

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

HRYC

Starters

Shrimp Cocktail Martini, GF – 14

Tender poached jumbo shrimp served with cocktail sauce.

Bang Bang Shrimp – 12

Fried bay shrimp tossed in bang bang sauce.

HRYC Crab Cake – 14

Lump crabmeat mixed with red onion, red bell peppers and old bay seasoning. Served with a roasted red pepper mango sauce.

Brussels Sprouts, GF – 12

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

Spinach and Artichoke Dip for Two – 10

Served with assorted crackers.

Add 3 oz. of lump crab – 9

Escargot Pesto Style – 16

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, Sherry and topped with Swiss 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.

Baby Romaine Salad, GF – 7

Grilled baby romaine with bacon, cherry tomatoes and scallions with a light creamy lemon dressing.

Entrées

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

Chef Eric’s Signature Catch of the Day, GF
(Market Price)

Select Your Cook Style

Grilled, Blackened, Seared or Fried

Select Your Preparation

Citrus Beurre Blanc

or

Fruit Salsa

Served with roasted potatoes and vegetable du jour.

Filet Mignon, GF – 34

6 oz. chargrilled filet with cognac butter.

Served with Yukon mashed and vegetable du jour.

Cedar Salmon, GF – 28

Topped with an apricot glaze and oven roasted on a cedar plank.

Served with Jasmine rice and vegetable du jour.

Braised Short Ribs, GF – 33

Limited Availability.

Tender slow cooked beef short ribs.

Served with garlic mash and vegetable du jour.

HRYC Crab Cakes – 32

Two pan seared lump crab cakes topped with a

Key Lime tartar sauce. Served with Jasmine rice and vegetable du jour.

Fettuccini Alfredo – 19

Tossed with a creamy Parmesan cheese sauce.

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

Vegetarian Pesto Primavera, V – 15

Assorted vegetables tossed in pesto and white wine.

Served over penne pasta with Parmesan cheese.

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

HRYC Shrimp Scampi – 25

Sautéed shrimp with diced tomatoes and capers.

Served over linguini noodles with crostini.

Chicken Bruschetta, GF – 24

Sautéed airline chicken breast with a lemon buerre blanc sauce.

Topped with chopped tomato, basil and red onion mix and
drizzled with a balsamic reduction.

Served with garlic mashed and Vegetble du jour.

Additional Sides

Sautéed Spinach, GF – 4

Buttered Asparagus, GF – 6

Steamed Broccoli, GF – 5

Roasted Brussels Sprouts, GF – 6

Baked Potato, GF – 4

Haricot Verts, GF – 4

Coffees

Regular – 2.95

Decaffeinated – 2.95

Espresso – 4.95

Cappuccino – 6.95

Halifax Cappuccino – 9.95

Tia Maria & White Choc Liqueur

Desserts

Award Winning Key Lime Pie – 9

Granny Smith Apple Crisp – 9

H.R.Y.C. Signature Ice Cream – 6

Crème Brûlée, GF – 6

Chocolate Bundt Cake – 7

Served warm

Sugar-Free Chocolate Cake – 8

V denotes vegetarian

GF denotes a Gluten Free product.

GF rolls and pasta available upon request.

* Contains nuts.

Some dressings may include gluten

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