

NOW WARMING UP

Soups & Chili

Long Wharf Chowdahcup \$3.75 .bowl \$5.25
There's chowder and then there's chowdah! Just like mom makes it.

Candlestick Specialcup \$4.75 .bowl \$5.75
It's chilly and it might get windy. Homestyle vegetarian (meatless) chili, served with cheese, onions, sour cream and salsa.

Chomp d'Elyse – French onion soup gratinee\$5.75
Soup you chew with croutons and melted swiss cheese.

The Bill Campbellcup \$3.75 .bowl \$5.25
The soup man brings you a daily favorite.

Barry Bonds Super Star – Black Bean Soupcup \$3.75 .bowl \$5.25
What do you think of when you hear “B.B.”? Round here it's a black bean soup. Now available daily by popular demand. A delicious black bean soup with andouille sausage – served with a dollop of sour cream and salsa.

FIELD OF GREENS

Salads

Caesar Salad – classic sized – no meat\$8.25
 classic sized – with seared chicken breast\$10.25
 small(er)\$6.25
 small(er) – with seared chicken breast\$8.25

The Joe Foy – Chinese Chicken Salad – full\$10.25
 Chinese Chicken Salad – small(er)\$8.25
Chicken marinated in sesame oil and rice vinegar on a bed of rice noodles with romaine lettuce, bell peppers, almonds, with a sesame oil dressing. A traditional People's Republic League meal.

Name that Tuna – Salad Nicoise – full\$10.25
 Salad Nicoise – small(er)\$8.25
Yellowfin tuna on fresh greens, surrounded by red potatoes, green beans, onions, capers, topped with anchovies and vinaigrette dressing.

The Ty Cobb Salad – Cobb Salad – full\$10.25
 Cobb Salad – small(er)\$8.25
Mixed greens with sliced chicken breast, avocado, bacon, bleu cheese, tomatoes, hard-boiled egg, and spiked (no cleats please) with vinaigrette dressing – served on an old second base bag – just kidding!

Pollo Vallarta – Chicken Taco Salad\$8.75
Almost as exciting as a trip to Mexico, and a lot easier on your Visa (card).

Summer of '78 – Green Monster Spinach Salad – full\$7.75
 Green Monster Spinach Salad – small(er)\$5.75
Fresh spinach with mushrooms, hard-boiled egg, and bacon (crumbled like '78 Sox), finished with our delicious honey-mustard dressing (better than being finished by a guy named Bucky Dent!)

SANDWICHES

*Choice of Yankee Fries, Cole Slaw, or Potato Salad
 Add \$1.50 for Green Salad or Cup of Soup*

The Larry Birdger\$9.00
7 oz. of the finest ground cow/turkey around, with choice of jack, swiss, or cheddar. Served with grilled onions and “Yankee” Fries. A perennial all-star (Add \$1.50 for bacon).

The Dr. J\$9.50
“Jam one of these down!” “Classic” Philly cheesesteak with peppers and onions on a torpedo roll.

The Mike Stivic\$9.50
Edith your heart out! Meatballs, mozzarella, and parmesan on a torpedo roll.

The Rooney Burger – Vegetarian Burger\$8.25
Sarunas picked up the recipe along with the t-shirts! An alternative burger made from all non-carni vovous foods – we'll spare you the details – served with a special garlic sauce on a traditional bun with all the usual stuff. Try it – you'll be pleasantly surprised!

The Bill Buckner Fan Club\$8.75
*We don't mind his striking out too much, but the fielding really hurts!
 Roasted turkey breast with bacon, lettuce, tomato, and mayo.*

The Wade Boggs\$8.75
*Wade saw the recipe on Geraldo's show, then we got it from Margo.
 Grilled chicken breast, topped with fresh basil, sliced tomato, and jack cheese.*

*** The Tom Rathman Reuben Sandwich ***\$8.75
The beefy Comhusker's favorite! Our classic Reuben: Corned beef on dark rye with swiss, sauerkraut, and thousand island dressing.

*** The Hot Tuna Melt ***\$8.75
Papa John's favorite these last few years. Politically correct tuna – no grill-netting, with melted Jack Cassidy cheese, served on toasted potato bread.

*** The Bill Russell ***\$8.25
A Boston hero with a bit of west-coast flavor. Bacon, lettuce, tomato, and a vocado on toasted potato bread.

The Pee-Wee Herman\$8.75
Ca rolina pulled pork sandwich with home made bar-be-que sauce and slaw. Illegal in most states!

ENTREES

The Rico Petrocelli – Garlic Steak\$11.00
The flavor of Boston's North End! A 5oz. Angus N.Y. sirloin grilled to order, served on an old third base bag (actually, toast) with a white wine butter and garlic sauce and Yankee Fries.

The Bernie Carbo – Pasta du JourPriced Daily
*Everything that we have left over on a pasta that we have a lot of.
 Check the board.*

The Al Gore P.C.P. – Politically Cor rrect PastaPriced Daily
*A daily offering (via the specials board) for the vegetarians,
 an environmentally friendly meatless pasta special.*

Quiche & Tell\$7.75
*Don't tell us, we'll tell you. Check the board. Includes
 choice of soup du jour or house salad.*

The KC Jones\$6.25
*A big flour tortilla stuffed with peppers, onions, jack, and cheddar cheese
 (Add \$2.00 for chicken).*

CLOSERS

When the fat lady sings

The Dee Brown Knee – Hot Fudge Sundae\$6.00
A chocolate brownie with a big scoop of vanilla ice cream, hot fudge sauce, whipped cream, and nuts – a big time slam dunk winner.

The Rudy Gatti – Key Lime Pie\$6.00
He may have left his heart in San Francisco – but he's taken his act to Key West. We're missing you! Now he's back because he really needed his heart!

The Dennis Eckersley – Dessert du Jour\$6.00
*The ultimate closer, a selection from our mound of seasonal champs.
 Check the board.*

* The “Chris Mullin” Special *

Soup and sandwich combo\$8.25
*A real super-star!
 Take one half of any super-star sandwich * and team it up
 with a cup of soup or chowdah (onion soup – no can do!)
 for an unbeatable combo.*

SIDES

Blue Cheese\$1.00
Bacon\$1.50
Mushrooms\$1.00
Grilled Onions\$1.00
Avocado\$1.50
Guacamole\$2.50
Chips & Salsa\$3.50
Cole Slaw\$2.75
Potato Salad\$2.75
Mixed Green Salad\$4.00

YANKEE HOSPITALITY

We Proudly Feature:

Beer — a great selection of draught and bottled beers, both domestic and imported.

Martini — served chilled, dry, straight-up in a large glass (the way we like 'em).

Margarita — made with fresh sweet and sour, shaken, and served on the rocks.

Cranky Yankee — our famous Bloody Mary, made with premium tomato juice, horseradish, spices and a splash of the "Charles River" — "love the dirty water."

Improper Bostonian — a great way to top off your meal. Kahlua, Brandy, Bailey's Irish Cream, mixed with coffee and topped with whipped cream.

Yankee Breeze — for the non-drinkers, a refreshing, non-alcoholic blend of fruit juice with a splash of soda.

FRESH SQUEEZED ORANGE JUICE!

KIDS MENU

ages 10 and under

Pasta with butter & parmesan or red sauce	\$6.00
Grilled cheese with french fries, potato salad or cole slaw	\$6.00
Chicken nuggets (1/2 order) with ranch or bar-be-que sauce	\$5.50
Root beer float	\$4.00
Ice cream with chocolate sauce	\$3.00

*Quality is very important to all of us.
All our food is prepared by hand.
We appreciate your patience!*

An 18% gratuity will be added to parties of six or more.



We would like to point out that our private rear dining room is available for parties, meetings, or functions of almost any kind.

Seating up to 30. Please inquire.



The errors and omissions in this document are placed there for the enjoyment of our patrons.

Some might not even be errors!



HISTORY

1907 Salvotti family builds the restaurant virtually by hand, using lumber from post-quake Red Cross recovery shack. Opened as "Hilda's Saloon," it was basically a boarding house. A four-course meal was 25¢ including wine (made by Hilda in the basement)

1919 Prohibition is enacted and Hilda leases out the restaurant to Terry and Johnny Murnane, who ran a bootlegging operation out of the basement and a speakeasy out of the upstairs flat next door. Busted by the Feds in 1924 for having too much fun, the joint is padlocked for six months.

1924 Hilda takes over again.

1928 Hilda passes to the Great Saloon in the Sky and her sons, Jules and Emil, take over and change the name to Salvotti's. Salvotti's was primarily a "lunch room" for the next 47 years.

1975 Jules Salvotti sells Salvotti's to local artist and former art director of Rolling Stone magazine, Robert David Kingsbury and his partner Charles Michaels. At this point the restaurant was renovated and renamed "Connecticut Central."

1976 Mario Reyes of Mario's Restaurant on Bush Street buys "Connecticut Central."

1979 Gary and July Pasquinelli buy "Connecticut Central."

1985 Vida Daw buys "Connecticut Central," hands a crow in front and changes the name to "Jackdaw."

1988
Dec. 13th With the historic words "Go West Young Man and Discover Your Fortune" echoing in their heads, two ambitious though slightly twisted New Englanders take the big plunge (sell all their baseball cards) and buy the "Jackdaw."

1988
Dec. 15th An act of God brings down the bird and a truck runs it over.

1989
April 1st Marks the beginning of the next chapter, titled "Connecticut Yankee" onward and upward — we hope!



Live entertainment on weekends

Please visit our website: www.theyankee.com

CONNECTICUT YANKEE



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