

H R Y C Dinner Menu

Wines by the Glass

Black Oak Chardonnay - 5.50
Chateau Ste. Michelle Chardonnay - 7
Cool Eve Chardonnay - 6.50

Black Oak Pinot Grigio - 5.50
Salus Pinot Grigio - 6.50

William Hill Sauvignon Blanc - 7

Crane Lake Riesling - 5.25

Black Oak Merlot - 5.50
D' Abruzzo Montepulciano - 9.50
Salus Sangiovese - 6.25

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

Starters

Bang Bang Shrimp - 13

Fried bay shrimp tossed in bang bang sauce.

Escargot Pesto Style - 16

French escargot sautéed with mushroom caps, garlic, fresh basil, Parmesan cheese and white wine. Served with fresh crostini.

Roasted Red Pepper Hummus Dip - 14

Served with celery sticks, carrot sticks, cherry tomatoes, cucumbers slices and pita chips.

Key West Smoked Fish Dip for Two - 12

Served with assorted heritage crackers.

Soups

French Onion Soup - 8

Slow caramelized onions, thyme-infused beef broth, and sherry, topped with melted Swiss cheese.

New England Clam Chowder

Cup - 5, Bowl - 7

Soup of the Day

Homemade selection changes daily.

Cup - 4, Bowl - 6

Side Salads

Classic Caesar - 7

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.

Filet Mignon*, GF - 37

*6 oz. chargrilled filet with a walnut bleu cheese butter.
Served with Yukon garlic mashed potatoes and vegetable du jour.*

Cedar Salmon, GF - 29

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

12 oz. Bone-In Pork Chop, GF - 27

*Served with Yukon mashed, grilled onions, mushrooms,
vegetable du jour and a Dijon cream sauce.*

Fettuccini Alfredo - 19

*Tossed with a creamy Parmesan cheese sauce.
Add grilled chicken, shrimp or salmon for an additional cost.*

Mediterranean Gnocchi, V - 16

*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.*

Crawfish and Shrimp Creole - 26

*Sautéed with trio of bell peppers and tossed with
penne pasta, creamy creole sauce and Parmesan cheese.*

Caprese Stuffed Chicken - 25

*With wilted spinach, basil, sundried tomatoes and
mozzarella cheese. Served with wild rice and vegetable du jour.
Topped with a lemon cream balsamic reduction.*

Desserts

Award Winning Key Lime Pie - 9

Granny Smith Apple Crisp - 9

H.R.Y.C. Signature Ice Cream - 7

Crème Brûlée, GF - 7

Chocolate Bundt Cake - 8

Served warm

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

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.