

## 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. Topped with bread crumbs and baked until golden brown.

### Escargot Pesto Style – 10

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

### Prosciutto and Figs – 8

Parma Prosciutto ham, dried figs, frisée and creamy goat cheese drizzled with a raspberry balsamic reduction. Served with grilled crostinis.

### Fried Shrimp Cocktail – 8

Ruby Red Shrimp, beer batter dipped and fried to golden brown. Served with Guinness Stout aioli.

### Chicken Liver Mousse – 7

Sautéed with fresh herbs, sweet butter, shallots, cognac and cream. Served with grilled crostinis, cornichons and red onion with a raspberry coulis drizzle.

## Soups

### French Onion Soup – 7

Slow-caramelized onions, thyme-infused beef broth, brandy and Gruyere cheese.

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

Clams, shrimp and fresh seafood cooked with onions, bacon, potatoes, celery and herbs in a thick cream sauce.

### Soup of the Day – cup – 3, bowl – 5

Homemade selection changes daily.

## Side Salads

### Roasted Beet Salad, GF – 7

Oven roasted red beets, goat cheese, mixed greens and pickled red onions. Dressed with an orange vinaigrette.

### Classic Caesar – 5

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

### HRYC House, GF – 4

Mixed greens, grape tomatoes, cucumbers, red onion and shredded carrots with your choice of dressing.

### Traditional Wedge, GF – 8

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

### Pear Salad, GF – 7

Sliced seasonal pears with bleu cheese, toasted pecans and bibb lettuce. Drizzled with a balsamic reduction and olive oil.

## Entrées

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

### **Seafood Newburg – 19**

Sautéed royal red shrimp, bay scallops, select fish and wild mushrooms. Deglazed with brandy and served with a rich lobster sauce and steamed rice.

### **Salmon Grenobloise, GF – 22**

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

### **Flounder Almandine – 21**

Lightly floured and sautéed with brown butter, lemon juice, white wine and California almonds. Served with steamed rice and haricot verts.

### **Double Cut Pork Chop, GF – 23**

Char-grilled 12oz. chop with a toasted pecan and maple syrup compound butter. Served with roasted garlic mash and buttered baby carrots.

### **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.

### **New York Strip Steak, GF – 25**

Char-grilled New York Strip with a wild mushroom compound butter. Served with haricot verts and fresh baked potato.

### **Cajun Shrimp Pasta, – 20**

Sauteed 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.

### **Duck a l'Orange, GF – 22**

Confit duck leg and thigh, sautéed until crispy and deglazed with orange infused cognac, finished with shallots and a demi-glace. Served with buttered baby carrots and roasted garlic mash.

## 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

## Desserts

Lemoncello Cake – 6

Crème Brûlée, GF – 5

Blueberry Flapjack Cake – 6

Key Lime Pie – 5

Chocolate Caramel Pecan Torte – 6

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.