

THE YORK

DINNER MENU

SUSHI / 12

COCONUT SHRIMP ROLL

Curry Shrimp, Mango
Chutney, Pineapple Salsa,
Shaved Coconut

SPICY TUNA ROLL

Ahi Tuna, Flaming Hot
Cheetos, Carrot, Avocado,
Jalapeño, Black Sesame
Thai Chili Sauce

CALIFORNIA ROLL

Lump Crab, Avocado,
Cucumber, Carrot

TACOS / 12 (2 per order)

SHRIMP

Blackened Shrimp,
Guacamole, Pico de Gallo,
Red Sauce

CRISPY FISH

Fresh Cod, Panko Battered,
Napa Slaw, Sriracha Mayo

STEAK

Skirt Steak, Cilantro
Lime Jalapeño Charred-
Corn Salsa, Jack Cheese,
Fresno Crème

FILIPINO PORK

BBQ, Ancho Chili,
Pineapple, Black Bean
Purée, Queso Fresco,
Pickled Red Onion

CHICKEN

Pulled Braised Chicken,
Serrano, Chili, Garlic,
Cilantro, Tomatillo Salsa

FLATBREADS / 8

MEAT & CHEEZ

Tomato Sauce, Soppressata,
Prosciutto, Mozzarella,
Cherry Peppers

ARTICHOKE

Spinach, Artichoke,
Mozzarella, Pecorino
Romano

BRUSSELS SPROUT

Brussels Sprouts, Sautéed
Shallots, Truffle Oil,
Ricotta, Parmesan

PURVEYOR
OF

**PROVISIONS
& POTABLES**

EST. 2015

RAW BAR

OYSTERS / 3 ea.
Daily Selection

CLAMS / 13 Dozen
Steamed or Raw

SHRIMP COCKTAIL U6 / 15(2)

**SNOW CRAB CLAW
COCKTAIL** / 15

CEVICHE (daily) / 12

CHARCUTERIE & CHEESE

THE YORK BOARD / 18

Daily Selection of Local
Cheeses & Cured Meats.

Served with: Chutney,
Tapenade, Mustard, Raw
Honey, Everything
Crackers

SOUP

Daily / 6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if a person in your party has a food allergy or special dietary need. While we do our best to accommodate your needs, please be aware that our restaurant uses ingredients that contain all the major FDA allergens.

APPETIZERS

BONE MARROW /15

Panko, Stilton, Onion Jam, Cran-Apple Chutney

LOBSTER MAC & CHEESE /14

Cheddar, Gruyère, Jack, Panko

FRENCH DIP SLIDERS /12

Braised Top Round Thinly Sliced, Red Onion, Cheddar, Horsey Mayo, Everything Roll

AVOCADO TOAST BRUSCHETTA /10

Heirloom Tomato Salad, Guacamole, Queso Fresco, Six-Seed Crostini

CRAB CAKE TOTS /10

House Remoulade, Old Bay Fries

SLAB BACON /8

Sriracha, Molasses, Whole-Grain Mustard

MEXICAN STREET CORN /8

Chipotle Mayo, Queso Fresco, Lime

MUSSELS FROMAGE BLEU /14

White Wine, Shallot, Spinach, Gorgonzola, Lardon

POUTINE /12

Beef Brisket, Pecanwood-Smoked Bacon, Beef Gravy, Cheddar Curds

CHICKEN LETTUCE WRAPS /10

Soy Chili Ground Chicken, Bibb Lettuce, Crushed Peanuts

SALADS

ADD: **Chicken/5 Steak/8 Shrimp/6**

ANCHO-CHILI CAESAR /10

Romaine Hearts, Shaved Parmesean, Anchovie, Lemon Butter Crouton

THE YORK SALAD /12

Romaine, Egg, Bacon, Cucumber, Heirloom Cherry Tomatoes, Black Olives, Red Onion, Roasted Red Pepper, Carrots, House Vinaigrette

WEDGE SALAD 10

Iceberg Lettuce, Cherry Tomatoes, Red Onion, Bacon, Egg, Deep-Fried Crumbled Bleu, Creamy Bleu Cheese Dressing

ENTREÉS

PERUVIAN CHICKEN /23

1/2 Chicken, Dirty Rice, Andouille, Pico de Gallo, Jalapeño Cream Sauce

FARFALLE /18

Asparagus, Yellow Squash, Red Pepper, Heirloom Cherry Tomatoes, Zucchini, Truffle, Parmesan Cheese, Seasoned Bread Crumbs
ADD: **Chicken/5**

THE YORK BURGER /15

Fried Onion Straws, White Cheddar, House Bacon, Bibb Lettuce, Tomato, House Sauce, Hard Roll

AHI TUNA BOWL /18

Ahi Tuna Poké, Steamed Rice, Kale, Edamame, Guacamole, Carrot, Cucumber, Radish, Nori, Fried Wonton, Sambal Mayo

BLT SANDWICH /14

Handcut Slab Bacon, Lettuce, Tomato, Avocado, House Sauce on Brioche, Served with House Chips & Pickle

TOMAHAWK RIB EYE /95

35-Day Aged, 42-Ounce Prime Cut, Served with Truffle Fries & Creamed Spinach

PRIME STRIP FILET /34

35-Day Aged, Gorgonzola Reduction, Crimini Mushroom, Bacon, Steak Fries

PORK CHOP /25

Chili Glaze, Grilled Peach Relish, Black Beans & Rice

SALMON /24

Wasabi Pea, Sweet Chili Glaze, Ginger, Soy Sauce, Garlic, Kale Fried Rice

SCARLET SNAPPER /24

Heirloom Gazpacho, Avocado Salad, Lemon Cilantro Butter, Plantain Chips

SHELLFISH FRA DIAVOLO /28

Clams, Mussels, Shrimp, Calamari, Spicy Tomato Broth over Bucatini