



H R Y C Dinner Menu

Wines by the Glass

Kim Crawford Sauvignon Blanc - 12

Col Eva Chardonnay - 8

Poppy Hill Cabernet - 11

William Hill Sauvignon Blanc - 9

Crane Lake Riesling - 7.50

Salus Sangiovese - 8

D' Abruzzo Montepulciano - 9.50

Draft Beer

Modelo - 3.50

Yuengling - 3.50

Seasonal Draft - MP

Domestic Beer

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.



Signature Escargot - 17

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

Fried Oysters - 11

Served with cocktail sauce.

Tenderloin Tips - 14

Seared with caramelized onions and served with Boursin crostini. Finished with a roasted garlic compound butter.

Shrimp Cocktail Martini, GF - 13

Served with cocktail sauce.

Soups

French Onion Soup - 9

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 our Caesar dressing.

HRYC House Salad, GF - 4

Mixed greens, grape tomatoes, cucumbers, and shredded carrots with choice of dressing.

Traditional Wedge - 8

Crisp iceberg wedge, 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 - 42

6 oz. chargrilled filet with a roasted garlic compound butter.
Served with dauphinoise potatoes and fresh asparagus.



Signature Cedar Salmon - 31

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

Slow Braised Short Ribs, GF - 36

Served with Yukon mashed, roasted tomatoes and
vegetable du jour. Finished with a Cabernet Demi.

Smoked Salmon Fettucini Alfredo - 28

With sautéed spinach and tossed with a caper dill alfredo sauce.

Pesto Tortellini, V - 17

Vegetarian tri-colored cheese tortellini with
roasted tomatoes, mushrooms, onions, asparagus,
spinach and artichokes. Tossed with a pesto olive oil.
Add grilled chicken, shrimp or salmon for an additional cost.

12 oz. Bone-In Pork Chop, GF - 31

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

Shrimp Provencal - 28

Jumbo shrimp pan sautéed with white wine, herbs de Provence,
spinach and tomatoes. Served over linguini with grilled ciabatta.

Mediterranean Chicken - 27

Prepared with olives, artichokes, spinach, roasted tomatoes,
feta cheese and rice pilaf. Finished with a lemon beurre blanc.

Club Desserts

National Award Winning Key Lime Pie - 9

Granny Smith Apple Crisp - 10



Club Signature Ice Cream - 8

Crème Brûlée, GF - 7

Chocolate Bundt Cake - 9

Served warm

Additional Sides

Sautéed Spinach, GF - 4

Buttered Asparagus, GF - 6

Broccolini, GF - 5

Broccoli, GF - 5

Baked Potato, GF - 4

Haricot Verts, GF - 4

Yukon Mashed Potatoes, GF - 4

Coffees

Regular - 2.95

Decaffeinated - 2.95

Espresso - 4.95

Cappuccino - 6.95

Halifax Cappuccino - 9.95
Tia Maria & White Choc Liqueur

Club Cordials

Courvossier V.S.O.P. - 12

Sambuca Romana - 4.95

Amaretto DiSaronno - 9.95

Gran Marnier - 11.95

Cointreau - 11

B & B - 11.50

Benedictine - 11.50

Drambuie - 13.50

Frangelico - 10

Baileys Irish Cream - 10.50

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.