

## *Wines by the Glass*

William Hill Sauvignon Blanc – 7

Estrella River Chardonnay – 5.50

Estrella River Cabernet – 5.50

Estrella River Merlot – 5.50

10 Span Pinot Noir – 6

Rodney Strong Cabernet – 8.50

Salus Pinot Grigio – 6.50

## *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

# *HRYC Lunch Menu*

## *Starters*

### **HRYC Signature Soft Pretzel – 10**

*Served with beer cheese sauce and whole grain mustard.*

### **Bang Bang Shrimp – 12**

*Fried bay shrimp tossed in bang bang sauce.*

## *Soups and Salads*

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

### **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.*

### **HRYC 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.*

### **HRYC 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, toasted walnuts, goat cheese, sundried fruits and cucumbers. Tossed in a walnut raspberry vinaigrette.*

### **Mediterranean Salad, GF – 11**

*Mixed greens and spinach with olives, tomatoes, red onion, pepperoncini and feta cheese. Tossed with a Greek 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.

### HRYC Jr. Club Sandwich – 14

Smoked turkey and pit ham with bacon, lettuce, tomato and mayonnaise on your choice of bread.

### Club Made Flatbread – 14

Select Vegetarian, Sausage & Pepperoni, or Chicken & Artichoke toppings on a crispy baked flatbread, topped with our house made Pomodoro sauce and shredded mozzarella cheese.

### HRYC Burger – 15

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

### Classic Tuna Melt – 13

Seared with tomato and melted cheddar cheese on your choice of bread.

### Spicy Salmon Rice Bowl – 19

Salmon pieces sautéed with sesame oil and ginger. Tossed with cucumbers, carrots, and tomatoes, Jasmine rice and spiced aioli. Topped with a cucumber wasabi crema.

### Roasted Asparagus Tacos – 15

Three soft shell tacos stuffed with asparagus, mushrooms, green onions and cilantro. Topped with Guacamole and served with a side of ancho sour cream.

### 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 – 5

Sweet Potato Fries, GF – 4

Grilled Asparagus, GF – 6

Parmesan Truffle Fries – 6

## Coffees

Regular – 2.95

Decaffeinated – 2.95

Espresso – 4.95

Cappuccino – 6.95

Halifax Cappuccino – 9.95

Tia Maria & White Choc Liqueur

## Desserts

Award Winning Key Lime Pie – 9

Granny Smith Apple Crisp – 9

H.R.Y.C. Signature Ice Cream – 7

Crème Brûlée, GF – 6

Chocolate Bundt Cake – 8  
Served warm

Sugar-Free Chocolate Cake – 8

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.