

# HRYC

## Starters

### **Brussels Sprouts, GF – 11**

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

### **Escargot Pesto Style – 13**

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

### **Appetizer of the Month**

*Market price.*

## Soups

### **French Onion Soup – 8**

*Slow-caramelized onions, thyme-infused beef broth brandy and 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 our Caesar dressing.*

### **HRYC House Salad, GF – 4**

*Mixed greens, grape tomatoes, cucumbers, 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.*

### **Bacon Cheddar Salad, GF – 8**

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

### **Fresh Mozzarella Salad, GF – 8**

*Fresh Ciliegine cheese with yellow and red beefsteak tomatoes with chiffonade basil and a balsamic reduction.*

### **Arugula Salad, GF, V – 7**

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

## Wines by the Glass

William Hill Sauvignon Blanc – 7

Col Eva Chardonnay – 6.50

10 Span Pinot Noir – 6

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

## Entrées

All Entrées include a HRYC house salad or a cup of our soup of the day.  
**Ask your server about our Vegetarian Selections!**

### Filet Mignon – 41

7 oz. Char Grilled filet served with asparagus, Yukon mashed potatoes & herb roasted tomatoes. Brushed with clarified butter.

### Cedar Salmon, GF – 27

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

### New York Strip – 47

16 oz. Grilled New York Strip, marinated in Extra Virgin olive oil, fresh herbs & garlic. Served with a baked potato, vegetable du jour & finished with a green peppercorn reduction.

### Garlic Rosemary Veal Chop – 32

10oz. bone-in chop, marinated in garlic and rosemary and topped with a mushroom and onion cabernet sauce.  
Served with roasted potatoes and vegetable du jour.

### Classic Chicken Picatta – 26

Boneless chicken breast sautéed in a creamy lemon caper sauce, prepared with white wine and fresh herbs served over Linguini

### Linguine and Little Neck Clams – 23

Linguine and Little Neck clams tossed in white wine clam sauce.  
Served with grilled crostini.

### Carbonara Pasta – 19

Pancetta, peas and garlic in a light alfredo sauce served over linguine.  
Add grilled chicken, shrimp or salmon for an additional cost.

## Club Desserts

Carrot Cake – 6

Key Lime Pie – 6

H.R.Y.C. – I.C. – 5

NY Cheesecake – 6

Crème Brûlée, GF – 5

Warm Chocolate Bundt Cake – 6

## Additional Sides

Sautéed Spinach, GF – 4

Buttered Asparagus, GF – 5

Steamed Broccoli, GF – 4

Roasted Brussels Sprouts, GF – 5

Baked Potato, GF – 3.50

Haricot Verts, GF – 3.50

## Coffees

Regular – 2.95

Decaffeinated – 2.95

Espresso – 3.95

Cappuccino – 4.95

Halifax Cappuccino – 8.95

Tia Maria & Godiva Choc Liqueur

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.