



HRYC All-Day Menu

Club Starters

*Salads may be topped with your choice of
grilled chicken - 10, salmon - 15, or shrimp - 10.*

New England Clam Chowder - Cup - 5, Bowl - 7

Fresh seafood cooked with onions, bacon, potatoes, celery and herbs.

HRYC Soup of the Day - Cup - 4, Bowl - 6

Homemade selection, changes daily.

HRYC House Salad - V - 4

Mixed greens, grape tomatoes, cucumbers, and shredded carrots. Your choice of dressing.

Classic Caesar Salad - 7

Romaine hearts, herb croutons and Parmesan cheese tossed with our Caesar dressing.

Traditional Wedge Salad - 8

Crisp iceberg wedge, bacon and bleu cheese crumbles, red onion, grape tomatoes and crispy fried shallots with bleu cheese dressing.

Yacht Club Fish Dip, Shareable - 16

*A classic coastal blend of smoked fish, fresh herbs, and bright citrus, folded into a smooth, savory finish.
Served with crisp crackers.*

Club Chicken Wings, Shareable GF 6 pcs for 12, 12 pcs for 22

Prepared mild, medium, hot, garlic Parmesan or teriyaki. Served with celery and carrots, bleu cheese, ranch or BBQ sauce.

Buffalo Cauliflower Wings, Shareable - V - 14

Golden-crisp cauliflower florets glazed in house-made buffalo sauce and herbs. Served with bleu cheese or ranch.

Light Salads

HRYC Summer Salad*, GF - 15

Grilled chicken on tender baby spinach tossed with sweet blueberries and juicy mango, topped with candied pecans and creamy goat cheese, finished with a berry basil vinaigrette.

House Favorite Salmon Salad*, GF - 19

Grilled salmon on a bed of mixed greens with strawberries, Craisins, toasted walnuts, cherry tomatoes and goat cheese, tossed in a cider vinaigrette and topped with a strawberry balsamic reduction.

V = vegetarian. **GF** = Gluten Free. **GF** rolls and pasta available upon request. Our Chef is happy to accommodate vegetarian, vegan and gluten-free preferences whenever possible. Please advise your server of any dietary restrictions. Some dressings may include gluten.

* Contains nuts.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Club Entrées

Dockside Tacos - 17

Your choice of Fried Fish, Fried Shrimp or Grilled Veggie tacos with mango coleslaw, tomatoes and cilantro. Served in warm flour tortillas and topped with remoulade sauce.

Beach Street Blackened Mahi Sandwich - 18

Served on a brioche bun with lettuce, tomato, remoulade sauce and your choice of side.

Classic Prime Rib French Dip - 18

Thinly sliced prime rib and melted Swiss cheese on a toasted hoagie roll. Served with au jus and your choice of side.

HRYC Jr. Club Sandwich - 14

Smoked turkey and pit ham with bacon, lettuce, tomato and mayonnaise on toasted white bread with your choice of side.

HRYC Burger - 17

8 oz. of lean ground beef or California style veggie burger (V), chargrilled with lettuce, tomato and sliced red onion. Served on a toasted brioche bun with your choice of side. Add cheese, caramelized onions, sautéed mushrooms, or bacon for an additional charge.

Baja Quesadilla - 16

Your choice of Steak or Chicken and pepper jack cheese with sautéed onions and peppers. Served with ancho sour cream and salsa.

Classic Chicken Ranch Sandwich - 16

Grilled chicken breast served on a brioche bun with creamy melted Swiss cheese, fresh lettuce, tomato and a swipe of house sauce for a simple, satisfying classic, accompanied by your choice of side. Add bacon for \$3.

Chicken Tender Basket - 16

Boneless chicken tenders breaded and deep fried. Served with your choice of side and honey mustard, BBQ or buffalo sauce.

Tuscan Chicken Bowl - 16

Freshly grilled chicken with artichokes, sun-dried tomatoes, and spinach. Tossed with fettucine and finished with a creamy parmesan sauce. For a lighter version, ask for EVOO with or without the chicken.

We are happy to accommodate shared entrees; a \$3 split plate charge will apply to support additional plating, garnishes, and the elevated service standards HRYC members enjoy.

Regular Sides

French Fries - 3
Cottage Cheese - 3
Club Made Chips - 3
Coleslaw - 3
Fresh Cut Fruit - 3

Premium Sides

Onion Rings - 5
Sweet Potato Fries, GF - 4
Grilled Asparagus, GF - 6
Parmesan Truffle Fries - 6

Coffees

Regular & Decaf - 2.95
Espresso - 4.95
Cappuccino - 6.95
Halifax Cappuccino - 9.95

Desserts

Key Lime Pie, GF - 9
Granny Smith Apple Crisp - 10
Pistachio Rum Ice Cream - 8
Crème Brûlée, GF - 7
Chocolate Bundt Cake - 9