

## 3 Course Sunset Dinners

*Starting at 3pm Mon-Sat  
Sunday Starting at 11:30  
must be seated by 5:45pm*

No other Promotions or Coupons Please.  
Subject to Change without Notice.

### 1st Course—Choose One

#### Steak and Cheese Egg Roll

Choice Strip Sirloin and Tenderloin with a Five Cheese Blend in a Crispy Egg Roll Wrapper served with Sriracha-Cheddar Sauce for Dipping

#### Sriracha Bleu Chicken

Tenderloins Tossed in our Spicy Sauce.  
Served with Celery & Carrot Slaw

#### Fried Cauliflower

Lightly Battered and Tossed with Sweet Chili - Buffalo Sauce

### Soup of the Day—or—Clam Chowder

#### House Salad\*

Fresh Greens, Diced Red Onion & Peppers, Tomatoes, Choice of Dressing

#### Classic Caesar\*

Chopped Romaine, Croutons, Parmesan & Dressing

#### Fettuccini Alfredo

Fettuccini Tossed in a Creamy Alfredo Sauce

#### Caprese\*

Vine Ripe Tomato, Fresh Mozzarella, Basil, and Balsamic Drizzle

#### Shrimp Cocktail (3)\*

Cocktail Sauce & Lemon

#### Iceberg Wedge\*

Choice of Dressing

#### Dressings:

Chianti Italian, Ranch,  
Bleu Cheese or Honey Mustard

\*Can Be Prepared Gluten Free

Please let your server know of any allergies in your party before ordering. Consuming Raw or Undercooked foods can be hazardous to the elderly and the young.

## Sunset Entrees

#### Fish & Chips 17

Crispy French Fries, Cole Slaw & Lemon

#### Black Angus Ricotta Bolognese 16

Choice Black Angus Meat Sauce tossed with Fettuccini Noodles, Ricotta Cheese and Alfredo Sauce.

Served with Garlic Bread

#### Seafood Stuffed Sole 21

Topped with Lobster Sauce.  
Served with Rice and Vegetable

#### 10oz Black Angus Boneless

#### Prime Rib of Beef\* 28

Sea Salted Baked Potato & Au Jus

#### Gilled Lemon Herb Chicken\* 17

With Onions & Peppers, Tzatziki & Rice

#### Black Angus Braised

#### Shepherd's Pie 18

Carrots, Sweet Peas, Gravy and Cheddar Mashed

#### Ted's Turkey Dinner 18

Red Bliss Mashed, Vegetable Pan Gravy & Cranberry Sauce

#### Mussels Marinara\* 17

A Full Pound of PEI Mussels over Linguini

#### Panko Crusted Chicken Parmesan 18

Served on Linguini

#### Baked Haddock\* 19

Seasoned Crumbs, Rice & Vegetable

#### Chicken Scampi\* 18

Roasted Tomatoes, Garlic Sauce on Linguini

#### 1 1/4 Pound Boiled Lobster\* (Market)

Sea Salted Baked Potato,  
Drawn Butter & Lemon

#### Chef's Daily Specials

Ask Server for Details

### Dessert—Choose One

Mud Pie, Chocolate Mousse,  
Homemade Apple Crisp or  
Crème de Menthe Chocolate Chip Parfait

## Martinis

### **Espresso**

Kahlua, Irish Cream, Smirnoff Vanilla Vodka and Brewed Espresso

### **Ultimate Berry**

World's healthiest cocktail! Blueberry Acai Vodka, Blueberry Schnapps, with White Cranberry Juice

### **The Y House Cosmo**

Deep Eddy Orange, Cointreau, Cranberry Juice and Lemon/Lime

## Classics

### **Prohibition Manhattan**

This Week's Bourbon or Rye Selection with Sweet Vermouth and a dash of Agostura Bitters

### **YH Side Car**

Remy Martin, Our Sour Mix and a Splash of Strawberry Puree

### **Strawberry Collins**

Absolut Lime, Our Sour Mix and a Splash of Strawberry Puree

## Our Favorites

### **Nauset Light Hurricane**

Doc Brown's Really Bad Rum, Captain Morgan Spiced Rum, Pineapple, OJ and Lime Juice

### **Jack & Arnie**

Jack Daniel's Honey, Lemonade and Iced Tea

### **Vinyard Rum Punch**

Mt. Gay, Cointreau, Pineapple, OJ and Lime Juice

### **Frozen Daiquiris, Coladas and Margaritas**

Original, Strawberry, Raspberry, Banana or Mango

## Moscow Mules

### **Cape Cod Mule**

Oysterville Vodka, Ginger Beer, Splash of Cranberry Juice,

### **Spicy Mule**

Hanson's Habenero Vodka, Ginger Beer with a Lime

### **Ornery Mule**

Doc Brown's Really Bad Rum, Ginger Beer with a Lime

## Wicked Good Margaritas

### **Numero Uno**

Cuervo Traditional Tequila, Cointreau and Our Sour Mix

### **Put the Key Lime in the Coconut**

1800 Coconut Tequila, Blue Chair Bay Key Lime Cream, Triple Sec and Our Sour Mix

### **The Bog**

Cuervo Traditional Tequila, Cranberry Juice, Triple Sec and Our Sour Mix

## Beers in the Bottle

Stella Artois

Sam Adams Lager

Pilsner Urquell

Budweiser

Bass Ale

Bud Light

Harpoon IPA

Coors Light

Heineken

Miller Light

Corona

Michelob Ultra

Amstel Light

Red Bridge

Yuengling

O'Douls

## Small Plates

### **Grilled Prosciutto Wrapped Asparagus\* 10**

Jumbo Asparagus Spears wrapped with Parma Ham and Drizzled with White Truffle Oil. Dusted with Shredded Parmesan Reggiano

### **Sriracha Bleu Chicken 10**

Sriracha Buffalo Sauce, Bleu Cheese Slaw

### **Seafood Stuffed Mushroom 11**

Spring Mix, Citrus Drizzle

### **Crispy Calamari 13**

Fresh Calamari, Onion Petals, Sliced Pepperoncini and Sliced Cherry Peppers, Lightly Battered and Fried, with Marinara

### **Steak and Cheese Egg Rolls 11**

Choice Strip Sirloin and Tenderloin with a Five Cheese Blend in a Crispy Egg Roll Wrapper served with Sriracha-Cheddar Sauce for Dipping

### **Lemon Garlic Shrimp\* 14**

Plump, Sweet Shrimp seasoned and sautéed with Garlic and Tomato. Finished with Lemon Sauce and served over Crostini

### **Pan Seared Scallops\* 14**

Local Sea Scallops, Golden Seared then placed on Cucumber and Avocado Sriracha Cream tower and Drizzled with Citrus Crème Fraiche

### **Mussels Isabella\* 14**

White Wine, Garlic, Herbs & Citrus Butter

### **Greek Mezze Plate 12**

Grilled Locanico Sausage, Tzatziki, Tomatoes, Sliced Feta Cheese and Toasted Bread.

### **Jumbo Shrimp Martini\* 13**

3 Jumbo Shrimp, Cocktail Sauce, Lemon  
Additional Shrimp 4 each

### **Oysters on the Half Shell\* 14**

(6) Sriracha Horseradish—Additional Oysters 3.50 each

### **Chilled Ahi Tuna\* 14**

While it Lasts! Sesame Crusted Ahi, Seared Rare then Chilled and Sliced. Served with Seaweed Salad, Pickled Ginger, Sweet Soy and Wasabi Aioli.

\*Can Be Prepared Gluten Free

## Wines by the Glass

**Whites:** Chardonnay, Pinot Grigio, Sauvignon Blanc, Reisling, Prosecco, Moscato

**Reds:** Cabernet, Merlot, Pinot Noir, Chianti, Melbac, Shiraz, Red Zinfandel, Red Blends

**Rose's:** Beringer White Zinfandel, Simi Rose, Blufeld

**Wines also available by the Bottle**

## Beers on Tap

Mayflower IPA

Cape Cod Red

Sam Adams Seasonal

Devils Purse ESB

Hog Island White Shark Wheat