

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

Draft Beer

Bud Lite – 3.50

Yuengling – 3.50

Seasonal Draft

Domestic Beer

Bud Lite – 3.00

Coors Lite – 3.00

Yuengling Flight – 3.50

IPA – 4.00

Premium Beer

Corona – 4.25

Stella Artois – 4.75

Guinness Draught – 4.50

Non-Alcoholic Beverages

Heineken 0.0 – 3.00

San Pellegrino – 3.00

Iced Tea – 2.50

Fountain Soda – 2.50

Juice – 2.25

Soups

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.

Salads

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

Asian Salad – 10

Spring mix, mandarin oranges, red peppers, shredded carrot, toasted cashews and scallions tossed in an Asian honey lime dressing with fried rice noodles.

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.

Chef Salad, GF – 13

House mixed greens, turkey, bacon, grape tomatoes, red onion, cucumber and shredded cheddar. Choice of dressing.

Entrées

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

California Turkey Sandwich – 13

Sliced turkey breast with lettuce, tomato, pepper jack cheese, bacon and avocado with an ancho aioli drizzle. Served on your choice of bread.

Chicken and Brie Sandwich – 10

Grilled chicken breast, caramelized apples and brie cheese with mixed greens. Served on a toasted brioche bun.

Tuna Melt – 9

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

HRYP Burger – 11

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 - 12

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

BBQ Pork Sandwich – 11

Pulled pork tossed in BBQ sauce on top of pickle chips and coleslaw on a toasted brioche bun.

Steak or Chicken Quesadilla – 9

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

Shrimp Po Boy – 12

Lightly fried Royal Red shrimp with coleslaw and Texas petal sauce on a toasted hoagie roll.

Cuban Sandwich – 13

Ham, pulled pork, yellow mustard, pickle chips and swiss cheese, pressed in a hoagie roll.

Italian Steak Sandwich – 13

Thinly sliced steak, sautéed onions and peppers, banana peppers and provolone 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

Crème Brûlée, GF – 5

Key Lime Pie – 5

Chocolate Bundt Cake – 6
Served warm

Caramel Apple Pie – 6
Served Warm

White Chocolate Blueberry
Cobbler Cheesecake – 7

H.R.Y.C. – I.C. – 4.50

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

V denotes a certified Vegetarian product

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