

FOOD

AHI TUNA POKE 19

Ahi Tuna on a bed of shredded spring mix with mango salsa, fresh avocado, sea salt, sesame seeds, top with Asian dressing

CAPRESE 17

Thick-sliced heirloom tomatoes, fresh buffalo mozzarella, basil, balsamic glaze

CAVIAR AND CRÈME FRAÎCHE 19

Five chips topped with crème fraîche and caviar

CRAB BALLS 18

Four golden, seasoned 1 oz. crab balls highlighting fresh crab

DEILED EGGS 16

A variety of four deviled eggs:

- Topped w/ bacon, bleu cheese, and scallions
 - Topped w/ jalapeño, cumin, and cilantro
 - Topped w/ Nova lox
 - Topped w/ caviar, paprika, and scallions
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FLATBREAD PIZZA 12

Crispy and golden flatbread topped with a rich marinara sauce, melted mozzarella cheese and your choice of classic cheese or pepperoni

HANDCRAFTED MEXICAN STREET TACOS 18

Seasoned grilled filet sliced thin in two grilled flour tortilla (Copia) stuffed with scallions, cilantro, cotija cheese topped with Salsa Verde

PORK BELLY 17

8 oz bison steak topped with vibrant chimichurri, served with crispy fingerling potatoes

FOOD

SHRIMP TACOS 16

Large seasoned grilled shrimp in two grilled flour tortilla (Copia) stuffed with scallions, cilantro, cotija cheese topped with Salsa Verde

STEAK SHASHIMI 26

4 oz. tenderloin filet rolled in cracked peppercorn, seared and sliced thin, served on a bed of long-cut scallions with horseradish aioli

SEARED LAMB CHOPS 32

Four seared lamb chops, served with crispy fingerling potatoes, garnished with garlic cloves, thyme, and scallions

STEAK SALAD 21

Spinach, feta, cucumber, tomatoes, pickled onion, and champagne vinaigrette, topped with a 4 oz. filet

SHRIMP COCKTAIL 2.50 Each

Jumbo Shrimp with cocktail sauce, served in a martini glass

YA SIGNATURE CHARCUTERIE BOARD 27

A curated selection of fruits, artisan cheeses, and premium meats



MARTINI SOCIAL CLUB

— MEMBERSHIPS AVAILABLE —

Ask a staff member for more details and to sign-up