

HRYC MAINSTAYS

Wines by the Glass

- William Hill Sauvignon Blanc – 6
Chateau St. Michelle Chardonnay – 6.95
10 Span Pinot Noir – 5.95
Rodney Strong Cabernet – 8.50
Gabriella, Pinot Grigio – 6.50
Gabriella, Chianti – 6.50

Draft Beer

- Bud Lite – 3.50
Yuengling – 3.50
Seasonal IPA

Domestic Beer

- Bud Lite – 3.00
Coors Lite – 3.00
Miller Lite – 3.00
IPA – 4.00

Premium Beer

- Corona – 4.25
Stella Artois – 4.75
Guinness Draught – 4.50

Non-Alcoholic Beverages

- Buckler – 3.00
Perrier – 2.25
Aqua Panna – 3.00
San Pellegrino – 3.00
Iced Tea – 2.50
Fountain Soda – 2.50
Juice – 2.25

Starters

Seafood Gratine – 9

Sautéed Royal Red shrimp, select fish, bay scallops, wild mushrooms and shallots. Deglazed with cognac and finished with fresh cream.

Escargot Pesto Style – 10

French Escargot sautéed with mushroom caps, garlic, fresh basil, parmesan cheese and white wine. Served with fresh crostini.

Soups

French Onion Soup – 7

New England Seafood Chowder – cup – 4, bowl – 6

Soup of the Day – cup – 3, bowl – 5

Homemade selection changes daily.

Side Salads

Classic Caesar – 5

HRYC House, GF – 4

Traditional Wedge, GF – 8

Entrées

All Entrées include a HRYC house salad or a cup of our soup of the day.

Salmon Grenobloise, GF – 22

Oven poached salmon with shallots, capers and a lemon butter sauce. Served with steamed rice and asparagus.

Chicken Calvados, GF – 19

Boneless breast of chicken, char-grilled with a compound apple butter. Served with roasted garlic mash and haricot verts.

Filet Mignon Au Poivre Vert, GF – 24

Sautéed in brown butter and deglazed with cognac, shallots and green peppercorns. Finished with a demi-glace and a touch of sweet cream. Served with roasted garlic mash and asparagus.

Ribeye Steak, GF – 28

Char-grilled Ribeye Steak with a wild mushroom compound butter. Served with haricot verts and fresh baked potato.

Cajun Shrimp Pasta – 20

Sautéed Royal Red shrimp with andouille sausage, caramelized onions, bell peppers and penne pasta tossed in a Cajun cream sauce.

Crab Cakes – 27

Lump crab meat, onions, peppers, stone ground mustard and fresh herbs. Sautéed in butter with a mango jam. Served with steamed rice and asparagus.

Chef's Selections

Starters

Artisan Calamari - 14

Milk-poached calamari, pickles, artichokes, jalapenos and banana peppers combined and lightly fried. Served with marinara and Asian sauces.

Pan Seared Scallops, GF – 16

*Served over jicama slaw.
Topped with a passion fruit sauce.*

Shrimp Cocktail, GF – 9

*Chilled royal red shrimp.
Served with lemon and cocktail sauce.*

Side Salads

Arugula – 7

*Arugula, roasted beets, pumpkin seeds and goat cheese.
Topped with a citrus vinaigrette.*

Asian – 7

*Spring mix, mandarin oranges, red peppers, shredded carrot,
toasted cashews and scallions tossed in an
Asian honey lime dressing with fried rice noodles.*

Entrées

All Entrées include a HRYC house salad or a cup of our soup of the day.

Cedar Salmon – 23

*Topped with an apricot glaze and oven roasted on a cedar plank.
Served with Jasmine rice and sautéed green beans.*

Smoked Duck Breast, GF – 23

*Served over a root vegetable mix.
Drizzled with a maple Gastrique.*

Oven Roasted Pork Loin, GF – 18

*Topped with roasted apples and pearl onions.
Served with garlic mash and asparagus.*

Seared Snapper – 22

*Served over stir fried vegetables in a
pickled ginger sauce with Jasmine rice.*

Club Made Desserts

Brown Butter Cake – 6

Topped with fresh berries and crème anglaise.

Bananas Foster Bread Pudding – 6

*Bananas, dark rum and brown sugar.
Topped with a butter cream glaze.*

Additional Sides

Sautéed Spinach, GF – 4

Buttered Asparagus, GF – 4.50

Steamed Broccoli, GF – 4

Roasted Brussels Sprouts, GF – 4.50

Baked Potato, GF – 3.50

Buttered Baby Carrots, GF – 3.50

Haricot Verts, GF – 3.50

Coffees

Regular – 2.50

Decaffeinated – 2.50

Espresso – 3.50

Cappuccino – 4.95

Halifax Cappuccino – 7.95

Tia Maria & Godiva Choc Liqueur

Mainstay Desserts

Crème Brûlée, GF – 5

Key Lime Pie – 5

Chocolate Bundt Cake – 6
Served Warm

H.R.Y.C. – I.C. – 4.50

GF denotes a certified Gluten Free product.

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