

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.

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.

Cedar Salmon – 24

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

Chicken Calvados, GF – 19

*Boneless breast of chicken, chargrilled 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

*Chargrilled Ribeye Steak with a wild mushroom compound butter.
Served with fresh baked potato and haricot verts.*

Cajun Shrimp Pasta – 20

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

Lobster Tail, GF – 34

*Oven baked and finished with a citrus butter.
Served with mashed potatoes and asparagus.*

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

Spring Salad, GF – 7

*Spring mix, asparagus, watermelon radish and parmesan cheese,
with a lemon shallot 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 crispy brussels sprouts.*

Pork Porterhouse, GF – 24

*Grilled bone-in pork porterhouse on top of wilted arugula and
blistered tomatoes. Served with rosemary roasted fingerling
potatoes and topped with a sweet tea beurre blanc.*

Seafood Risotto – 22

*Shrimp, scallops and fresh fish in a lobster sherry risotto.
Topped with fresh arugula.*

Linguine and Clams – 19

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

Grilled Lamb Chops – 32

*Club marinated lamb chops, char grilled and topped with a
red wine syrup. Served with rosemary roasted fingerling
potatoes and asparagus.*

Espresso Filet, GF – 26

*Pan seared espresso crusted filet on top of marsala cream sauce.
Served with garlic mashed potatoes and crispy brussels sprouts.*

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.