

## PASTA SPECIALS OF THE MONTH

Served with soup of the day or Yukon house salad.

### **Penne with Artichokes, Italian Sausage and Pancetta**

Penne pasta sautéed with diced Italian pancetta, sweet Italian sausage, garlic, onions and artichoke hearts folded in a white wine-butter sauce.

or

### **Linguine with Shrimp Fra Diabolo and Fried Calamari**

Sautéed shrimp in olive oil, garlic and spicy marinara sauce. Served over linguine and topped with fried calamari.

**\$20**

## SIGNATURE APPETIZER

### **Jumbo Prawns \$14**

Three jumbo prawns prepared three ways: broiled, tempura or scampi style.

## PRIX FIXE MENU

Soup of the day or Yukon house salad and dessert.

### **Kurobuta Pork Chop Cordon Bleu**

Pork chop stuffed with ham and cheese, dipped in egg batter and pan sautéed. Served over spinach fettuccine and topped with a light Parmesan sauce.

or

### **Poached Filet of Sole Neptune**

Poached filet of Sole topped with shrimps folded in a creamy white wine sauce. Served with saffron rice and fresh vegetable.

or

### **New York Steak and Tempura Coconut Shrimp**

New York steak charbroiled to your specifications, shrimp dipped in coconut milk batter and fried golden brown. Served with pan sautéed red potatoes and fresh garden vegetable.

## DESSERTS

### **Haagen Dazs Vanilla Rum Raisin**

or

### **Chocolate Crepes**

Filled with fresh strawberries and blueberries, topped with Amaretto sauce.

*No substitutions, please.*

**\$1772**



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18% gratuity added to parties of eight or more.

## DESSERTS

### **Chocolate Crepes \$4**

Filled with fresh strawberries and blueberries, topped with Amaretto sauce.

### **Double Chocolate Cake \$4**

Heavenly and rich, a chocolate lover's dream.

### **Crème Brûlée \$4**

Vanilla custard with caramelized sugar, topped with whipped cream.

### **New York-Style Cheesecake \$4**

Served with exotic fruit sauces.

## YUKON SIGNATURE DESSERTS

Prepared tableside for two.

### **Bananas Foster \$8**

Bananas drizzled with a rich caramel sauce and a splash of Grand Marnier, served over vanilla ice cream.

### **Cherries Jubilee \$8**

Bing cherries sautéed in butter and sugar, flambéed with Grand Marnier and Bacardi, served over vanilla ice cream.

## WINES OF THE MONTH

**\$20**

### **Domaine Ste. Michelle**

Domaine Ste. Michelle sparkling wine is the perfect pairing with any occasion.

**\$23**

### **Beringer Founders Estate 2005 Cabernet**

A balanced dose of structured tannins and its long finish make this unmistakably a California Cabernet.

**\$33**

### **Beringer Knights Valley 2007 Cabernet**

A bit of Merlot was added to round out the mid palate and touch of Cabernet lifts the aromatic of the wine and delivers an elegant finish.

**\$20**

### **Kenwood Cabernet Sauvignon**

Known for its bright aromas of cassis, blueberry and fig followed by savory notes of toast, bay leaf and coffee. Ripe tannins and firm acidity provide structure and length to this ripe, satisfying wine.