

Wines by the Glass

William Hill Sauvignon Blanc – 7

Estrella River Chardonnay – 5.50

Estrella River Cabernet – 5.50

Estrella River Merlot – 5.50

10 Span Pinot Noir – 6

Rodney Strong Cabernet – 8.50

Salus Pinot Grigio – 6.50

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

HRyc Signature Soft Pretzel – 10

Served with beer cheese sauce and whole grain mustard.

Tenderloin Tip Skewers – 12

Beef tenderloin on grilled pineapple.

Served with a honey tamari dipping 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.

Seared Sea Scallops, GF – 12

Served over wilted spinach and topped with citrus creme and Tobiko caviar.

Fried Green Tomatoes, V – 9

Topped with goat cheese and finished with a balsamic drizzle.

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, And sherry. 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.

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

Mixed Berry Compote

Served with roasted potatoes and vegetable du jour.

Filet Mignon*, GF – 36

6 oz. chargrilled filet with a walnut bleu cheese butter.

Served with Yukon garlic mashed potatoes and vegetable du jour.

Cedar Salmon, GF – 28

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

Served with wild rice and vegetable du jour.

HRYC Signature Aragosta con Pappardelle – 37

Maine lobster, pancetta, shitake mushrooms and roasted tomatoes.

Tossed with pappardelle pasta and finished with a lobster cream sauce.

HRYC Crab Cakes – 32

Two pan seared lump crab cakes topped with a remoulade sauce. Served with wild rice and vegetable du jour.

Center Cut 14 oz. New York Strip, GF – 49

Served with a baked potato and vegetable du jour.

Fettuccini Alfredo – 19

Tossed with a creamy Parmesan cheese sauce.

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

Mediterranean Gnocchi, GF, V – 15

Gnocchi, asparagus, cherry tomatoes, spinach, olives, mushrooms, fresh basil and Parmesan cheese.

Finished with extra virgin olive oil and lemon juice.

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

Chicken Saltimbocca, GF – 24

Chicken breast layered with prosciutto, spinach and a caramelized onion jack cheese. Served with roasted redskin potatoes and broccolini.

Finished with a creamy lemon sauce.

Additional Sides

Sautéed Spinach, GF – 4

Buttered Asparagus, GF – 6

Broccolini, GF – 5

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 – 7

Crème Brûlée, GF – 6

Chocolate Bundt Cake – 8

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.