

THE YORK

DINNER MENU

SUSHI / 12

VOLCANO ROLL

Lump Crab,
Ahi Tuna, Cucumber, Sweet
Thai Chili, Sriracha,
Jalapeño

CALIFORNIA ROLL

Lump Crab, Avocado,
Cucumber, Carrot

SPICY TUNA ROLL

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

APPETIZERS

PRETZEL CRUSTED

CALAMARI /12

Chili Tomato Sauce &
Mustard Aioli

MAC & CHEESE /10

Gruyère, Mozzarella,
Asiago, Panko

CRAB CAKE TOTS /10

Rouille, Old Bay Fries

SLAB BACON /8

Sriracha, Molasses, Honey
Whole-Grain Mustard

BONE MARROW /15

Panko, Stilton,
Onion Jam, Cran-Apple
Chutney, Crostini

MUSSELS FROMAGE BLEU /14 **POUTINE** /12

White Wine, Shallot,
Spinach, Gorgonzola,
Lardon, Crostini

ESCARGOT /12

Hazelnut Butter, Black
Garlic, Parsley, Pecorino
Romano

TACO AL PASTOR /12

Adobo Chili-Braised Pork
Shoulder, Bacon, Pineapple
Jalapeño Slaw, Queso
Fresco, White Corn
Tortilla

FRIED CHICKEN /12

Corn Flake Crust, Kimchi
Slaw, Pineapple Gochujang

CAST IRON

MEATBALL /10

Tomato, Ricotta,
Parmesan Cheese, Basil,
Crostini

PURVEYOR
OF

**PROVISIONS
& POTABLES**

EST. 2015

RAW BAR

OYSTERS /3 ea.

Daily Selection

MIDDLENECK CLAMS /13

Dozen, Steamed or Raw

SHRIMP COCKTAIL U6(2) /15

SNOW CRAB CLAW

COCKTAIL (4) /15

CEVICHE (daily) /12

CHARCUTERIE & CHEESE

THE YORK BOARD /18

Daily Selection of Local
Cheeses, Cured Meats &
Paté. Served with:
Chutney, 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.

FLATBREADS / 9

MEAT & CHEEZ

San Marzano Tomato Sauce, Soppressata, Prosciutto, Mozzarella, Cherry Peppers

EGGPLANT PIZZETTA

Deep Fried Eggplant, San Marzano Tomato Sauce, Mozzarella, Pecorino Romano

ARTICHOKE

Spinach, Artichoke, Mozzarella, Cream Cheese, Pecorino Romano

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

ANCHO-CHILI CAESAR /10

Romaine Hearts, Shaved Parmesean, Anchovie, Lemon Butter Crouton

WEDGE SALAD 10

Iceberg Lettuce, Cherry Tomatoes, Red Onion, Bacon, Egg, Creamy Bleu Cheese Dressing

THE YORK SALAD /12

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

ENTRÉES

PORK CHOP /27

18 oz. Berkshire Pork, Double Cut, Bone-In, Wild Mushroom & Cipollini Onion Gravy, Sausage-Stuffed Mushroom, Salt-Roasted Pomme Purée

THE YORK BURGER /15

1/2 lb. Tri-Blend Beef, French Fried Onion Straws, White Cheddar, Slab Bacon, Iceberg Lettuce, Tomato, House Sauce, Toasted Brioche Roll, Fries

CHICKEN FRIED PORTOBELLO /15

Double-Battered, Cole Slaw, Sriracha Mayo, Toasted Brioche Roll, Chips

BLACKENED CHICKEN PASTA /22

Grilled Chicken Breast, Spinach, Artichokes, Bacon, Asiago Tomato Cream Sauce, Rigatoni, Crostini

PERUVIAN CHICKEN /23

Skewerd Chicken, Dirty Rice, Pico de Gallo, Aji Verde

TOMAHAWK RIB EYE /95

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

PRIME STRIP FILET /34

35-Day Aged Prime 13oz Center Cut, Gorgonzola Fondue, Crimini Mushroom, Bacon, Steak Fries

SALMON /25

Teriyaki, Ginger, Garlic, Chili, Soy, Stir-Fried Vegetables, White Rice, Fried Wonton, Nori

BOLOGNESE /22

Braised Veal Short Rib, Sausage, Pork, Beef, San Marzano Tomatoes, Bell Pepper, Pecorino Romano, Garganelli, Crostini

SHELLFISH FRA DIAVOLO /28

Clams, Mussels, Shrimp, Calamari, Albacore Tuna, Spicy Tomato Broth over Thin Linguini, Crostini