Yesterday's Restaurant | 712.332.2353 | 131 Broadway St, Arnolds Park, Iowa | Open Seasonally

STARTERS

***Yellow Fin Tuna** *sashimi grade, seared rare with wasabi cucumber créme* 10
Escargot *stuffed in mushroom caps, signature garlic butter, french bread* 8
Edamame *tossed with japanese spice* 6
Onion Rings *west o smoked red tempura battered, buttermilk ranch* 7
Hot Crab Dip *blended with cream cheese and scallions, butter crackers* 7
Bahamian Seafood Chowder *a local favorite...spicy!* ..... *cup 4 bowl 6*

HOUSE SPECIALTIES

served with house salad, caesar, or cup of seafood chowder | ❖ daily specialty salad add 4.

Cedar Plank Salmon *responsibly caught, dill-mustard sauce, grilled asparagus, rice blend* 26
Greek Tilapia *pan sautéed, kalamata olives, feta, signature garlic butter, capellini pasta, daily vegetable* 19
***Yellow Fin Tuna** *sashimi grade, seared rare, wasabi and soy, choice of side* 27
Shrimp Scampi *duane's favorite! sautéed with signature garlic butter, rice blend, daily vegetable* 24
Tavern Shrimp *panko crusted and deep fried, spicy cocktail sauce, homemade curly fries, coleslaw* 24
Jumbo Lump Crab Cakes *made in-house daily, crispy onions, mustard sauce, rice blend, daily vegetable* 28
Alaskan King Crab Legs *one pound, lemon and hot drawn butter, choice of side* ..... *mkt*
Cold Water Lobster Tail *8 ounces, broiled, lemon and hot drawn butter, choice of side* ..... *mkt*
Fettuccine Alfredo *parmesan cream sauce, garlic* ..... *17 chicken breast 21 shrimp 27*
Chicken Breast Marsala *classic mushroom and sweet marsala wine sauce, white cheddar potato au gratin* 19
Cajun Chicken Breast *sautéed with salt-free cajun spices, rice blend, daily vegetable* 18
Bbq Baby Back Pork Ribs *fork tender, 'fall off the bone', homemade curly fries, coleslaw* ..... *1/2 rack 16 full 27*
The Oscar *topped with jumbo lump crab, grilled asparagus, hollandaise* ..... *chicken 21 shrimp 25 *6oz filet 28*
***Sirloin** *aged 28 days, charbroiled, house seasoning, choice of side* ..... *8oz petite 17 12oz top 22*
***New York Strip** *aged 28 days, 14 ounces, sourced from Iowa, charbroiled, house seasoning, choice of side* 28
***Center Cut Filet Mignon** *aged 28 days, 8 ounces, charbroiled, house seasoning, choice of side* 32

❖ add 8oz cold water lobster tail to any entree mkt | ❖ add tavern shrimp to any entree $3 each
❖ add melted gorgonzola $3 | ❖ add sauteed mushrooms $3

SANDWICHES & SALADS

Yacht Club *mixed greens, house-made creamy italian, crispy chicken, bacon, tomato, grated cheddar* 12
Kale & Quinoa *romaine, kale, quinoa, strawberries, pepitas, craisins, feta, strawberry 'jam jar' vinaigrette* 12
***Okoboji Burger** *1/2 lb. certified angus, american cheese, crispy onions, brioche bun, homemade curly fries, coleslaw* 10
Crispy Chicken *hand-breaded chicken breast, coleslaw on top, buttermilk ranch, potato bun, homemade curly fries* 10

SIDE ITEMS

- Homemade Curly Fries
- Baked Potato
- Rice Blend
- Daily Vegetable
- Coleslaw
- White Cheddar Potato Au Gratin

MINNOW'S MENU *(guests 8 years and younger only)*

Chicken Strips *hand-breaded chicken breast strips, homemade curly fries* 8
Tavern Shrimp *panko crusted and deep fried (2), cocktail sauce, homemade curly fries* 9
Mac & Cheese *with daily vegetable* 7

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under-cooked. Consult your physician or public health official for further information.*