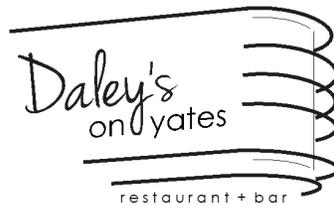


dinner served wednesday—saturday
4pm to 9:30pm



for reservations
call 518.901.0174, option #5
click "BOOK NOW" on our facebook page **or**
on our website at daleysonyates.com

cold appetizers

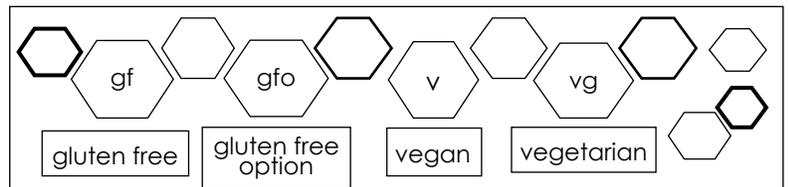
- heirloom tomato bruschetta | v 10
grilled baguette, first press olive oil, fresh basil, balsamic reduction
- trio of dips | vg 14
zesty hummus, savory edamame, dill raita, grilled naan
- colossal shrimp cocktail | gf 14
four giant poached shrimp, spicy cocktail sauce
- cheese board | gfo,vg 15
chef's 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
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

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 grilled 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 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 13
grilled portobello, roasted red peppers, arugula, dill raita

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

steaks + chops

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 ***	

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	

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 shoestrng 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	

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.

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 crème, caramelized onion + wild mushroom pan sauce

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—

