

Wines by the Glass

William Hill Sauvignon Blanc – 7

Col Eva Chardonnay – 6.50

10 Span Pinot Noir – 6

Mairena Malbec – 11.25

Poppy Hill Cabernet – 8

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

HRYC Lunch Menu

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

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.

Shrimp Salad, GF – 15

Grilled baby romaine, topped with chilled bay shrimp, cherry tomatoes, Parmesan cheese and citrus vinaigrette with a light cherry balsamic reduction.

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

Chicken Caesar Wrap – 13

Grilled chicken breast with crisp romaine, Parmesan cheese and light Caesar dressing in a flour tortilla.

Salmon Pesto Bowl, GF – 15

Sautéed salmon, cherry tomatoes and red onions with a creamy pesto sauce. Served with Jasmine rice.

Spring Vegetables with Israeli Couscous, V – 15

*Mushrooms, asparagus, spinach and tomatoes tossed with couscous and fresh basil. Finished with house made Pomodoro sauce.
Add grilled chicken, shrimp or salmon for an additional cost.*

Philly Cheese Steak Sandwich – 15

Thinly sliced prime rib with sautéed bell peppers and onions, melted American cheese on a toasted hoagie roll.

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 – 6

Crème Brûlée, GF – 6

Chocolate Bundt Cake – 7
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.