

HRVC Lunch Menu

Wines by the Glass

William Hill Sauvignon Blanc – 7

Col Eva Chardonnay – 6.50

10 Span Pinot Noir – 6

Rodney Strong Cabernet – 8.50

Gabriella, Pinot Grigio – 7.25

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

Soups

New England Clam Chowder – cup – 5, bowl – 7

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

Soup of the Day – cup – 4, bowl – 6

Homemade selection changes daily.

Side Salads

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

HRVC House Salad, GF – 4

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

Classic Caesar – 6

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

Entrée Salads

All Entrée Salads include a muffin of the day.

HRVC Duo Salad*, GF – 14

Club made Albacore tuna and Waldorf chicken salads, mixed greens and side of fruit.

Grilled Chicken and Spinach Salad, GF – 14

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

Cobb Salad, GF – 13

House mixed greens, chopped bacon, grape tomatoes, diced cucumber, shredded carrots, bleu cheese crumbles and hardboiled egg served with choice of dressing.

Entrées

All sandwiches served with a choice of french fries, kettle chips, cottage cheese, coleslaw or fresh fruit cup. Gluten free sandwich buns and pasta are available upon request.

Ask your server about our Vegetarian Selections!

Classic Triple Decker Club – 14

Sliced roasted turkey breast with lettuce, tomato, bacon and mayonnaise. Served on your choice of toasted bread.

Club Made Flatbread – 13

Select a Margherita, Vegetarian or Sausage and Pepperoni topping on a crispy baked flatbread topped with our house made Pomodoro sauce and mozzarella cheese.

HRYC Burger – 13

8oz. of lean ground beef, chargrilled with lettuce, tomato and sliced red onion. Served on a toasted brioche bun. Add caramelized onions, sautéed mushrooms, or bacon for additional charge.

Mahi Sandwich - 15

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

Chicken Waldorf Wrap* – 14

Club made chicken Waldorf salad with walnuts, grapes, lettuce and tomato in a warm flour tortilla.

Grouper Rueben – 17

Fresh Florida Grouper prepared your way on toasted rye bread with Swiss cheese, house made coleslaw and Thousand Island dressing.

Classic French Dip – 15

Thinly sliced prime rib and melted Swiss cheese on a toasted hoagie roll. Served with a side of Au Jus.

Premium Sides

May also be substituted with your entrée for a minimal upcharge.

Onion Rings – 4

Sweet Potato Fries – 4

Grilled Asparagus, GF – 5

Parmesan Truffle Fries – 5

Coffees

Regular – 2.95

Decaffeinated – 2.95

Espresso – 3.95

Cappuccino – 4.95

Halifax Cappuccino – 8.95

Tia Maria & Godiva Choc Liqueur

Desserts

Carrot Cake - 6

Key Lime Pie – 6

H.R.Y.C. – I.C. – 5

NY Cheesecake – 6

Crème Brûlée, GF – 5

Chocolate Bundt Cake – 6
Served warm

GF denotes a certified Gluten Free product
Some dressings may include gluten

* This product contains nuts

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