

## **DINNER**

### **APPETIZERS**

#### **PORK STREET TACOS 8**

Three large pork tacos marinated with smokey ancho pepper, diced pineapple pico de gallo, salsa verde

#### **ROASTED RED PEPPER HUMMUS 10**

Kalamata olives, pepperoncini, cucumbers, warm pita bread

#### **SPICY PRAWNS 12**

Fresh grilled focaccia, orange slices

#### **STEAMED MANILA CLAMS 13**

White wine garlic butter sauce, toasted heavenly loaf

### **SOUP & SALAD**

#### **CHEF'S SOUP OF THE DAY, Cup 7 Bowl 10**

#### **SPRING GREEN SALAD (V) SMALL 7 LARGE 10**

Our house greens, pickled red onion, tear drop tomatoes, julienne carrots

**Choice of vinaigrettes/dressings:** orange vinaigrette, balsamic, Greek, ranch, bleu cheese

#### **YELLOW CHURCH CAESAR SALAD SMALL 7 LARGE 10**

Romaine hearts, house croutons, Caesar dressing, parmesan cheese, lemon wedge

#### **GREEK SALAD ENTREE (V) 13**

Chopped romaine, feta cheese, tomatoes, cucumbers, pepperoncini, red onion, Kalamata olives, red pepper hummus, pita bread

#### **\*SEARED RARE TUNA SALAD 17**

House green blend, roasted fingerling potatoes, hard-boiled egg, pickled red onion, tomatoes, kalamata olives, cucumbers, caper vinaigrette

### **SANDWICHES**

ALL SANDWICHES ON THE MENU INCLUDE ONE SIDE OF POTATO SALAD OR SOUP OF THE DAY. YOU MAY SUBSTITUTE FOR SIDE CAESAR SALAD, OR SIDE GREEN SALAD WITH YOUR CHOICE OF DRESSING \$2 TO SPLIT ONE LUNCH ENTREE WILL BE ADDITIONAL \$3

#### **THE HOLY MOLY CHICKEN SANDWICH 13**

Our apple barbeque sauce, Tillamook white cheddar, pickle spear, bacon on heavenly loaf

#### **1/2 POUND STEAK BEEF BURGER 14 (Ask for Vegan Options)**

Our house crafted bun, Tillamook cheddar, roasted garlic aioli, lettuce, tomato, onion, pickle spear

#### **1/2 POUND BISON BURGER 16**

House baked burger bun, aged white cheddar, caramelized onions roasted jalapeño aioli, lettuce, tomato, pickle spear

## PASTA

### **SUN DRIED TOMATO LINGUINI (V) 13**

Sautéed onions, garlic, white wine lemon EVOO sauce, feta cheese, fresh basil  
Add chicken 5 Shrimp 6

### **SKILLET BAKED MAC-N-CHEESE (V) 14**

Rich white cream sauce with a blend of four cheeses and truffle essence  
Add bacon 3.5 Shrimp 6

### **GLONDO'S ITALIAN SAUSAGE LINGUINI 15**

Tomato sauce, parmesan cheese, fresh basil

### **CHICKEN LINGUINI 17**

Lemon caper butter sauce, artichoke hearts, fresh tomatoes, fresh basil, parmesan  
cheese cheese

## MAIN ENTREES

**ADD SMALL SALAD TO YOUR MAIN ENTRÉE OR SMALL CUP OF SOUP FOR \$2**

### **THAI STIR-FRIED SHRIMP 18**

\*GLUTEN FREE OPTION\*

Rice noodles, sliced mushrooms, peppers, baby bok choy, zucchini, fresh basil, fresh  
mint, green coconut curry sauce

### **SEARED RARE ASIAN TUNA 19**

Ginger soy reduction, wasabi sauce, sautéed onion, mushrooms-bok choy

### **16oz BONE IN SNAKE RIVER FARMS (SRF) PORK SHANK 20**

Slow braised pork shank in smokey ancho sauce, mashed potatoes, sautéed chef's  
seasonal vegetables

### **8oz AGED COULOTTE SIRLOIN STEAK 20**

Mashed potatoes, sautéed chef's seasonal vegetables, grilled sweet pepper chutney

### **7oz CEDAR PLANK STEELHEAD 21**

Steamed jasmie rice, artichoke-caper brown butter sauce, sautéed baby bok choy

### **8oz GARAM MASALA CRUSTED RACK OF LAMB 24**

Roasted fingerling potatoes, artichoke hearts, sundried tomatoes, sautéed chef's  
vegetables

### **14 oz DOUBLE RR RANCH SIGNATURE NEW YORK STEAK 27**

Mashed potatoes, morel mushroom sauce, sautéed chef's seasonal vegetables

## SIDES

Steamed Rice 4

Chef's Vegetables 6

Mashed Potatoes 6

Chicken Breast 5

Mac N Cheese 8

Steelhead 8

"The consumption of raw or undercooked eggs/meat may increase the risk of food borne illness"

### OUR FOCUS

To work with Pacific Northwest seasonal ingredients: We are privileged to have some of the best farmers on the Eastside of Washington State, including the best wines and microbrews. To insure quality and freshness we work with local seasonal ingredients, we focus on baking all our bread daily, cutting our own meats and using only the freshest ingredients. For vegan, special dietary needs or allergies please call us in advance so we can better assist

you. For reservations or catering please call at 509-933-2233 or stop by the church at: 111 S Pearl St  
Ellensburg, WA 98926 email: [theyellowchurchcafe@gmail.com](mailto:theyellowchurchcafe@gmail.com)