

HRYC MAINSTAYS

Wines by the Glass

William Hill Sauvignon Blanc – 6
Chateau St. Michelle Chardonnay – 6.95
10 Span Pinot Noir – 5.95
Rodney Strong Cabernet – 8.50
Gabriella, Pinot Grigio – 6.50

Draft Beer

Bud Lite – 3.50
Yuengling – 3.50
Seasonal IPA

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 – 2.50
Fountain Soda – 2.50
Juice – 2.25

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 crostini.

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 – 23

*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.

Crab Cakes – 27

*Lump crab meat, onions, peppers, stone ground mustard and fresh herbs sautéed in butter with a mango jam.
Served with steamed rice and asparagus.*

Chef's Selections

Starters

Catfish Bites – 12

Served on a bed of southern wilted greens.

Beef Tips – 10

Sautéed marinated beef tips served with horseradish cream, gherkin pickles and toast points.

Side Salads

Beet Salad, GF, V – 7

House mixed greens, grape tomatoes, roasted beets and toasted almonds tossed in a red wine vinaigrette.

Watermelon Salad, GF – 8

Watermelon, goat cheese and mixed greens tossed in a mint vinaigrette.

Entrées

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

Surf and Turf – 25

*Grilled petite filet topped with a club made crab cake, orange fennel slaw and a Madeira sauce.
Served with mashed potatoes and broccoli.*

Lobster Tail, GF – 32

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

Sesame Crusted Tuna Steak – 22

*Seared and served with Sriracha Teriyaki drizzle
Jasmine rice and Asian vegetables.*

Mahi – 20

*Prepared blackened and served with a pineapple salsa,
Jasmine rice and green beans.*

Lobster Mac and Cheese – 24

*Chopped lobster tail, three cheese sauce, elbow macaroni,
blistered tomatoes and topped with panko bread crumbs.*

Beef Ravioli – 22

*Braised beef raviolis topped with a
sundried tomato red wine demi-glace.*

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

Buttered Baby Carrots, 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

GF denotes a certified Gluten Free product.

V denotes a certified Vegetarian product.

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