

SERVING DINNER
THURSDAY-SATURDAY
5PM TO 9:30PM



RESERVATIONS
CALL: (518) 901-0174
ONLINE: DALEYSOONYATES.COM

COLD APPETIZERS

- HEIRLOOM TOMATO BRUSCHETTA | V 12
TOASTED BAGUETTE, FIRST PRESS OLIVE OIL,
FRESH BASIL, BALSAMIC REDUCTION
- DUO OF DIPS | VG 15
SEASONAL SELECTION OF DIPS ACCOMPANIED
BY CRUDITE + TOASTED NAAN
- COLOSSAL SHRIMP COCKTAIL | GF 15
FOUR GIANT POACHED SHRIMP,
SPICY COCKTAIL SAUCE
- CHEESE BOARD | GFO, VG 17
CHEF'S SELECTION OF FINE CHEESES WITH
RED GRAPES, MARCONA ALMONDS, JAM,
MARINATED OLIVES, CRACKERS
- CASTELVETRANO OLIVES | GF, V 4

SALADS + SOUP

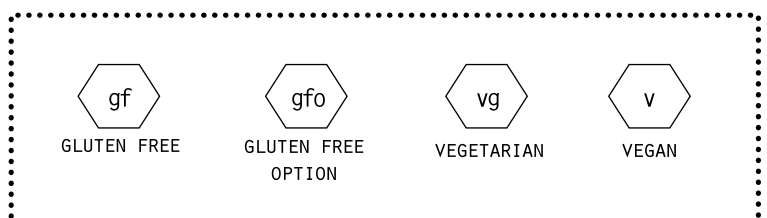
- GRILLED PEACH SALAD | GF, VG 12
MIXED GREENS, PEACHES, GOAT CHEESE,
PICKLED CRANBERRIES, WALNUTS, CIT-
RUS VINAIGRETTE
- ROASTED BEET SALAD | GF, VG 12
CHEVRE, TOASTED PISTACHIO, PICKLED
FENNEL, MIXED GREENS, CITRUS VINAIGRETTE
- CLASSIC CAESAR | GFO 10
ROMAINE, PARMESAN + ROMANO,
ZESTY CAESAR, HERBED CROUTONS
- ADD GRILLED CHICKEN +6*
- GARDEN SIDE SALAD | GF, VG 5
ROMAINE, CARROTS, CUCUMBER, TOMATO,
LIGHTLY DRESSED WITH YOUR CHOICE OF-
BLUE CHEESE, RANCH, CAESAR, BALSAMIC,
CITRUS VINAIGRETTE OR POPPY VINAIGRETTE
- ADD CHICKEN +6*
ADD SHRIMP +9
- FRENCH ONION SOUP 11
BRAISED SHORT RIB, BUTTERED CROUTON,
GRUYERE GRATIN
- NEW ENGLAND CLAM CHOWDER | GF 11

HOT APPETIZERS

- ANNA'S MEATBALLS 9
THREE MEATBALLS WITH SIGNATURE POMODORO,
SWEET BASIL, PARMESAN, CHARRED CROSTINI
- EGGPLANT FOUR CHEESE | GF, VG 16
MOZZARELLA, SMOKED GRUYERE, PECORINO
ROMANO, GORGONZOLA, POMODORO
- PERUVIAN CHICKEN SKEWERS | GF 12
GRILLED SKEWERS WITH CILANTRO + LIME AJI
- MOROCCAN TENDERLOIN KABOBS | GF 16
QUINOA TABBOULEH, MINT RAITA,
CILANTRO-CHILI SAUCE
- GRILLED OCTOPUS | GF 18
GERMAN STYLE TRI-COLOR PEBBLE POTATO
SALAD, ARUGULA, APPLEWOOD LARDONS,
FENNEL, ROASTED TOMATO
- FLASH FRIED CALAMARI 15
FRIED KALETTES, HOT PEPPADEWS, SAMBAL
- POMMES FRITES | VG 6
PECORINO ROMANO, HERBS

BURGER + SANDWICH

- SERVED ON TOASTED BRIOCHE BUN
WITH SHOESTRING FRIES
GLUTEN FREE ROLL +2
- THE YATES BURGER | GFO 15
8-OUNCE HAND PACKED PATTY, AMERICAN CHEESE,
LETTUCE, HEIRLOOM TOMATO, SIGNATURE SAUCE
ADD BACON +2
- SANTA FE CHICKEN MELT | GFO 15
GRILLED CHICKEN BREAST, GRUYERE, LETTUCE,
TOMATO, CILANTRO-LIME AIOLI
- GRILLED PORTOBELLO SANDWICH | GFO, VG 13
GRILLED PORTOBELLO, ROASTED RED PEPPERS,
ARUGULA, DILL RAITA





STEAKS + CHOPS

10 OZ. FILET MIGNON GF SERVED WITH VEGETABLE MEDLEY + CHOICE OF DOUBLE-BUTTER GARLIC MASHED OR SHOESTRING FRIES	45	14 OZ. PRIME NY STRIP STEAK GF SERVED WITH VEGETABLE MEDLEY + CHOICE OF DOUBLE-BUTTER GARLIC MASHED OR SHOESTRING FRIES	45
16 OZ. RIBEYE GF SERVED WITH VEGETABLE MEDLEY + CHOICE OF DOUBLE-BUTTER GARLIC MASHED OR SHOESTRING FRIES	40	PORK CHOP-14 OZ. GF WHITE WINE DIJON DEMI, MASHED POTATOES & VEGETABLE OF THE DAY	30
16 oz. VEAL CHOP GF BLISTERED TOMATOES, ROASTED FINGERLINGS, CHERRY PEPPER WHITE WINE BUTTER SAUCE		52	

BUTTER | SAUCES +3

GORGONZOLA BUTTER, AU POIVRE, HORSE RADISH CRÈME, CARAMELIZED ONION + WILD MUSHROOM PAN SAUCE

SIGNATURE DISHES, POULTRY + SEAFOOD

"THE BEST" POT ROAST SLOW-COOKED WITH SAVORY GRAVY, DOUBLE-BUTTER MASHED POTATOES + MIXED VEGETABLES	29	GARDEN PASTA GFO, VG LINGUINE, WILTED ARUGULA, CHERRY TOMATO, ENGLISH PEAS, GRATED PARMESAN, MINT PESTO	22
HERB CRUSTED CHICKEN GF CONFIT CHERRY TOMATOES, BACON, CASTELVETRANO JUS, GARLIC MASHED POTATOES	29	<i>SUBSTITUTE GLUTEN FREE PASTA +3 ADD CHICKEN +6 ADD SHRIMP +9</i>	
BAJA BLACK BEANS + RICE GF WARM BLACK BEANS, RICE, CARROTS, CHEDDAR, SOUR CREAM, PICO DE GALLO, SCALLIONS, FRIED EGG	17	WILD SHRIMP + CLAM OREGANATA GFO LINGUINE, WILTED ARUGULA, CHERRY TOMATOES, CHILI FLAKE, GRATED PARMESAN	32
<i>ADD CHICKEN +6 ADD SHRIMP +9</i>		<i>SUBSTITUTE GLUTEN FREE PASTA +3</i>	
CHICKEN PARMIGIANA THREE CHEESE MOZZARELLA, PARMA, FONTINA, POMODORO, SERVED WITH CHOICE OF LINGUINE FINI OR RIGATONI & SERVED WITH VEGETABLE MEDLEY	26	PAN SEARED SCALLOPS GF HERB ROASTED FINGERLING POTATOES, PARSNIP CRISPS, LOBSTER SHERRY BUTTER SAUCE	33
MEDITERRANEAN GRILLED PORTOBELLO PLATTER VG GRILLED PORTOBELLO, TZATZIKI, FETA, OLIVES, GRAPE TOMATO, ROASTED ARTICHOKE, GARBANZOS + HARICOT VERT, TOASTED NAAN	22	PAN ROASTED FAROE ISLAND SALMON GF PETITE POTATOES, TOMATO + BASIL SALAD, BROWN BUTTER EDAMAME BEAN, DILL RAITA	28
		WILD ICELANDIC LAMB LOIN GF ROASTED CAULIFLOWER + PANCETTA RAGOUT, SULTANA, MARCONA ALMONDS, SHAVED BRUSSELS, GREEN TAHINI SAUCE	34

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daley hospitality group

