

## Wines by the Glass

William Hill Sauvignon Blanc – 7

Col Eva Chardonnay – 6.50

10 Span Pinot Noir – 6.00

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 – 3.00

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 – 2.95

Fountain Soda – 2.95

Juice – 2.95

## 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, salmon, shrimp or sesame crusted Ahi Tuna for an additional charge.*

### HRYC House Salad, GF – 4

### Classic Caesar – 5

### 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 – 12

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

### 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.

### Cobb Salad, GF, – 12

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

### Southwest Salad – 10

House mixed greens, roasted corn, grape tomatoes, bell peppers, avocado and shredded cheese. Topped with tortilla strips and served with a southwest ranch dressing.

### BBQ Chicken Salad, GF – 12

Romaine, red onion, tomato, raisins, bacon and black beans. Topped with grilled BBQ chicken breast and 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.*

### 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, Bacon and Swiss Sandwich – 13

Grilled chicken breast, topped with bacon, Swiss cheese and honey mustard. Served on a toasted bun with lettuce, tomato and onion.

### Tuna Melt – 9

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

### HRYC 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.*

### Cod Sandwich - 12

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

### Pork Philly – 12

Pulled pork, caramelized onions, sautéed peppers and American cheese on a toasted hoagie roll.

### Steak or Chicken Quesadilla – 9

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

### Chicken Waldorf Wrap\* – 12

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

### Cuban Sandwich – 13

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

### Classic French Dip – 14

Thinly sliced prime rib and melted Swiss cheese on a toasted hoagie roll and 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 – 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

\* This product contains nuts

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