

History of Yellow House

*In 1801, a hotel was built at the intersection of Routes 662 and 562 in the scenic Oley Valley to serve as a stagecoach stop and country store for travelers between Reading and Philadelphia. Over the past 200 years, the **Yellow House Hotel** has evolved into a restaurant and hotel with a fine reputation for its delectable bill of fare, pleasing atmosphere and comfortable accommodations. The influence of the **Yellow House Hotel** on the surrounding area is evidenced by the name in which it provided to the resulting village... the hamlet of Yellow House. Through the years, the ownership of the hotel has changed hands more than 26 times. It has served as an integral part of the history of the area, housing a general store, the village switchboard and a post office. Since its beginning, the **Yellow House Hotel** has remained a charming focal point in the area both inside and out. Current owners, Carl and Patricia DeGrazia, continue to honor this tradition.*

Appetizers

<i>Clams Casino baked clams with traditional casino butter</i>	<i>8.00</i>	<i>Baked Mushrooms with Crab jumbo lump stuffed mushrooms, topped with melted Swiss cheese</i>	<i>9.00</i>
<i>Calamari fried calamari in Old Bay corn meal crust with roasted pepper basil tartar sauce</i>	<i>9.00</i>	<i>Jumbo Shrimp Cocktail</i>	<i>10.00</i>
<i>Bruschetta marinated tomatoes, onion, fresh basil and garlic on a toasted baguette with Mozzarella cheese</i>	<i>7.00</i>	<i>Country Liver Pate topped with minced onion</i>	<i>6.00</i>
<i>Baked Brie butter crust with raspberry apricot marmalade and toasted almonds</i>	<i>8.00</i>	<i>Rib Sampler with traditional barbecue sauce and red cabbage slaw</i>	<i>8.00</i>
<i>Snapper Soup au Sherry</i>	<i>5.00</i>	<i>Crock of French Onion Soup</i>	<i>5.00</i>
<i>Oysters on the Half Shell</i>	<i>8.00</i>	<i>Stuffed Oysters with bacon, caramelized onions & Bleu cheese</i>	<i>9.00</i>

Entrées

Jumbo Lump Crab Cakes <i>with whole grain mustard sauce</i>	26.00
Steak and Cake* <i>petite filet mignon and a jumbo lump crab cake on whole grain mustard sauce</i>	31.00 36.00
YHH Barbequed Spare Ribs <i>with traditional barbecue sauce</i>	24.00
Sea Scallops <i>seared sea scallops with creamy risotto, wild mushrooms and sweet peas, laced with truffle oil</i>	25.00
New Zealand Rack of Lamb* <i>roasted with an herb and garlic Dijon crust over a Bordelaise sauce</i>	34.00
Filet Mignon* <i>grilled 8 oz. filet with wild mushrooms in a Port wine reduction</i>	30.00
New York Strip* <i>grilled 12 oz. strip topped with caramelized shallots & Bleu cheese butter</i>	30.00
Prime Pork Tenderloin <i>wrapped in applewood smoked bacon, served with a wild cherry & apple chutney</i>	21.00
Salmon <i>Parmesan encrusted salmon topped with sundried tomato and lemon buerre blanc sauce</i>	22.00
Veal & Shrimp <i>sautéed veal & shrimp with spinach & wild mushrooms in a tomato veal demiglace</i>	23.00
Seafood Sizzler <i>jumbo lump crab cake, dry sea scallops and shrimp, broiled with sherry butter</i>	26.00
Duck Breast*	21.00

seared boneless breast with dried cherry orange marmalade sauce

Chicken & Crab

21.00

seared chicken breast with jumbo lump crab in a prosciutto, parsley garlic cream

Jumbo Lobster Tail

37.00

9 oz. warm water lobster tail

Baby Beef Liver*

16.00

sautéed with bacon & onions

Pastas

Seafood Alfredo

23.00

sautéed shrimp, scallops and crab with spinach & sundried tomatoes in alfredo sauce over linguini

Shrimp Scampi

21.00

sautéed shrimp with garlic and fresh basil in a white wine butter sauce over angel hair pasta

Chicken Parmesan

19.00

sautéed chicken breast in a panko crust with marinara, provolone and Parmesan cheeses over angel hair

Vegetables & Pasta

13.00

sautéed seasonal vegetables and tomatoes in garlic and olive oil tossed with penne pasta topped with Parmesan cheese

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*