

STARTERS

The Cal Ripkin	\$9.00
<i>Just a couple of crab cakes (every day) is all we ask. Two generous crab cakes served with choice of Cajun tarter or cocktail sauce.</i>	
The KC Jones	\$6.25
<i>A big flour tortilla stuffed with peppers, onions, jack, and cheddar cheese (Add \$2.00 for chicken).</i>	
OJ's Buffalo Wings	\$8.25
<i>Spicy chicken wings with blue cheese dressing. (Part of the proceeds will go to helping O.J. find the real killers).</i>	
Irving Fryar's Fingers	\$7.50
<i>Blackened Cajun-style chicken fingers served with blue cheese dressing.</i>	
Roger's Revenge	half \$6.00 . . . full \$8.00
<i>Our famous Yankee nachos – vegetarian style or with chicken.</i>	
The Tony Lazzari	\$7.50
<i>Deep-fried garlic chicken nuggets – served with a spicy mustard sauce.</i>	
The John Calipari	\$10.00
<i>Fried calamari with choice of Cajun tartar sauce or cocktail sauce.</i>	
Garlic Bread	\$3.75
Friesbasket \$6.00 . . . \$3.00
Onion Ringsbasket \$6.00 . . . \$3.50

FIELD OF GREENS

Salads

Caesar Salad – classic sized – no meat	\$8.25
<i>classic sized – with seared chicken breast</i>	\$10.25
<i>small(er)</i>	\$6.25
<i>small(er) – with seared chicken breast</i>	\$8.25
The Joe Foy – Chinese Chicken Salad – full	\$10.25
<i>Chinese Chicken Salad – small(er)</i>	\$8.25
<i>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.</i>	
Name that Tuna – Salad Nicoise – full	\$10.25
<i>Salad Nicoise – small(er)</i>	\$8.25
<i>Yellowfin tuna on fresh greens, surrounded by red potatoes, green beans, onions, capers, topped with anchovies and vinaigrette dressing.</i>	
The Ty Cobb Salad – Cobb Salad – full	\$10.25
<i>Cobb Salad – small(er)</i>	\$8.25
<i>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!</i>	
Pollo Vallarta – Chicken Taco Salad	\$8.75
<i>Almost as exciting as a trip to Mexico, and a lot easier on your Visa (card).</i>	
Summer of '78 – Green Monster Spinach Salad – full	\$7.75
<i>Green Monster Spinach Salad – small(er)</i>	\$5.75
<i>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!)</i>	

NOW WARMING UP

Soups & Chili

Long Wharf Chowdah	cup \$3.75 . . bowl \$5.25
<i>There's chowder and then there's chowdah! Just like mom makes it.</i>	
Candlestick Special	cup \$4.75 . . bowl \$5.75
<i>It's chilly and it might get windy. Homestyle vegetarian (meatless) chili, served with cheese, onions, sour cream and salsa.</i>	
Chomp d'Elysse – French onion soup gratinee	\$5.75
<i>Soup you chew with croutons and melted swiss cheese.</i>	
The Bill Campbell	cup \$3.75 . . bowl \$5.25
<i>The soup man brings you a daily favorite.</i>	
Barry Bonds Super Star – Black Bean Soupcup \$3.75 . . bowl \$5.25	
<i>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.</i>	

MEAT OF THE ORDER

The New Jim Bouton – Fowl Play	\$14.25
<i>Two pieces of baked chicken breast served with mashed potatoes and gravy. Comfort food at its finest.</i>	
Lasagne Harding	\$14.25
<i>"Can't beat it with a stick!" Classic lasagne with sausage and ground beef. Not for vegetarians or Olympic medalists.</i>	
The Will Clark – Cajun Gumbo	\$14.25
<i>Inspired by the ole ragin' Cajun himself. A heaping bowl of authentic "Nawlins" style gumbo (prawns, chicken, andouille sausage) served over rice. Hall of fame, baby!</i>	
The Marvin Lee Aday	\$14.25
<i>Cajun meatloaf with plenty of spices, onions, tomatoes and garlic. It's like paradise by the dashboard lights.</i>	
Sgt. Pepper's Beef	\$17.25
<i>Angus N.Y. strip with cracked black pepper, flambee'd in brandy with a green peppercorn sauce. Choice of onion rings or baked potato.</i>	
I Love N.Y.	\$17.25
<i>Why couldn't they call it San Francisco Sirloin? Oh yeah, I forgot, we're more famous for our "Tenderloin." At any rate, how 'bout a juicy Angus N.Y. sirloin served with sauteed mushrooms. Choice of onion rings or baked potato.</i>	

A LA (BULLPEN) CARTE

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

The Wade Boggs	\$8.75
<i>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.</i>	
The Rico Petrocelli – Garlic Steak	\$11.00
<i>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.</i>	
The "Dr. J"	\$9.50
<i>"Jam one of these down!" "Classic" Philly cheesesteak with peppers and onions on a torpedo roll.</i>	
The "Larry" Birdger	\$9.00
<i>7 oz. of the finest ground cow/turkey around, with choice of jack, swiss, or cheddah. Served with grilled onions and "Yankee" Fries. A perennial all-star (Add \$1.50 for bacon).</i>	
Quiche & Tell	\$7.75
<i>Don't tell us, we'll tell you. Check the board. Includes choice of soup du jour or house salad.</i>	
The Rooney Burger – Vegetarian Burger	\$8.25
<i>Sarunas picked up the recipe along with the t-shirts! An alternative burger made from all non-carnivorous 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!</i>	
The Mike Stivic	\$9.50
<i>Edith your heart out! Meatballs, mozzarella, and parmesan on a torpedo roll.</i>	
The Pee-Wee Herman	\$8.75
<i>Carolina pulled pork sandwich with home made bar-be-que sauce and slaw. Illegal in most states!</i>	

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

CLOSERS

When the fat lady sings

The Dee Brown Knee – Hot Fudge Sundae	\$6.00
<i>A chocolate brownie with a big scoop of vanilla ice cream, hot fudge sauce, whipped cream, and nuts – a big time slam dunk winner.</i>	
The Rudy Gatti – Key Lime Pie	\$6.00
<i>He may have left his heart in San Francisco – but he's taken his act to Wisconsin. We're missing you! Though we know your heart is in Key West.</i>	
The Dennis Eckersley – Dessert du Jour	\$6.00
<i>The ultimate closer, a selection from our mound of seasonal champs. Check the board.</i>	

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



**100 Connecticut Street
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