

## 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

Gabriella, Chianti – 6.50

## Draft Beer

Bud Lite – 3.50

Yuengling – 3.50

Seasonal Draft

## Domestic Beer

Bud Lite – 3.00

Coors Lite – 3.00

Miller Lite – 3.00

IPA – 4.00

## Premium Beer

Corona – 4.25

Stella Artois – 4.75

Guinness Draught – 4.50

## Non-Alcoholic Beverages

Heineken 0.0 – 3.00

Perrier – 2.25

Aqua Panna – 3.00

San Pellegrino – 3.00

Iced Tea – 2.50

Fountain Soda – 2.50

Juice – 2.25

## Starters

### Baked Brie – 7

Wrapped in puff pastry, baked golden brown and served with a peach marmalade and pita chips.

### Bruschetta, V – 7

Grilled Ciabatta bread with garlic butter & parmesan cheese, topped with a tomato Bruschetta and a balsamic reduction.

### Steak Quesadilla – 7

Sautéed onions and peppers, thinly sliced steak and pepper jack cheese. Served with an ancho sour cream and salsa.

### Coconut Shrimp – 8

Six coconut breaded shrimp with an orange marmalade.

### French Onion Soup – 7

Caramelized onions, fennel and sherry infused broth, crostini and Gruyere cheese.

### New England Seafood Chowder – cup – 4, bowl – 6

Fresh seafood cooked with onions, bacon, potatoes, celery and herbs in a thick cream sauce.

### Soup of the Day – cup – 3, bowl – 5

Homemade selection changes daily.

## Side Salads

*Salads may be topped with your choice of grilled chicken, beef, salmon or shrimp for an additional charge.*

### HRYC House, GF – 4

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

### Traditional Wedge, GF – 8

Crisp iceberg wedge, bacon and bleu cheese crumbles, red onion, grape tomatoes and crispy fried shallots with bleu cheese dressing.

### Classic Caesar – 5

Romaine hearts, herb croutons, parmesan cheese tossed with our Caesar dressing.

## Entrée Salads

*All Entrée Salads include a muffin of the day.*

### **HRYC Trio, GF – 12**

Club made Albacore tuna, chicken and shrimp salads, mixed greens, and fruit garnish.

### **Grilled Chicken and Spinach Salad, GF – 12**

Grilled chicken breast, candied pecans, goat cheese, sun-dried cranberries and pickled red onions. Served with a side of balsamic vinaigrette.

### **Spinach and Quinoa Salad, GF – 10**

Baby spinach, sliced red onion, bleu cheese crumbles, sliced pear, roasted beets, quinoa, tossed with extra virgin olive oil and key lime juice.

### **Roasted Vegetable Salad, V - 10**

Chilled roasted vegetables and parmesan cheese served over romaine and tossed with a cucumber wasabi dressing.

## Burgers & Sandwiches

*All sandwiches served with a choice of kettle chips,  
French fries, cottage cheese, coleslaw or fresh fruit cup.*

### **The Yacht Club – 11**

Layers of ham, turkey, crisp bacon, Swiss and cheddar cheese, lettuce, tomato and mayo served on your choice of toasted bread.

### **Chicken and Brie Sandwich – 10**

Grilled chicken breast, caramelized apples and brie cheese with mixed greens.

### **Tuna Melt – 9**

House made tuna salad with sliced tomato, cheddar cheese on your choice of toasted bread.

### **HRYC Burger – 10**

8oz. of lean ground beef, chargrilled with lettuce, tomato and sliced red onion served on a toasted brioche bun.

### **Mahi Sandwich - 12**

Pan-seared, grilled or blackened, with dill remoulade sauce, lettuce and tomato. Served on a toasted bun.

### **Smoked Brisket – 11**

Slow smoked beef brisket, BBQ sauce, caramelized onions, and pepper jack cheese served on a toasted brioche bun.

### **Steak Sandwich – 13**

Thinly sliced steak, sautéed onions and peppers, and swiss cheese. Served on a hoagie roll.

## Sides

French Fries – 3

Onion Rings – 4

Sweet Potato Fries – 4

Grilled Asparagus, GF – 4

Parmesan Truffle Fries – 5

## Coffees

Regular – 2.50

Decaffeinated – 2.50

Espresso – 3.50

Cappuccino – 4.95

Halifax Cappuccino – 7.95

Tia Maria & Godiva Choc Liqueur

## Desserts

Lemoncello Cake – 6

Crème Brûlée, GF – 5

Blueberry Flapjack Cake – 6

Key Lime Pie – 5

Chocolate Caramel Pecan Torte – 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.

\* This item contains raw or uncooked tuna.