



restaurant + bar

cold appetizers

- heirloom tomato bruschetta | v 10
grilled baguette, first press olive oil, fresh basil, balsamic reduction
- trio of dips | vg 14
zesty hummus, savory edamame, dill raita, grilled naan
- colossal shrimp cocktail | gf 14
four giant poached shrimp, spicy cocktail sauce
- cheese board | gfo,vg 15
chef's selection of fine cheeses with red grapes, marcona almonds, crackers
- castelvetrano olives | gf,v 4

salads + soup

- black + blue salad | gf,vg 12
gorgonzola dolce, blackberries, arcadian greens, toasted hazelnuts, orange poppy vinaigrette
- roasted beet salad | gf,vg 12
chevre, toasted pistachio, pickled fennel, arugula, citrus vinaigrette
- seared ahi tuna salad | gfo 15
ahi tuna, arugula, sesame lime cucumber slaw, wasabi aioli, crispy noodles
- classic caesar | gfo 10
pecorino romano, mignonette, zesty caesar, herbed croutons
add grilled chicken +5
- garden side salad | gf,vg 4
romaine, carrots, cucumber, tomato served with choice of- blue cheese, ranch, caesar, balsamic, citrus vinaigrette or poppy vinaigrette
- new england clam chowder | gf 8
- soup du jour market price

hot appetizers

- anna's meatballs 9
three meatballs with signature pomodoro, sweet basil, parmesan, charred crostini
- eggplant four cheese | gf,vg 14
mozzarella, smoked gruyere, pecorino romano, gorgonzola, pomodoro
- peruvian chicken skewers | gf 10
three tender skewers with cilantro, lime aji
- double crisp chicken wings 12
ten wings served with your choice of sauce- buffalo, garlic parmesan or honey sriracha
- steamed littleneck clams | gfo 15
chardonnay herb butter broth, grilled baguette
- crispy new england seafood cake | gf 9
scallop, shrimp, lobster, seasonal relish, chipotle remoulade
- flash fried calamari 15
crispy kalettes, hot peppadews, sambal
- baked nachos | gf,vg 12
tortilla chips layered with black beans, blend of cheeses, sour cream, pico de gallo, scallions
- pommes frites | vg 6
pecorino romano, herbs
- margherita pizza | gfo,vg 12
grilled artisan pizza with house red sauce, buffalo mozzarella, grana padano, basil
gluten free dough available +2
- italiano pizza | gfo 13
grilled artisan pizza with pomodoro, mozzarella, roasted red peppers, sausage
gluten free dough available +2

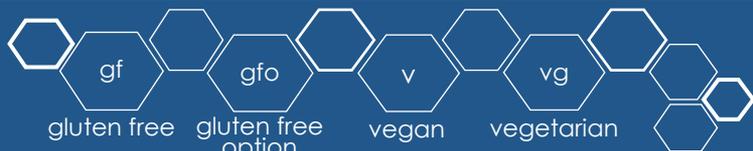
signature sandwiches

served on toasted brioche bun with shoestring fries
gluten free roll available +2

the yates burger | gfo
two 5-ounce hand packed patties, american cheese, pickles, lettuce, heirloom tomato, signature sauce
add bacon +2
14

portobello burger | gfo,vg
grilled portobello, roasted red peppers, arugula, dill raita
13

grilled teriyaki chicken | gfo
old daley signature marinade, grilled chicken breast, american cheese, lettuce, heirloom tomato, geno sauce
14



Daley's On Yates is pleased to offer a variety of gluten free menu options. We are not a gluten free restaurant + despite special care in the preparation of your meal, we cannot guarantee that any menu item is completely gluten free. The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.



restaurant + bar

classic cuts

served with vegetable medley + choice of double-butter garlic mashed or pommes frites

- 10 oz. filet mignon | gf 42
16 oz. ribeye | gf 36
16 oz. old daley inn prime rib | gf 36

served by chef elliott mid-rare to medium, au jus

*** limited quantities available nightly ***

prime cuts

served with vegetable medley + choice of double-butter garlic mashed or pommes frites

- 14 oz. prime teriyaki strip steak | gf 40
featuring our original old daley teriyaki marinade
14 oz. prime ny strip steak | gf 38



Daley's On Yates is proud to offer this superior grade of beef that offers the highest degree of fat marbling, amazing tenderness, juiciness, flavor and fine texture.

chops

- 14 oz. tomahawk pork chop | gf 30
all natural chop, champ potatoes, white wine dijon demi & vegetable of the day

- 14 oz. tomahawk veal chop 52
sourced by plume de beau's out of brooklyn, ny, this veal chop is considered "the cadillac" of veal chops + prepared with blistered tomatoes, cherry pepper white wine butter sauce, roasted fingerling potatoes

dry aged

- 22 oz. dry aged bone-in ribeye | gf 50
"chairman's reserve" certified premium beef, cabernet reduction, double-butter garlic mashed + vegetable medley

steak complements +3

gorgonzola butter, au poivre, horseradish creme, caramelized onion + wild mushroom pan sauce

steak temperatures

rare—bright red, cool center, medium rare—red, warm center, medium—warm pink center, touch of red medium well—slightly pink center, well done—cooked throughout, no pink

signature dishes + seafood

- "the best" pot roast | gf 28
slow-cooked with savory gravy, double-butter mashed potatoes + sautéed vegetables

- st. louis bbq ribs | gf 21
slow roasted + blistered ribs, served with crispy shoestring fries + coleslaw

- mediterranean grilled portobello platter | vg 19
grilled portobello, tzatziki, feta, olives, grape tomato, roasted artichoke, garbanzos + haricot vert, toasted naan

- herb crusted chicken | gf 25
confit cherry tomatoes, bacon, castelvetrano jus, garlic mashed potatoes

- baja black beans + rice | gf 15
warm black beans, rice, cheddar, sour cream, pico de gallo, scallions, fried egg
add chicken +5

- chicken parmigiana three cheese 23
mozzarella, parma, fontina, pomodoro, served with choice of linguine fini or rigatoni

substitute gluten free pasta +3

- harvest pasta | gfo,vg 20
butternut squash, sage, brown butter, english peas, arugula, parmesan, rigatoni

substitute gluten free pasta +3

fish of the week market price

- wild shrimp + clam oreganata | gfo 28
linguine, wilted arugula, cherry tomatoes, chili flake, white wine, butter crumbs

substitute gluten free pasta +3

- pan seared scallops | gf 33
herb roasted fingerling potatoes, parsnip + butternut crisps, lobster sherry butter sauce

- pan roasted faroe island salmon | gf 26
petite potatoes, tomato + basil salad, brown butter edamame bean, dill raita

old daley family of companies

