

STARTERS

lamb flatbread

feta, lemon zest, mint, watercress & tzatziki 11

crab cakes

dungeness crab with chipotle mayo 13.50

hummus plate ⑤

marinated olives, veggies, feta, pita bread 12

cajun tots ⑤⑥

peppercorn ranch 6 / 9.50

fresh-cut fries ①②③

5.50 / 8.50

our daily soup

cup 4.50 / bowl 5.50

add side of fresh bread 1.50

SALADS

add chicken 4.50

add side of fresh bread 1.50

⑥ dressings: ranch, blue cheese, balsamic vinaigrette

blackened chicken caesar

seasoned grilled chicken served on our caesar salad 13.50

courtyard cobb ⑥

chicken, olives, tomato, bacon, avocado, blue cheese, romaine, hard-boiled egg & your choice of dressing 16

citrus smoked salmon

house-smoked salmon, candied pecans, shaved fennel, citrus segments tossed in an IPA vinaigrette 16.75

yard house ①⑥

spicy greens, jicama & carrot ribbons & your choice of dressing 9

PIZZA

substitute a small gluten-free crust for 3 dollars ** ⑥

pesto garden veggie ⑤

mozzarella, goat cheese, peppers, onions, olives, mushrooms & spinach 13.50 / 31

inferno

chorizo, pepperoni, salami, jalapeño & crushed red peppers 14.50 / 33.50

fall farm

roasted butternut squash, apple cider onions, blue cheese, Mozzarella, sage, bacon & crushed red peppers 13.50 / 31

principal's special

canadian bacon, pepperoni, sausage, onions, black olives 13.75 / 31.50

barbecue chicken

garlic-roasted chicken, smoked mozzarella, bell pepper, red onion, fresh cilantro, hammerhead bbq sauce 13.75 / 31.50

DINNER SPECIALTIES

honey-bacon salmon *⑥

sweet potato mash, braised greens, balsamic reduction & hazelnuts 19.25

new york *

mushrooms, roasted herb red potatoes & cognac-veal demi glace 26

short ribs*

fried potato cake, braised greens, horseradish gremolata 19.75

duck ravioli

seared duck breast, pomegranate sauce & pesto 22.50

lobster mac

fresh macaroni pasta tossed with a three cheese sauce topped with lobster 21

chicken marsala

grilled chicken breast topped with mushroom-marsala wine sauce, mashed potatoes & seasonal vegetables 17

SANDWICHES

served with your choice of fresh-cut fries or tater tots substitute a small yard salad or cup of soup for 1 dollar

substitute a gluten-free bun for 2 dollars ** ⑥

chicken caprese

grilled chicken breast topped with prosciutto, roasted red peppers, fresh mozzarella & basil on a ciabatta roll with balsamic mayo 13.75

smoked french dip

house-smoked prime rib, smoked gouda & caramelized onions on house-made ciabatta 15.75

jerry's veg wrap ②③

hemp slider patties, hummus, lettuce, tomato, onion & spicy greens in a spinach tortilla 12

*BURGERS

served with your choice of fresh-cut fries or tater tots substitute a small yard salad or cup of soup for 1 dollar

**substitute a gluten-free bun for 2 dollars ⑥

courtyard burger

6-oz fresh all-natural Country Natural Beef patty, brioche bun, lettuce, tomato, red onion, pickles & secret sauce 11.75

add cheese 1.25 or bacon 1.75

captain neon

blue cheese dressing & bacon 14.25

dungeon

swiss cheese & grilled mushrooms 13.75

wilbur's jumbo deluxe

bacon, tillamook® cheddar & a fried egg 15.25

communication breakdown

tillamook® cheddar, grilled mushrooms, onions & bell peppers 13.75

smokin' cali

pepper-jack cheese, avocado, bacon & chipotle hammerhead bbq sauce 15.25

kennedy kougar burger

sautéed mushrooms, cambozola cheese 15.75

Dietary Restriction Menu Key

② Dairy Free ⑥ Gluten Free** ① Vegan ⑤ Vegetarian

** every effort will be made to minimize contact with gluten *Consuming raw or under cooked eggs & meats may increase your risk of food borne illness