

HRYC MAINSTAYS

Wines by the Glass

William Hill Sauvignon Blanc – 7

Col Eva Chardonnay – 6.50

10 Span Pinot Noir – 6.00

Rodney Strong Cabernet – 8.50

Gabriella, Pinot Grigio – 7.25

Draft Beer

Bud Lite – 3.50

Yuengling – 3.50

Seasonal Draft

Domestic Beer

Bud Lite – 3.00

Coors Lite – 3.00

Yuengling Flight – 3.50

IPA – 4.00

Premium Beer

Corona – 4.25

Stella Artois – 4.75

Guinness Draught – 4.50

Non-Alcoholic Beverages

Heineken 0.0 – 3.00

San Pellegrino – 3.00

Iced Tea – 2.95

Fountain Soda – 2.95

Juice – 2.95

Starters

Artisan Calamari – 14

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

Escargot Pesto Style – 10

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

Shrimp Cocktail – 11

Served with house made cocktail sauce.

Soups

French Onion Soup – 7

New England Clam 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.

Cedar Salmon, GF – 24

*Topped with an apricot glaze and oven roasted on a cedar plank.
Served with Jasmine rice and vegetable du jour.*

Classic Chicken Picatta – 20

Thinly pounded chicken breast dredged through an eggwash and lightly floured. Served over linguine noodles.

Ribeye Steak, GF – 31

*Chargrilled Ribeye Steak with a wild mushroom compound butter.
Served with fresh baked potato and vegetable du jour.*

Grouper Fillet, GF – 26

*Grilled, blackened or fried and served with a saffron beurre blanc,
Jasmine rice and vegetable du jour*

Shrimp Scampi, 26

Classic preparation served over linguini noodles and topped with grilled crostinis.

Chef's Selections

Starters

Brussels Sprouts, GF – 10

Topped with crispy pancetta, goat cheese and a balsamic glaze.

Steamed Clams – 10

*Served in a garlic white wine sauce
with grilled crostinis*

Side Salads

Bacon Cheddar Salad, GF – 7

*Mixed greens, grape tomatoes, red onion, bacon and cheddar cheese.
Finished with honey mustard dressing.*

Arugula Salad, GF, V – 7

*Arugula, fresh berries, mandarin oranges and toasted almonds.
Tossed in olive oil and finished with a balsamic glaze.*

Entrées

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

Miso Swordfish – 26

*Pan seared and topped with a miso glaze, served with
a cauliflower mash and vegetable du jour.*

Seafood Fra Diablo – 26

*Shrimp, scallops, baby clams and fresh fish in Fra Diablo sauce.
Served with Linguine.*

Filet Mignon Rosini – 30

*Charbroiled filet mignon topped with Foie Gras and a red wine demi
glace. Served with garlic mashed potatoes and vegetable du jour.*

Linguine and Clams – 19

*Linguine and clams tossed in white wine clam sauce and
served with grilled crostinis.*

Grilled Lollypop Lamb Chops, GF – 32

*Club marinated lamb chops, char grilled and topped with a
red wine syrup. Served with garlic mashed potatoes
and vegetable du jour.*

Club Desserts

Warm Caramel Apple Pie – 6

White Chocolate Blueberry Cobbler Cheesecake – 7

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

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

Crème Brûlée, GF – 5

Key Lime Pie – 5

Warm Chocolate Bundt Cake – 6

H.R.Y.C. – I.C. – 4.50

V denotes a certified Vegetarian product.

GF denotes a certified Gluten Free product.

* Gluten Free rolls available upon request.

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