



# H R Y C DINNER MENU

## HRYC House Wines

\$5.95 per glass

Chardonnay  
Cabernet Sauvignon  
Moscato  
Pinot Grigio  
Rosé  
Sauvignon Blanc

## Draft Beer

Modelo - 3.50  
Yuengling Lager - 3.50  
Seasonal Draft - MP

## Domestic Beer

Coors Light - 3  
Yuengling Flight - 3.50

## Craft Beer

Terrapin Hopsecutioner - 5  
Rotating - MP

## 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.

### **Tenderloin Tips - 15**

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

### **House Made Crabcake - 14**

A generous cake of sweet lump crab, pan-crisped and finished with citrus-herb butter.

### **Shrimp Cocktail Martini, GF - 15**

Served with cocktail sauce.

## SOUPS

All Made In-House Daily

### **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

### **HRYC House Salad, GF - 4**

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

### **Classic Caesar - 7**

Romaine hearts, herb croutons and Parmesan cheese tossed with our Caesar 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 prepared with a cabernet demi glaze.  
Served with dauphinoise potatoes and fresh asparagus.

*Enjoy the classic steakhouse pairing of Cabernet Sauvignon or a Bordeaux for firm tannins that perfectly complement the buttery texture of the filet.*

### Sesame-Seared Tuna Steak - 28

Ruby-center tuna crusted in toasted sesame, served over a fragrant sticky rice with a bright, refreshing wakame salad, paired with wasabi, pickled ginger and soy sauce.

*Pairs nicely with a Chablis, the bright, steely acidity and minerality pair beautifully with rare-center tuna.*

### ▶ Signature Cedar Plank Salmon - 31

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

*Pairs nicely with Pinot Noir, its bright cherry and subtle earthiness perfectly match the cedar smoke and apricot glaze.*

### Slow Braised Short Ribs, GF - 36

Served with Yukon mashed potatoes, roasted tomatoes and vegetable du jour. Finished with a natural au jus.

*Pairs with a big Cabernet Sauvignon with bold tannins to match the richness of the beef. The dark fruit and oak echo the braising.*

### Fettuccine Alfredo - 17

Tender fettuccine tossed with a buttery, creamy Alfredo sauce.  
Add grilled chicken, shrimp or salmon for an additional cost.

*Pairs perfectly with Pinot Grigio for a crisp, clean, classic.*

### Pesto Tortellini, V - 17

Vegetarian tri-colored cheese tortellini with roasted tomatoes, mushrooms, onions, asparagus, spinach and artichokes.  
Tossed with a pesto EVOO.

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

*Pair this entrée with Sauvignon Blanc. Its zesty acidity and green herbal notes make it a clean, reliable pairing. Pinot Grigio works as well.*

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

Served with caramelized apples, onions and Yukon mashed potatoes topped with a calvados brandy sauce.

*A nice Zinfandel or Pinot Noir perfectly complements the Chef's re-styling of this favorite with its sweet apple, spice and juiciness.*

### Mediterranean Bistro Bowl - 17

Prepared with olives, artichokes, spinach, roasted tomatoes, feta cheese and pasta. Finished with a lemon beurre blanc.  
Add grilled chicken, shrimp or salmon for an additional cost.

*Pairs nicely with a Sauvignon Blanc. Bright acidity and herbal notes make it a natural match for Mediterranean flavors.*

We are happy to accommodate shared entrees; a \$3 split plate charge will apply to support additional plating, garnishes, and the elevated service standards HRYC members enjoy.

## Additional Sides

Sautéed Spinach, GF - 5

Buttered Asparagus, GF - 6

Broccoli, GF - 5

Baked Potato, GF - 4

Haricot Verts, GF - 5

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

Courvoisier 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

## Club Desserts

Key Lime Pie, GF - 9

Granny Smith Apple Crisp - 10

Pistachio Rum Ice Cream - 8

Vanilla, Chocolate or Strawberry Ice Cream - 3.95

Crème Brûlée, GF - 7

Chocolate Bundt Cake - 9

*Served warm*

V = vegetarian. GF = Gluten Free. GF rolls and pasta available upon request. Our Chef is happy to accommodate vegetarian, vegan and gluten-free preferences whenever possible. Please advise your server of any dietary restrictions. Some dressings may include gluten.

\* Contains nuts.

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