

YANNI'S BAR & GRILL

MEZE/STARTERS/SIDES

Pitas & Dips small 7/ large 10/ trio 13
substitute pita with fresh vegetables 2

Tzatziki

yogurt, cucumber, garlic, evo oil,
red wine vinegar, fresh dill & pita bread

Hummus

garbanzo beans, tahini, garlic, hot sauce,
lemon juice, evo oil, paprika & pita bread

Tirokafteri

whipped feta & cream cheese with pepperoncini,
Serrano peppers, evo oil & pita bread

Bruschettas - grilled French bread with toppings

Neapolitan 2.25 per piece

tomato, garlic, basil, evo oil

Spartan 2.5 per piece

tomato, feta, onion, Greek oregano, evo oil

French 2.75 per piece

roasted peppers, garlic, goat cheese, onion,
parsley, red wine vinegar, evo oil

Smoked Salmon & Caviar 4.5 per piece

smoked salmon, black caviar, sliced egg,
horseradish cream cheese, onion, evo oil

Spanakopita 3.25 per piece

spinach, onion, dill, feta & ricotta cheese, egg,
buttery phyllo served with tomato basil garnish

Grilled Loukaniko 12

Kielbasa, fresh lemon juice & Greek oregano

Arancini 8

4 fried risotto balls with beef Bolognese, mozzarella, Parmesan,
onion, peas, egg, panko crumbs, homemade marinara

Saganaki 11

sautéed kefalograviera cheese, lemon, butter, not flamed

Beets & Feta 10.5

beets, feta, red onion, basil, balsamic vinaigrette

Baked Goat Cheese Pita Pizza 12

goat cheese, roasted peppers, Kalamata olives,
red onion, marinara, mozzarella

Baked Chicken Pesto Pita Pizza 12

pine nut pesto, chicken, artichokes & mozzarella

Smoked Salmon Pita 12

smoked salmon, horseradish cream cheese,
capers, red onion, dill, avocado

Black Mussels 16

one pound of mussels in saffron, garlic cream,
rosemary, white wine

Fried Calamari Misto 15

calamari, carrots, green beans, pepperoncini,
lemon pesto aioli, marinara

Mediterranean Platter Sm 20/ Lg 25

beets, feta, fresh mozzarella, artichoke hearts,
roasted vegetables, tomato basil, avocado, pepperoncini,
olives, Prosciutto di Parma ham, pita, tzatziki

Sauteed Spinach Lemon Garlic 7.5

Brussel Sprouts 8.5

Sherry Wine Carrots 5.5

Green Beans 7.5

Yanni's Rice 5.5

Garlic French Fries 5.5

dusted with Parmesan cheese

We greatly appreciate our community support & we are blessed with kind and generous guests. Our hard working team and we will continue to strive to provide our guests the best and safest experience through these difficult times.

While we will try our best to bring your order to your car at the quoted time please allow few extra minutes.

Sincerely,

Yannis, Denise, Alex and the YB&G team

Curbside Pick up Menu

In order to practice social distancing effectively, we encourage our guests to opt for payment over the phone and curbside pick up in their car trunk.

Gratuities for the YB&G team are greatly appreciated when you make the payment over the phone to minimize close contact.

Your credit card and itemized receipt will be taped to the bag with the food.

Due to production limitation we can only accept 6 take out orders for every 15 minutes.

Please place your orders as early as possible in order to secure your preferred pick up time.

SALADS small / large

Caprese Salad 11/14

tomatoes, fresh mozzarella, basil, evo oil, Greek oregano

Caesar Salad 9/12

romaine hearts, garlic croutons, grana padano
Parmesan, homemade Caesar dressing

Baby Field Greens Salad 8/11

organic spring mix, tomato, carrots, apple pecan vinaigrette

Spinach Salad 10.5/13.5

spinach, feta, dried cranberries, candied walnuts, onion,
apple pecan vinaigrette, balsamic reduction

Spring Mix Salad 10.5/13.5

organic baby field greens, goat cheese, dried cranberries,
candied walnuts, apple pecan vinaigrette, balsamic reduction

Yanni's Salad with or without lettuce 12.5/15.5

tomato, cucumber, bell pepper, red onion, Kalamata olives,
feta, red wine oregano vinaigrette

Mediterranean Salad 12/15

romaine, tomato, roasted vegetables (eggplant, red & green
bell peppers, mushrooms, onion), Kalamata olives,
kasseri cheese, apple pecan vinaigrette dressing

Gourmet Salad 13/16

romaine, tomato, roasted red peppers, artichokes, avocado,
onion, Kalamata olives, feta, kasseri cheese, balsamic vinaigrette

Cobb Salad 15/18

romaine, tomato, marinated chicken, egg, bacon, gorgonzola cheese,
onion, avocado, balsamic vinaigrette or homemade ranch

San Remo Salad 13/16

organic baby field greens, goat cheese, beets, carrots, sundried
tomatoes, avocado, fresh tomatoes, red onion,
apple pecan vinaigrette dressing

Corsica Salad 14/17

organic spring mix, roasted vegetables (eggplant, red & green bell
peppers, mushrooms, onion), sundried tomatoes, artichokes, pine
nuts, Kalamata olives, goat cheese, avocado, balsamic vinaigrette

Add to any salad: Prosciutto Di Parma Ham 4,
Grilled Salmon 12, Grilled Chicken Skewer 5,
Shrimp 10, Beef Tenderloin or Lamb Skewer 9

STEAK, CHOPS & PLATES

Served with chef's vegetable & Yanni's rice

Herbed Rack Of Lamb 36

Pork Loin Chop 28

brandy wine green peppercorn demi-glace

Filet Mignon 34

served in a porcini mushroom demi glace or
gorgonzola cream sauce

Salmon Lemoni 28

pan seared in lemon, dill, garlic, white wine, lobster broth cream

Grilled Salmon Yanni's Salsa 28

diced tomatoes, garlic, capers, Kalamata olives, parsley, avocado

Jumbo Sea Scallops 29

wrapped in prosciutto di Parma ham

Chicken Piccata 20

sautéed in lemon, capers, parsley, white wine, garlic, butter

Chicken Vesuvio 21

topped with roasted eggplant, red & green bell peppers,
mushrooms, onion, marinara, melted mozzarella

Chicken Saltimbocca 21

topped with prosciutto di Parma ham, sage and kasseri cheese in
a garlic Marsala wine demi-glace sauce

*Skewers topped with feta cheese and served with
a bell pepper and onion skewer, tzatziki & pita*

Chicken Skewer single 18 double 22

marinated in white wine, lemon, turmeric, garlic, Greek oregano, evo oil

Shrimp Skewer single 20 double 24

rosemary shrimp, wrapped in prosciutto di Parma ham, balsamic reduction

Lamb Skewer single 20 double 24

marinated in olive oil, rosemary garlic, topped with balsamic reduction

Beef Tenderloin Skewer single 20 double 24

marinated in red wine, garlic, bay leaf

Yanni's Cheeseburger 16

grass fed ground beef, applewood smoked bacon,
aged cheddar, lettuce, tomato, onion, Yanni's sauce
served with garlic French fries dusted with Parmesan cheese

BOWLS

Substitute with gluten-free penne, ask for availability 2

Bouillabaisse 24

salmon, white Mexican shrimp, calamari, sea scallop, mussels &
clams in a tomato, saffron seafood broth, red onion, basil

Risotto Primavera 20

arborio rice with seasonal vegetables in butter, white wine

Seafood Risotto Arrabbiata 26

salmon, sea scallop, white Mexican shrimp, calamari,
black mussels, clams in a spicy tomato sauce

Capellini Tomato Basil 15.5

fresh tomatoes, basil, garlic, marinara

Penne Roasted Vegetables 16.5

eggplant, peppers, mushrooms, onion, tomatoes, marinara

Penne Greca 15.5

tomatoes, Greek oregano, feta, Kalamata olives, garlic, olive oil

Linguine Pesto 16.5

sweet basil, garlic, evo oil, cream, pine nuts, sundried tomatoes,
grana padana Parmesan

Linguine Salmon 23

salmon, capers, tomatoes, garlic, basil in a creamy tomato sauce

Linguine Frutti Di Mare 24

shrimp, mussels, salmon & calamari in spicy tomato or white wine broth

Linguine Lucianna 19

calamari, fresh tomatoes, white wine in a spicy marinara sauce

Linguine Mussels 20

mussels, sherry wine, garlic, oregano, chili flakes

Linguine White Mexican Shrimp 23

garlic, basil, white wine, lobster broth, cream

Capellini Tourkolimano 23

white Mexican shrimp, tomatoes, basil, garlic, spicy marinara, feta

Penne Chicken Marsala 18

chopped chicken, shallots, garlic, sage, mushrooms,
Marsala wine, demi glace, cream

Chicken Lasagna 17

homemade ricotta, Parmesan and mozzarella cheese
served in a béchamel & marinara sauce

Lamb Cannelloni 18

ground lamb, sun dried tomatoes, spinach, pine nuts, mozzarella, onion,
grana padana Parmesan, béchamel, marinara sauce

Linguine Bolognese 16

ground beef, tomato, onion, butter, cream

Ravioli Romano 17

cheese ravioli, prosciutto di Parma ham, garlic, cream, peas

Linguine Carbonara 18

prosciutto di Parma ham, garlic, egg, parsley, cream

DESSERT

Tiramisu 8

Lady fingers dipped in espresso, layered with homemade
mascarpone, dusted with cocoa powder

Chocolate Budino reg. 8 small 5.5

Our signature dessert, it means pudding in Italian. It is dense
bittersweet chocolate layered with vanilla sauce and topped with
whipped cream, chocolate shavings & garnished with strawberries

Cookie Crust Cheesecake 8

Light and creamy, made with sweetened ricotta and cream cheese,
baked in an Amaretti cookie crust, port wine reduction, strawberries

Almond Biscotti 1.5

Twice baked crunchy cookie flavored with almonds and cinnamon,
perfect for dipping in coffee or cappuccino

Please advise your server of any food allergies