

THE

YORK

DINNER

RAW BAR

DAILY OYSTER	3.5
Mignonette, Cocktail Sauce, Horseradish, Tobasco, Lemon, Crackers	
SHRIMP COCKTAIL	16
U-6 Tiger Shrimp (2), Cocktail Sauce, Lemon	
MIDDLENECK CLAMS	1/2 Dozen 10, Dozen 18
Raw -or- Steamed	
SHRIMP TEMPURA ROLL	14
Tempura Shrimp, Flamin’ Hot Cheetos, Avocado, Carrot, Cucumber, Jalapeño, Thai Chili Sauce, Sriracha, Black Sesame Seed	

SEAFOOD TOWER

LARGE - 125

Oysters (12) | Shrimp (4)
Lump Crab Cockatil
Tuna Poke | Clams (6)
6oz Lobster Tail (2)

SMALL - 70

Oysters (6) | Shrimp (2)
Lump Crab Cocktail
Tuna Poke | Clams (3)
6oz Lobster Tail (1)

Served With:

Mignonette, Cocktail Sauce, Horseradish, Tobasco, Lemon, Crackers

PIZZA & WINGS

WINGS	16
Mild - Garlic, Lemon, Butter, Salt, Pepper	
Medium - Red Hot, Honey, Sriracha, Butter	
Hot - F* * *ing HOT	
Nashville Bleu - House Nashville Hot Sauce, Bleu Cheese Crumbles	
FLATBREADS	12
Meat & Cheese - San Marzano Tomato Sauce, Soppressata, Prosciutto, Mozzarella, Cherry Peppers	
Spinach Artichoke - Spinach, Artichoke, Mozzarella, Cream Cheese, Pecorino Romano	
Chicken Bacon Ranch - Chicken, Bacon, Ranch, Mozzarella, Buffalo Drizzle	

CHEESE PLATE	18
Daily Selection of Artisanal Cheese, Marinated Olives, Cornichons, Dates, Honey, Chutney, Whole Grain Mustard, Assorted Nuts, Everything Crackers	
GORGONZOLA FONDUE	12
House Chips	
TENDERLOIN SKEWERS (3)	16
Adobo Marinade, Kimchi Fried Rice, Sweet Chili Glaze	
TUNA POKE RICE CAKES	15
Crispy Rice Cake, Ponzu, Tuna, Avocado, Sesame Seeds, Scallions, Jalapeno, Srircaha Aioli	
BONE MARROW	15
Gorgonzola, Onion Jam, Panko, Cran-Apple Chutney, Crostini	
CRAB RANGOONS	15
Lump Crab, Cream Cheese, Sweet and Sour Sauce	
POUTINE	14
Braised Short Rib, Beef Gravy, Cheddar Cheese Curds, Bacon, Fries	
CAST IRON MEATBALLS (4)	14
Marinara, Ricotta, Parmesan Cheese, Crostini	
BACON CHEESEBURGER MAC ’N CHEESE	12
Ground Beef, Bacon, Tri-Blend Cheese	
CHICKEN TACOS (2)	13
Corn Pico de Gallo, Fresno Crème, Pepper Jack, Jalapeño, Crunchy Corn Tortillas	

SOUP & SALADS

SOUP	6
Daily Selection	
BURRATA CAPRESE	15
Heirloom Cherry Tomatoes, Burrata, Arugula, Balsamic-Truffle Drizzle	
WEDGE	13
Iceberg Lettuce, Egg, Bacon, Fried Onions, Cherry Heirloom Tomatoes, Blue Cheese	
CAESAR	7/13
Romaine Hearts, Grated Parmesan, Sriracha Breadcrumbs, White Anchovy, Lemon, Ancho-Chili Dressing	
Recommended - Add: Nashville Hot Chicken - 7	
THE YORK COBB	14
Romaine Hearts, Egg, Bacon, Cucumber, Heirloom Cherry Tomatoes, Avocado, Bleu Cheese Crumbles, House Vinaigrette	
SALAD ADD-ONS	
Chicken - 6, Shrimp - 7, Steak - 8	

SANDWICHES

THE YORK BURGER	16
1/2 lb. Tri-Blend Patty (Short Rib, Sirloin, & Chuck), Fried Onions, Slab Bacon, Shaved Lettuce, Tomato Slice, House Sauce, Cheddar, Seeded Roll, Fries	
NASHVILLE HOT CHICKEN	16
Nashville Hot Fried Chicken Breast, Slab Bacon, Lettuce, Tomato, Avocado Ranch, Brioche, Fries	
FISH & CHIPS	15
Beer Batter Fried Cod, Pickled Slaw, Lemon-Sriracha Tartar, Seeded Roll, Hand-Cut Fries	

PASTA

TRUFFLE STROZZAPRETI	23
Strozzapreti Pasta, Sweet Italian Sausage, Wild Mushroom Blend, Asparagus, Paremsan-Truffle Cream Sauce, Crostini	
CALABRIAN RIGATE	23
Pipette Rigate Pasta, Chicken, Calabrian Chili Paste, Serrano Peppers, Garlic, Onion, Blistered Heirloom Cherry Tomatoes, Vodka Cream Sauce, Crostini	
LINGUINE CATALAN	32
Jumbo Shrimp, Middleneck Clams, Chorizo, Chili Flakes, Bread Crumbs, White Wine-Garlic-Butter Sauce, Crostini	
SHORT RIB RAVIOLI	25
Bordelaise, Wild Mushroom Duxelle, Horseradish Crème	

MAINS

BLACKENED SCALLOPS	36
U-10 Scallops (4), Spanish Rice, Heirloom Cherry Pico de Gallo, Chimichurri	
TANGLEWOOD CHICKEN	26
Tanglewood Farms Free-Range Chicken Breast, Pan-Seared Crispy Skin, Collard Greens, Mashed Potatoes, Gravy	
PORK CHOP	28
12oz Bone-In Center Cut Berkshire Pork Chop, Gochujang Rub, Kimchi Fried Rice, Fried Egg	
SALMON	28
Everything Crust, Couscous Grain Salad, Lemon Herb Vinaigrette, Dill Crème	
HALIBUT	Market Price
Prosciutto Wrapped, Mashed Potatoes, Asparagus, Garlic Cream	

*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.

3% Processing fee will be added to the total bill for all credit card payments. | Parties of 8 more will be charged an automatic 20% gratuity. Separate Checks will not be honored.

