

cold appetizers

- heirloom tomato bruschetta | v 10
grilled baguette, first press olive oil, fresh basil, balsamic reduction
- trio of dips | vg 15
zesty hummus, guacamole, dill raita, grilled naan
- ahi tuna tartare | gf 16
scallion, wakame salad, sesame, lime ponzu, taro chips
- colossal shrimp cocktail | gf 14
four giant poached shrimp, spicy cocktail sauce
- cheese board | gfo, vg 17
chef selected fine cheeses served with red grapes, marinated olives, marcona almonds, crackers
- castelvetrano olives | gf, v 4

salads + soup

- black + blue salad | gf, vg 12
danish blue, blackberries, arcadian greens, toasted hazelnuts, orange poppy vinaigrette
- roasted beet salad | gf, vg 12
chevre, toasted pistachio, pickled fennel, mixed greens, citrus vinaigrette
- classic caesar | gfo 10
parmesan + romano, mignonette, zesty caesar, herbed croutons
add grilled chicken +5
- garden side salad | gf, vg 5
romaine, carrots, cucumber, tomato served with choice of— blue cheese, ranch, caesar, balsamic, citrus vinaigrette or poppy vinaigrette
- french onion soup 11
braised short rib, buttered crouton, gruyere gratin

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
- moroccan tenderloin kabobs 18
quinoa tabbouleh, mint raita, cilantro-chili sauce
- 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
- grilled octopus | gf 18
german style tri-color pebble potato salad, arugula, applewood lardons, fennel, roasted tomato
- flash fried calamari 15
crispy kalettes, hot peppadews, sambal
- double crisp chicken wings 12
ten wings served with your choice of sauce— honey sriracha or bbq honey chipotle
- pommes frites | vg 6
pecorino romano, herbs
- flatbread margherita pizza | gfo, vg 10
grilled artisan pizza with house red sauce, buffalo mozzarella, grated parmesan, basil
add sausage +1
gluten free cauliflower crust +2

signature sandwiches

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

santa fe chicken melt | gfo
grilled chicken breast, gruyere, lettuce, heirloom tomato, cilantro-lime aioli

14

the yates burger | gfo
8oz. hand-packed patty, american cheese, lettuce, heirloom tomato, signature sauce
add bacon +2

14

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

13



Dishes may contain allergens. If you have a food allergy or a special dietary requirement, please inform a member of our staff. 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.



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 mid-rare to medium, au jus

*** served Friday + Saturday only ***

*** limited quantities available ***

..... 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 40



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 + fine texture.

steak complements +3

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

..... specialty cuts + chops

14 oz. all natural pork chop | gf 30

all natural chop, mashed potatoes, white wine dijon demi + vegetable of the day

wild icelandic lamb loin 34

roasted cauliflower + pancetta ragout, sultana, marcona almonds, shaved brussels, green tahini sauce

14 oz. tomahawk veal chop 52

prepared with roasted fingerling potatoes, blistered tomatoes, cherry pepper white wine butter sauce

sourced by plume de beau's out of brooklyn, ny considered "the cadillac" of veal chops

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 29

slow-cooked with savory gravy, double-butter mashed potatoes + sautéed vegetables

st. louis bbq ribs | gf 23

slow roasted + blistered ribs, served with crispy shoestring fries + coleslaw

mediterranean grilled portobello platter | vg 21

grilled portobello, feta, olives, grape tomato, roasted artichoke, garbanzos + haricot vert, tzatziki, toasted naan

herb crusted chicken | gf 28

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

add shrimp +8

chicken parmigiana three cheese 23

mozzarella, parmesan, fontina, pomodoro, served with choice of linguine fini or rigatoni

substitute gluten free pasta +3

garden pasta | gfo, vg 20

linguine, wilted arugula, cherry tomato, english peas, grated parmesan, mint pesto

substitute gluten free pasta +3

fish of the week

market price

wild shrimp + clam oreganata | gfo 30

linguine, wilted arugula, cherry tomatoes, chili flake, white wine

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 28

petite potatoes, tomato + basil salad, brown butter edamame bean, dill raita



Consider Daley's On Yates for your next event or celebration. Our team is committed to making your event memorable + assisting you every step of the way. General inquiries can be submitted through our website.