

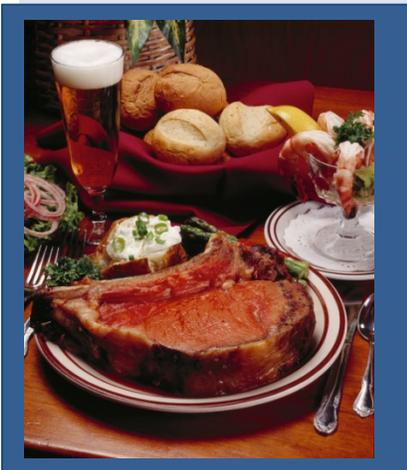


Best Western Plus Executive Court Inn & Conference Center

*Dine in or join us
tonight at*

The YARD
FOOD & DRINK

DINING . . . SPIRITS . . . ENTERTAINMENT



Dinner And Room Service Hours:

Monday through Thursday 4:30 p.m. to 9:00 p.m.

Friday and Saturday 4:30 p.m. to 10:00 p.m.

Sunday 3:00 p.m. to 8:00 p.m. (4:00 to 9:00 Summer)

Pub Hours:

Monday through Saturday 11:30 a.m. to 12:00 a.m.

Sunday 10:30 a.m. to 12:00 a.m. (Pub menu after 12:00 p.m.)

(Late night menu after 9:00 p.m. and Sunday 12:00 to 3:00 p.m.)

TO PLACE A ROOM SERVICE ORDER PLEASE CALL:

603-623-3545

\$2.00 Room Service Charge.

JOIN US FOR LUNCH MONDAY – SATURDAY 11:30 a.m. to 4:00 p.m.

SUPERB SUNDAY BRUNCH! 10:30 a.m. to 2:30 p.m.

Appetizers

Maryland Crab Cakes House made Chesapeake Bay seasoned lump crab cakes are oven roasted, served with a chipotle aioli. \$9.95

Chipotle Chicken Wings Smoky chipotle pepper glazed chicken wings. \$8.95

Chilled Shrimp Cocktail Jumbo gulf shrimp refreshingly chilled, served with a classic cocktail sauce. \$8.95

Ahi Tuna Seared rare with toasted sesame and ginger, served with a cucumber wasabi sauce. \$8.95

Prime Rib Egg Rolls Hand rolled in house with our famous slow roasted prime rib seasoned and chopped with a creamy cheese served with a spicy ketchup. \$6.95

Tapas Platter A generous platter of our seared ahi tuna, chipotle chicken wings and our hand rolled prime rib eggrolls. \$14.95

Scallops Wrapped in Bacon Applewood smoked bacon wrapped sea scallops with a honey mustard dipping sauce. \$8.95

Soups and Salads

French Onion Soup Aromatic caramelized onions in reduced beef broth with a melted cheese topped crostini. \$4.95

New England Clam Chowder Rich and creamy, filled with clams and potatoes and a touch of our special seasonings. \$4.50

Caesar Salad Fresh cut romaine tossed with parmesan cheese, croutons and a creamy Caesar dressing. With your meal \$1.95. As your meal \$7.95. Add \$0.50 with bacon (anchovies optional.)

The Yard BLT Wedge Salad Crisp iceberg lettuce, topped with bacon, cherry tomatoes and seasoned croutons with your choice of bleu cheese or ranch dressing. With your meal \$4.95. As your meal \$7.95.

Salad Bar A dazzling array of fresh vegetables to make any salad just the way you like it. With your meal \$2.50. As your meal \$7.95.

Beef and Lamb

All entrees served with fresh bread and house salad. Add salad bar to any entree \$2.50.
Add Caesar salad to any entrée \$1.95.

Yard Cut Prime Rib The Yard's specialty and perennial favorite, seasoned and slow roasted, hand carved to 16 oz., served with au jus and our homemade garlic mashed potato. \$20.95

Cowboy Cut The Yard supreme cut of prime rib. 32 oz. bone-in cut of our famous slow roasted prime rib, served with au jus and our seasoned potato wedges. \$25.95

Filet Mignon A 10 oz. center cut tenderloin steak is char-grilled then placed on a pool of bordelaise sauce with crispy fried onion straws on our homemade garlic mashed potato. \$21.95

New York Sirloin A 12 oz. hand cut in house choice sirloin strip is char-grilled with truffled sea salt and fresh arugula, served with seasoned potato wedges. \$18.95

Classic Meatloaf Our classic rustic, homemade meatloaf is drizzled with a tomato demi and served on our garlic mashed potato. \$15.95

Flat Iron Steak Tender grilled flat iron steak is thinly sliced and topped with crispy fried onion straws and our homemade garlic mashed potato. \$18.95

Delmonico A char grilled rib-eye steak rubbed with a Montreal seasoning and served over a mushroom risotto. \$19.95

Colorado Lamb Chop Domestic Colorado lamb is roasted and paired with a fresh mint risotto and drizzled with a burgundy demi-glace. \$19.95

Extra Sides

Garlic Mashed Potato \$1.95

Asparagus \$2.95

Loaded Baked Potato \$2.95

Seasoned Potato Wedges \$1.95

Parmesan Risotto \$1.95

Alfredo Mac and Cheese \$2.95

Seafood, Chicken and Vegetarian

Lobster Alfredo Mac and Cheese Northern Atlantic lobster claw meat tossed with macaroni in a garlic alfredo sauce. Half \$14.95 / full \$21.95

Balsamic Haddock A 9 oz. filet of fresh haddock is oven roasted, balsamic basted and topped with a lemon confit, served with balsamic parmesan fried Brussels sprouts. \$16.95