wasabi crema, ponzu vinaigrette

RED FISH* MRKT
pan seared redfish, garlic mashed
potatoes, grilled asparagus,
peppadew beurre blanc


SWORDFISH* 33
crispy fingerling potato, sautéed
spinach, mint chimichurri

Flatbreads

PEPPERONI 16
pepperoni, mozzarella,
san marzano tomato sauce

CAPRESE 16
tomato, basil, fresh mozzarella,
balsamic reduction

FIG & TRUFFLE 17
fig-rosemary spread, gorgonzola,
pear, arugula, truffle honey

THE CAPTAIN 17 
soppressata, mozzarella, sausage,
san marzano tomato sauce

Soups


TOMATO BISQUE 7
SOUP OF THE DAY MRKT

Sandwiches

CRISPY SHRIMP 22
tempura shrimp, cajun aioli,
brioche roll, iceberg lettuce,
tomato, herb fries

LOBSTER ROLL MRKT 
lobster, buttered split-top roll,
chives, lemon aioli, mixed greens
with lemon vinaigrette

BLACKENED MAHI* 26
brioche bun, iceberg lettuce,
red onion, tomato, pickles,
avocado cilantro crema, herb fries

YOT BURGER* 19 
house short rib blend, brioche bun,
iceberg lettuce, tomato,
sharp cheddar, onion, pickles,
fancy sauce, herb fries

Salads

SALMON & HARICOT VERTS* 26 
grilled Faroe Island salmon, haricot
verts, romaine, roasted corn, cherry
tomatoes, almond vinaigrette

WASABI SHRIMP CAESAR 22
wild gulf shrimp, romaine, sourdough
croutons, parmesan, wasabi caesar

KALE 22 
shredded rotisserie chicken,
caramelized onions, manchego, pine
nuts, dried sour cherries, lemon
vinaigrette

WEDGE 18
iceberg lettuce, cherry tomato,
bacon, pickled red onion, chives,
blue cheese dressing

SILVER LINING 23
grilled chicken, mixed greens, cherry
tomatoes, mandarin oranges, walnuts,
blue cheese crumbles, cranberries,
balsamic vinaigrette

Sides

HERB TOSSED FRIES 7
**GARLIC MASHED
POTATOES 8**
**HARICOT VERTS
MARCONA ALMONDS 8**

QUINOA 6
GRILLED ASPARAGUS 8
WILD MUSHROOMS 11
HOUSE SALAD 7
CAESAR SALAD 7

Desserts

KEY LIME PIE 12
graham cracker crust, vanilla whipped cream

PEANUT BUTTER PIE 12
creamy peanut butter, chocolate,
fresh whipped cream

CINNAMON BUN BREAD PUDDING 14
house baked cinnamon buns, vanilla ice
cream, powdered sugar

SFL
SERVICE . FOOD . LOCATION
- hospitality group -

*Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of food borne illness.
Please notify us of any food allergies.
20% gratuity added to parties of 5 or more.