

H R Y C All Day Menu

Wines by the Glass

Black Oak Chardonnay - 5.50
Chateau Ste. Michelle Chardonnay - 7
Cool Eve Chardonnay - 6.50

Black Oak Pinot Grigio - 5.50
Salus Pinot Grigio - 6.50

William Hill Sauvignon Blanc - 7

Crane Lake Riesling - 5.25

Black Oak Merlot - 5.50
D' Abruzzo Montepulciano - 9.50
Salus Sangiovese - 6.25

Draft Beer

Bud Lite - 3.50
Yuengling - 3.50
Seasonal Draft

Domestic Beer

Bud Lite - 3
Coors Lite - 3
Yuengling Flight - 3.50
IPA - 4

Premium Beer

Corona - 4.25
Stella Artois - 4.75
Guinness Draught - 4.50

Alcohol Free Beverages

Heineken 0.0 - 3
San Pellegrino - 3
Iced Tea - 2.95
Fountain Soda - 2.95
Juice - 2.95

Starters

HRYC Signature Soft Pretzel - 10
Served with beer cheese sauce and whole grain mustard.

Chicken Wings, GF
(6 pcs - 10) - (12 pcs - 18) - (18 pcs - 25)
Prepared mild, medium, hot, garlic Parmesan or teriyaki. Served with celery and carrots. Choice of bleu cheese, ranch or BBQ sauce.

Soups and Salads

Salads may be topped with your choice of grilled chicken, salmon, shrimp or sesame crusted Ahi Tuna for an additional charge.

New England Clam Chowder - Cup - 5, Bowl - 7
Fresh seafood cooked with onions, bacon, potatoes, celery and herbs.

Soup of the Day - Cup - 4, Bowl - 6
Homemade selection changes daily.

HRYC House Salad, GF - 4
Mixed greens, grape tomatoes, cucumbers, and shredded carrots.
Choice of dressing.

Classic Caesar - 6
Romaine hearts, herb croutons and Parmesan cheese tossed with our Caesar dressing.

Traditional Wedge, GF - 8
Crisp iceberg wedge, bacon and bleu cheese crumbles, red onion, grape tomatoes and crispy fried shallots with bleu cheese dressing.

Entrée Salads

All Entrée Salads include a muffin of the day.

Grilled Chicken and Spinach Salad*, GF - 15
Grilled chicken breast, toasted walnuts, goat cheese, sundried fruits and cucumbers. Tossed in a walnut raspberry vinaigrette.

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.

Club Entrees

Fish Tacos - 15

Batter dipped pollock with a mango coleslaw, tomatoes and cilantro. Served in warm flour tortillas topped with remoulade sauce.

Seared Sesame Crusted Ahi Tuna*, GF - 18

Served with Wakame salad, wasabi & pickled ginger.

Beach Street Blackened Grouper Sandwich - 18

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

Classic French Dip - 15

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

HRYC Jr. Club Sandwich - 14

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

HRYC Burger - 15

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

Steak or Chicken Quesadilla - 15

Sautéed onions and peppers, thinly sliced steak or chicken and pepper jack cheese. Served with ancho sour cream and salsa.

Club Made Flatbread - 14

Select Vegetarian, Sausage & Pepperoni, or Chicken & Artichoke toppings on a crispy baked flatbread, topped with our house made Pomodoro sauce and shredded mozzarella cheese.

HRYC Chicken Sandwich - 14

Grilled chicken breast with melted pepper jack cheese, bacon, lettuce and tomato on a brioche bun. Served with a side of avocado ranch sauce and your choice of side.

Chicken Tender Basket - 14

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

HRYC Portobello Sandwich - 11

Marinated Portobello mushroom with roasted red peppers and caramelized onion jack cheese. Served with lettuce and tomato on a brioche bun and your choice of side.

Fried Shrimp Basket - 22

Lightly floured jumbo shrimp served with hush puppies and your choice of side.

Regular Sides

French Fries - 3

Cottage Cheese - 3

Club Made Chips - 3

Coleslaw - 3

Fresh Cut Fruit - 3

Premium Sides

May also be substituted with your entrée for a minimal upcharge.

Onion Rings - 5

Sweet Potato Fries, GF - 4

Grilled Asparagus, GF - 6

Parmesan Truffle Fries - 6

Coffees

Regular - 2.95

Decaffeinated - 2.95

Espresso - 4.95

Cappuccino - 6.95

Halifax Cappuccino - 9.95

Tia Maria & White Choc Liqueur

Desserts

Award Winning Key Lime Pie - 9

Granny Smith Apple Crisp - 9

HRYC Signature Ice Cream - 7

Crème Brûlée, GF - 6

Chocolate Bundt Cake - 8

Served warm

V denotes vegetarian

GF denotes a Gluten Free product.

GF rolls and pasta available upon request.

* Contains nuts.

Some dressings may include gluten

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

HRYC All Day Menu - August 2024

Eric Lelinski - Executive Chef

Jeff Mills - Dining Room Manager