

OLD YELLOWSTONE GARAGE

FAMILY STYLE

FROM THE GARDEN

CHOOSE 3 | \$28 PER PERSON

CHOOSE 2 | \$18 PER PERSON

Tuscan Kale Caesar | White Anchovy | Parmigiano | Herb Croutons \$9

Farro Salad | Mixed Summer Vegetables | Lambrusco Red Wine Vinaigrette \$10

Wild Arugula | Shaved Parmigiano | Caramelized Fig Vinaigrette \$10

OYG Chopped Salad | Grilled Baby Iceberg | Mixed Peppers | Caramelized Onion | Pork Belly Croutons
Midnight Moon Dressing \$14

Classic Caprese | Heirloom Tomatoes & Summer Squash | House-pulled Mozzarella Basil | Italian Olive Puree \$11

Thai Chicken Salad | Curry Quinoa & Brown Rice | Heirloom Carrots Sweet Thai Chili \$11

House-made Fusilli Pasta Salad | Asparagus | Artichokes Hearts | Roasted Peppers | Pickled Ramps |
Toasted Pine Nut Dressing \$9

Classic Salad | Roast Tomatoes | Grilled Onion | Herb Red Wine Dressing \$9

MAIN ACT

CHOOSE 3 | \$63 PER PERSON

CHOOSE 2 | \$42 PER PERSON

Sea Shell Pasta | Broccoli, Green Beans, Heirloom Tomatoes | Honey Crisp Tofu | Ponzu Dressing \$15

Caprese Mac & Cheese | Tomato Bechamel | House-pulled Mozzarella | Basil Breadcrumbs \$15

Lasagna | San Marzano Tomatoes | House Ricotta | Spiced Provolone Sausage \$16

Guajillo Pepper Dusted Ahi Tuna | Mango Sambal | Pomegranate Butter | Cous Cous \$27

Assorted Kebabs - Beef, Chicken & Shrimp | Assorted Vegetables | Red Wine Vinaigrette \$23

Roasted Buffalo Ribeye (4 oz) | Au Gratin Potatoes | Garlic Beans | Red Wine Demi \$31

Pan Seared Fennel Crusted Skuna Bay Salmon | Artichoke, Asparagus & Garbanzo Salad
Grilled Meyer Lemon Ponzu \$24

Herbed Beef Tenderloin (4 oz) | Lobster Mash Potatoes | Wild Mushrooms | Bearnaise \$29

Stuffed Eggplant | Summer Vegetables | Tomato Gravy \$17

Chicken Tinga | Flour Tortillas | Sour Cream \$15

Carnitas Enchiladas | Smoked Poblano Sauce | Pico de Gallo \$15

Seafood Boil | Shrimp, Barramundi & Snow Crab Legs | Corn Andouille Sausage | Red Potatoes \$27

Pan Seared Black Cod | Edamame Succotash | Miso Glaze \$25

Curry Vegetable Stir Fry | Snap Peas | Marinated Tofu \$15

BBQ Chicken Breast & Thighs \$19

BBQ Baby Back Ribs \$24

Buffalo Brisket \$15

SIDES

CHOOSE 3 | \$18 PER PERSON

CHOOSE 2 | \$12 PER PERSON

Italian Potato Salad \$6

Cornbread | Maple Honey Butter \$4

Cajun Broccoli \$6

Mexican Street Corn \$6

OYG Baked Beans \$5

Parker House Rolls | Chive Oil \$6

Bake Potato Bar | Will all the Fixin's \$6

Brussels Sprouts | Dates & Figs | Pine Nuts | Maple Yogurt \$6

Tabbouleh | Italian Parsley | Lemon \$6

Black Bean Salsa | Tequila Lime Dressing \$6

DESSERT

CHOOSE 3 | \$18 PER PERSON

CHOOSE 2 | \$12 PER PERSON

Stone Fruit Panzanella | Zabaglione \$6

Tiramisu Panna Cotta | Espresso Syrup | Cocoa Powder \$7

S'mores | House-made Fluff | Chocolate Ganache \$6

Assorted Cookie Platter \$8

Strawberry Shortcake | Strawberries | Cream | Mint \$6

Twix/Snick Bites | Pretzel Crust \$6

Fresh Berries & Assorted Fruit | Cointreau | Mint \$6

Grandmothers Cake | Vanilla Custard | Salted Caramel Sauce \$6

Assorted Cupcakes \$4

Mini Ice Cream Sandwiches \$5



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PLATED OPTIONS

[priced per person / per plate]

FROM THE GARDEN

Asian Lettuce | Tri-Color Quinoa | Heirloom Carrots | Sweet Thai Dressing \$9

Summer Pasta Salad | Fregola Sarda | Grilled Farmed Vegetables Blistered Tomatoes & Feta Vinaigrette \$8

Charred Iceberg | Pork Belly Croutons | Mixed Peppers | Caramelized Onions | Pt Reyes Blue Cheese Dressing \$11

Petite Arugula | Mission Fig | Parmigiano | Hearts of Palm | Candied Pistachio \$10

Radicchio & Endive | Crisp Hibiscus | White Balsamic Mirin Vinaigrette Caramelized Pears \$10

MAIN ACT

Whole Roasted Tomahawk | Country Smashed Potatoes | Wild Mushroom Ragout Bordelaise \$85

Whole Roasted Lamb | Pickled Cucumbers & Carrots | Tabbouleh Salad Spiced Balsamic Tzatziki \$50

House-made Porchetta | Grilled Asparagus & Beans | Tonnato Sauce \$22

Pan Seared Barramundi | Roasted Artichoke Salad | Brown Butter Hollandaise \$24

Smoked Jumbo Prawns | Roasted Garlic Aioli | Charred Tomatoes \$22

Braised Veal Cheeks | Curried Leeks & Cabbage | Whipped Potatoes Barolo Demi \$20

Roasted Venison Striploin | Juniper Sage Reduction | Cauliflower Puree | Carrots & Peas | Blueberry Relish \$24

BBQ Glazed Salmon | Green Chili Grits | Jicama Relish | Baby Greens \$20

Pan Seared Scallops | Foie Gras Torchon | Blood Orange Butter \$28

Veal Sweetbreads Kung Poa | Pureed Broccoli | Toasted Cashews Scallop & Foie Gras Slider
Fried Brussels & Pomegranate | Tomato Vinegar \$15

Citrus Tea Rubbed Halibut | Lobster Mash Potatoes | Dashi Broth \$28

Peppercorn Rubbed Tenderloin | Smoked Gouda Gratin Cauliflower | Lemon Broccolini
House-made Steak Sauce \$30

Buffalo Ribeye | Porcini & Truffle Polenta | Eggplant Caponata \$36

Eggplant Melazane | San Marzano Tomatoes | Basil Ricotta \$15

Curry Vegetable Stir Fry | Snap Peas | Marinated Tofu \$15

DESSERT

Stone Fruit Panzanella | Zabaglione \$10

Tiramisu Panna Cotta | Espresso Syrup | Cocoa Powder \$10

Strawberry Short Cake | Black Pepper Strawberries | Reeds Dairy Cream | Mint \$9

Twix/Snick Bites | Pretzel Crust \$11

Fresh Berries & Assorted Fruit | Cointreau | Mint \$9

Grandmothers Cake | Vanilla Custard | Salted Caramel Sauce \$10

