# STARTERS

## FRESH

#### CLASSIC CAESAR SALAD

Romaine hearts, homemade croutons, cashew bits, topped with Caesar dressing. Add Chicken or Beef

#### SIGNATURE BEET SALAD

Arugula, assorted beets, shallots, cherry tomatoes, pine nuts, Jerusalem grape vinaigrette with herb avocado mousse.

#### **GREEN SUPREME SALAD**

Arugula, butternut squash, walnuts, oranges pomegranates, red onions, red wine dijon vinaigrette, topped with sweet potato chips.

#### MUSHROOM SALAD

Baby spinach, assorted mushrooms, red onions, hearts of palm, cherry tomatoes, sliced almonds, dijon balsamic vinaigrette.

#### **BEEF CARPACCIO**

Filet mignon, capers, pickled onions, saffron mayo, truffle oil, balsamic reduction.

#### STEAK TARTARE

Lean fresh beef, capers, shallots, mustard, topped with avocado and egg yolk.

## SOUPS

#### YAKAR CHICKEN SOUP

Pulled chicken, diced vegetables in a rich chicken broth.

#### SOUP DU JOUR

Chef's daily selection of soup. Inquire with your server.

## HOT APPETIZERS

#### **CRISPY BEEF**

Marinated filet mignon, garlic aioli, zesty chili sauce.

#### CHEF'S CIGAR ROLLS

Crunchy rolls filled with ground prime rib, with sweet chili and pesto aioli.

#### **BBQ BEEF TACOS**

Crispy tacos filled with slow-cooked pulled beef, pico de gallo, and guacamole.

#### **BRISKET RISOTTO**

Braised brisket, creamy portobello risotto, crispy onions, rich demi-glaze.

#### PESTO GNOCCHI

Marinated steak, housemade potato gnocchi, pesto bechamel sauce.

#### **BABY LAMB RIBLETS**

Grilled baby lamb, garlic honey glaze, caramelized crunch.

#### **STEAK HUMMUS**

Seared steak strips served atop creamy hummus, finished with olive oil and fresh herbs.

#### CAULIFLOWER FLORETS

Flash-roasted in a light batter, lemon tahini sauce.

#### **SWEETBREADS**

Pan-seared sweetbreads, assorted mushrooms with truffle glaze.

#### CHICKEN LOLLIPOPS

Served with sweet chili sauce.

#### **TONGUE** Seared beef tongue, grilled apples, red wine reduction.

#### **BBQ BABY BACK RIBS**

Tender, slow-smoked ribs glazed with our signature BBQ sauce.

#### YAKAR SPECIALTY PIZZA

Smoked beef bits, cherry tomatoes, caramelized onions, peppery arugula, balsamic drizzle.

#### SIGNATURE MIAMI RIBS

Grilled short ribs with balsamic glaze.

#### **PASTRAMI CROQUETTES**

Pastrami-mashed potato croquettes, with saffron mayo.

#### TROPICAL CHICKEN POPPERS

Breaded chicken breast, mango salsa, sweet chili sauce.

#### CLASSIC SLIDERS

Pretzel buns, beef sliders, caramelized onions, bourbon glaze, and chipotle aioli.

# MAINS

## ENTRÉES

#### PAN SEARED HALF CHICKEN

Juicy chicken with roasted garlic potatoes, chimichurri sauce.

#### CHICKEN MARSALA

Pan-seared chicken in a creamy marsala mushroom sauce with mashed potatoes and sautéed beans.

#### YAKAR PRIME BURGER

Prime beef burger, sunny-side egg, sautéed mushrooms, caramelized onions, and spicy mayo, served with Yakar fries.

#### SCOTTISH SALMON

Pan-seared Sc ottish salmon, spiralized vegetables, avocado basil mousse, garlic lemon sauce.

#### **BABY LAMB CHOPS**

Grilled baby lamb chops, roasted garlic potatoes, sautéed vegetables, chimichurri sauce.

#### **PLATINUM STEAK**

11 oz flat iron steak served with a side dish of your choice.

### STEAKS

#### SERVED WITH YOUR CHOICE OF ONE SIDE DISH.

PREMIER FILET MIGNON

11 oz **PRIME** filet mignon.

**PRIME COWBOY STEAK** 25 oz PRIME cowboy steak.

#### **CENTER CUT RIBEYE**

16 oz **PRIME** center cut rib-eye steak.

SKIRT STEAK 11 oz skirt steak, served with chimichuri sauce.

STEAKHOUSE TRIO Ribeye served with fries and house salad. SURPRISE STEAK (LIMITED AVAILABILITY) 11 oz PRIME surprise steak.

#### PEPPER CRUSTED **RIB STEAK**

Bone-in rib steak seasoned with salt and black pepper.

RARE

MEDIUM-RARE

MEDIUM

MEDIUM-WELL

WELL DONE

Very red, Center

Red, Center

**Pink Center** 

**Slightly Pink** 

**ORDER CHICKEN!** 

## SIDE DISHES

FRIES TRUFFLE FRIES HOUSE SALAD MASHED POTATOES GRILLED ASPARAGUS PORTOBELLO RISOTTO ROASTED POTATOES

MUSHROOM MEDLEY SAUTÉED GREEN BEANS SAUTÉED VEGETABLES

## DESSERTS

### APPLE CRUMBLE CHOCOL ATE PEANUT BUT TER MOUSSE CHOCOL ATE SOUFFLE CHURROS CRÈME BRULEE FRIED OREOS MINI DONUTS SORBET TO TIRAMISU



18% GRATUITY WILL BE ADDED TO ALL TABLES UP TO 5 GUESTS 20% GRATUITY WILL BE ADDED TO ALL TABLES OF 6 PLUS.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk for foodborne illnes.

# THE CONNOISSEUR'S CHOICE TAKE YAKAR TO GO!

ASK ABOUT OUR SPECIAL EVENTS & CATERING OPTIONS.