



## YOLO RESTAURANT + LOUNGE

### STARTERS

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**Hog Wings\*** | Tender “fall off the bone” pork shank spun in any of our wing sauces 11.75

**Crab Cakes** | Lump crab cakes served with Meyer lemon and orange aioli 12.75

**Mediterranean Spread Platter\*** | Roasted red pepper olive tapenade, bruschetta spread, black bean-shitake mushroom hummus served with warm pita, cucumber, sliced Roma tomatoes 14.00

**Stuffed Mushrooms\*** | Baked mushrooms stuffed with a spinach & blended cheeses, topped with bearnaise sauce 10.75

**Hot Peppers\*** | Hungarian hot peppers stuffed with blended cheeses 10.50

### BRUNCH

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**Eggs Benedict** | Poached eggs, smoked ham, béarnaise sauce, served with homefries 12.50

Try our **Outerbanks Benedict** with a pair of crab cakes instead of English muffin \$2.75

**Peaches + Cream French Toast** | Three slices of Texas toast battered and griddled topped with peaches +cream 12.00

**Omelette\*** | Three egg omelet with homefries, toast; Choice of cheese and two toppings 12.50

Avocado / Bacon / Green Pepper / Ham / Mushrooms / Onion / Roasted Red Peppers / Spinach / Tomato

**Steak + Eggs\*** | 8oz Bistro filet, two sunny side up egg and homefries 15.25

**Healthy Morning** | Wheat toast, avocado, micro greens, roasted red peppers and a poached egg ; served with homefries 11.50

**Breakfast Wrap** | Scrambled eggs, sausage, bacon, American Cheese and arugula 12.25

**Bacon Pancakes** | Buttermilk pancakes with sweet savory bacon and a maple brown sugar brandy sauce 11.00

### SALADS

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**Cobb Salad\*** | Diced turkey, bacon, avocado, tomato, crumbled bleu cheese, a hard boiled egg and mesclun greens tossed with cucumber ranch dressing 12.75

**Salmon Salad\*** | 8oz filet of salmon, mesclun greens, fennel, tomato, red onion, apples, toasted walnuts & manchego cheese with a cider vinaigrette 21.50

**YOLO Salad\*** | Fresh baby spinach, strawberries, candied pecans, red onion & crumbled bleu cheese with strawberry vinaigrette 11.25

**Encrusted Steak Salad\*** | Seven herb & parmesan encrusted sirloin steak, mesclun greens with sundried tomato goat cheese, red onion, tomato & cucumbers tossed in balsamic dressing 20.75

**Chicken Souvlaki\*** | Mesclun green, Kalamata olives, tomato, feta cheese, red onion, pepperoncini, pita, Greek dressing 17.50

**Caesar Salad\*** | Romaine, parmesan cheese & croutons tossed with creamy Caesar 10.75

### SANDWICHES + BURGERS

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**Portabella Wrap\*** | Portabella mushroom marinated in balsamic vinaigrette, mesclun greens, bleu cheese crumbles, roasted red peppers, red onion, tomato & drizzled with balsamic glaze 12.50

**Grilled Cheese + Tomato Soup** | Shaved mozzarella, feta, sliced tomato and seven herb mix 12.25

**Classic Burger\*** | Served with your choice of Swiss, Provolone, American, Cheddar, Ghost Pepper-Jack or a shredded Cheddar-Jack blend 11.75 Add Sunny Side Up egg | 2.00

**Memphis BBQ Pulled Pork Sandwich** | Sweet and savory pulled pork served with pickle chips and coleslaw 13.75

**Ahi Tuna Sandwich\*** | Cajun seared Ahi tuna steak served on a toasted brioche roll with chipotle mayo, lettuce, pico de gallo & provolone 13.75

**Reuben** | Corned Beef, swiss cheese, sauerkraut & 1000 island, grilled on marble rye 13.00

**Steak Sandwich\*** | Sirloin steak with provolone cheese, sautéed spinach and mushrooms, drizzled with olive oil & balsamic glaze 15.50 Add stuffed hot pepper | 4.00

**Turkey Club** | Sliced turkey, bacon, cranberries, avocado mayo, micro greens and swiss cheese served on a focaccia roll 13.50

**Fried Chicken Sandwich** | Fried chicken, gouda, micro green, tomato, pickles, honey ginger aioli 13.75



## YOLO RESTAURANT + LOUNGE

### APPETIZERS

**Filet Mignon Crostini** | Grilled tenderloin sliced and chilled, garlic roasted ricotta cheese topped with romesco sauce 13.00

**Orange Duck Wings** | Crispy fried duck wing tossed in a orange and cinnamon green tea glaze 12.00

**Scallop Oscar** | Grilled scallops topped with crab and béarnaise 16.50

### ENTREES

**Caprese Filet\*** | Pan seared filet, fresh goat cheese, spinach and a tomato rago served with mash potatoes and green beans 35.75

**Chicken and Broccoli Cavatappi\*** | Diced grilled chicken and broccoli tossed in a parmesan cream sauce with asiago cheese backed to perfection 22.75

**Chicken Marsala\*** | Pan fried chicken, shitake mushrooms, roasted garlic finished with a marsala wine served with roasted red potatoes and green beans 23.00

**Tostado Salad\*** | Chopped romaine lettuce, cilantro ranch dressing, crushed corn tortilla chips, ground beef, pico de gallo and shredded cheddar cheese 15.25

### APPETIZERS

**Hot Peppers\*** | Hungarian hot peppers stuffed with blended cheeses 10.50

**Hog Wings\*** | Tender “fall off the bone” pork shank spun in any of our wing sauces 11.75

**Crab Cakes** | Lump crab cakes served with Meyer lemon and orange aioli 12.75

**Mediterranean Spread Platter\*** | Roasted red pepper olive tapenade, bruschetta spread, black bean-shitake mushroom hummus served with warm pita, cucumber, sliced Roma tomatoes 14.00

**Justin Sampler\*** | Two stuffed mushrooms, a stuffed hot pepper & a crab cake with Meyer lemon and orange aioli 13.50

**Shrimp Cocktail\*** | Freshly cooked & chilled colossal shrimp served with cocktail sauce 15.50

**Calamari Diavolo** | Lightly breaded, fried and sprinkled with parmesan cheese, served with a spicy marinara sauce 11.50  
Try tossed in a spicy sweet chili sauce (12.25)

**Stuffed Mushrooms\*** | Baked mushrooms stuffed with a spinach & blended cheeses, topped with bearnaise sauce 10.75

**Meat Lovers Flatbread** | Prosciutto, Capicola, salami & Italian sausage with melted mozzarella 13.25

**Grilled Colossal Shrimp Quesadilla** | Fontina cheese, shaved parmesan, roasted red peppers, sun-dried tomatoes, artichokes & scallions 19.50

**Arancini** | Ricotta & goat cheese stuffed, deep fried and served with marinara sauce 12.50

**Chicken Wings** | Single | 11.75 Double | 19.25 BBQ / Mild / Medium / Hot  
Specialty Sauces | 1.29 Berry BBQ / YOLO Hot BBQ / Cajun / Asian Sesame Seed / Sweet Chili / Garlic Parmesan

### SALADS

**Garden Salad\*** | Mesclun greens, tomato, cucumber, carrots, red cabbage, croutons and cheddar jack cheese served with your choice of house made dressing 10.00

**Caesar Salad\*** | Romaine, parmesan cheese & croutons tossed with creamy Caesar 10.75

**Cobb Salad\*** | Diced turkey, bacon, avocado, tomato, crumbled bleu cheese, a hard boiled egg and mesclun greens tossed with cucumber ranch dressing 12.75

**Salmon Salad\*** | 8oz filet of salmon, mesclun greens, fennel, tomato, red onion, apples, toasted walnuts & manchego cheese with a cider vinaigrette 21.50

**YOLO Salad\*** | Fresh baby spinach, strawberries, candied pecans, red onion & crumbled bleu cheese with strawberry vinaigrette 11.25

**Encrusted Steak Salad\*** | Seven herb & parmesan encrusted sirloin steak, mesclun greens with sundried tomato goat cheese, red onion, tomato & cucumbers tossed in balsamic dressing 20.75

**Chopped Salad\*** | A mixture of romaine and mesclun green with tomato, bleu cheese crumbles, onion, cucumber, bacon and toasted walnuts tossed with cucumber ranch dressing 12.75

## SANDWICHES + BURGERS

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Served with French Fries. Substitute a side (1), soup or macaroni & cheese (2)

**Memphis BBQ Pulled Pork Sandwich** | Sweet and savory pulled pork served with pickle chips and coleslaw 13.75

**Steak Sandwich\*** | Sirloin steak with provolone cheese, sautéed spinach and mushrooms, drizzled with olive oil & balsamic glaze 15.50 Add stuffed hot pepper | 4.00

**Ahi Tuna Sandwich\*** | Cajun seared Ahi tuna steak served on a toasted brioche roll with chipotle mayo, lettuce, pico de gallo & provolone 13.75

**Fried Chicken Sandwich** | Fried chicken, gouda, micro green, tomato, pickles, honey ginger aioli 13.75

**Portabella Wrap\*** | Portabella mushroom marinated in balsamic vinaigrette, mesclun greens, bleu cheese crumbles, roasted red peppers, red onion, tomato & drizzled with balsamic glaze 12.50

**Classic Burger\*** | Served with your choice of Swiss, Provolone, American, Cheddar, Ghost Pepper-Jack or a shredded Cheddar-Jack blend 11.75 Add Sunny Side Up egg | 2.00

**Grilled Cheese + Tomato Soup** | Shaved mozzarella, feta, sliced tomato and seven herb mix 12.25

## ENTREES

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**Filet Mignon\*** | Grilled and topped with mushroom ragout; served with mashed potatoes and vegetable 34.75

**NY Strip Steak\*** | 12oz certified angus beef grilled and topped with demi glaze and onion frills; served with mashed potatoes and vegetable 33.50

**Chicken Picatta\*** | Pan seared chicken topped with a lemon butter and white wine sauce served with saffron rice and asparagus 22.75

**Chicken Milanese** | Panko crusted chicken breast pan fried, topped with arugula; served with mashed potato and vegetable 21.75

**Peach Walnut Pork Chop** | Grilled with peaches, toasted walnuts and finished with a buttery fireball glaze; served with mashed potato and vegetable 33.25

**Crab Stuffed Haddock** | Stuffed with lump crab meat topped with a lemon cream sauce served over saffron rice and asparagus 23.75

**Berry BBQ Salmon\*** | Pan seared with our berry BBQ glaze, served with saffron rice and vegetable 26.75

**Salmon Neptune** | Pan seared Faroe Island salmon topped with crab béarnaise served with a side of saffron rice and asparagus 25.75

**Seared Ahi Tuna\*** | Cajun style with roasted red peppers & spinach or Sesame seared Asian style with soy citrus sauce. Both styles served with saffron rice & vegetable 25.00

**Cioppino\*** | Clams, mussels, shrimp, scallops & fish prepared in a red broth 24.75 Add pasta | 4.00

**Pasta Bolognese\*** | Beef, pork and veal tossed in penne pasta and a hard boiled egg; served with crostini's 20.50

**Vegetable Risotto\*** | Spinach, roasted red peppers, mushrooms, onion, sundried tomatoes & parmesan cheese in a creamy risotto 20.25 Add : Scallops | 11.00 Shrimp | 8.00

### SIDES

Parsley Fingerling Potatoes \* 4.25  
French Fries 3.00  
Sweet Potato Fries 4.00  
Vegetable of the day\* 4.25  
Macaroni & Cheese\* 5.25  
Side Salad / Caesar\* 4.25  
Side YOLO\* 4.75  
Asparagus \* 5.00  
Side Risotto 8.50

### ADD TO ANY DISH

Sirloin Steak\* 12.00  
Grilled Chicken Breast\* 6.00  
Pecan Crusted Chicken 8.25  
Seared Ahi Tuna\* 10.00  
Shrimp\* 8.00  
Faroe Island Salmon\* 13.00  
Scallops\* 11.00

**Executive Chef :** De'Anthony Colbert

**General Manager :** Mike Caporoso

\* Can be prepared Gluten Free

Please note that a suggested 18% gratuity will be added to any party of eight or more persons.

Disclaimer : Consuming raw or uncooked meat and seafood is not recommended by the FDA and is served only by guest request, at their own risk