

## *Wines by the Glass*

William Hill Sauvignon Blanc – 7

Col Eva Chardonnay – 6.50

10 Span Pinot Noir – 6

Mairena Malbec – 11.25

Poppy Hill Cabernet – 8

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

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

# H R Y C

## *Starters*

### **Chef Eric's Charcuterie Board for Two – MP**

*Prosciutto, salami and pepperoni served with pepperoncini, gherkins, Spanish olives, assorted cheeses, berries and crackers.*

### **Brussels Sprouts, GF – 11**

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

### **Salmon Croquettes – 9**

*Salmon mixed with red and yellow peppers, onions, fresh herbs and Yukon potatoes. Side of lemon dill yogurt.*

### **Fresh Mussels Provencal, GF – 10**

*Sautéed mussels served with garlic, tomatoes, fresh herbs and mushrooms. Finished with a chardonnay tomato broth.*

### **Escargot Pesto Style – 15**

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

## *Soups*

### **French Onion Soup – 8**

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

### **New England Clam Chowder – cup – 5, bowl – 7**

### **Soup of the Day – cup – 4, bowl – 6**

*Homemade selection changes daily.*

## *Side Salads*

### **Classic Caesar – 6**

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

### **HRYC House Salad, GF – 4**

*Mixed greens, grape tomatoes, cucumbers, and shredded carrots with 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.*

### **Roasted Brussels Sprouts and Squash Salad – 8**

*Chef Joe's creation of mixed greens, cranberries, walnuts and Parmesan cheese. Finished with a lemon-maple Dijon dressing.*

## Entrées

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

Ask your server about our vegetarian selections!

### Fresh Catch of the Day (Market Price)

#### Grilled, Seared or Baked

Served over fresh greens, tomatoes, cucumbers and mixed berries. Choice of dressing.

#### Macadamia Nut Crusted

Served with Jasmine rice and vegetable du jour.

#### Blackened

Served with Yukon mashed potatoes and vegetable du jour with a tropical fruit salsa.

Topped with a citrus beurre blanc.

### Filet Mignon, GF – 42

7 oz. Chargrilled filet served with asparagus, Yukon mashed potatoes and herb roasted tomatoes. Brushed with clarified butter.

### Cedar Salmon, GF – 28

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

### Garlic Rosemary Veal Chop, GF – 38

10 oz. bone-in chop, marinated in garlic and rosemary. Topped with a mushroom and onion cabernet sauce.

Served with roasted potatoes and vegetable du jour.

### Chicken Florentine, GF – 26

Topped with creamed spinach, sliced tomatoes, smoked provolone and Parmesan. Served with mashed potatoes and vegetable du jour.

### Fettuccini Alfredo – 21

Tossed with a creamy Parmesan cheese sauce.

Add grilled chicken, shrimp or salmon for an additional cost.

### Seafood Bouillabaisse – 39

Shrimp, scallops, fish, clams and mussels.

Served in tomato herb broth with toasted ciabatta

## Club Desserts

Carrot Cake – 7

Key Lime Pie – 7

H.R.Y.C. – I.C. – 6

Crème Brûlée, GF – 6

Chocolate Mousse Cake – 7

Warm Chocolate Bundt Cake – 7

## Additional Sides

Sautéed Spinach, GF – 4

Buttered Asparagus, GF – 6

Steamed Broccoli, GF – 5

Roasted Brussels Sprouts, GF – 5

Baked Potato, GF – 3.50

Haricot Verts, GF – 4

## Coffees

Regular – 2.95

Decaffeinated – 2.95

Espresso – 3.95

Cappuccino – 4.95

Halifax Cappuccino – 8.95

Tia Maria & White Choc Liqueur

GF denotes a Gluten Free product.

\* Gluten Free rolls and pasta available upon request.

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