

HRYC Tiki Menu

HRYC Signature Soft Pretzel – 10

Served with beer cheese sauce and whole grain mustard.

Fish Tacos – 14

Batter dipped pollock with a mango coleslaw, tomatoes and cilantro.
Served in warm flour tortillas topped with remoulade sauce.

Roasted Asparagus Tacos – 11

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

Steak or Chicken Quesadilla – 15

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

Seared Sesame Crusted Ahi Tuna*, GF – 18

Served with Wakame Salad, wasabi & pickled ginger.

Club Made Flatbread – 14

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

Peel and Eat Shrimp – 18

One pound of our choice white shrimp, steamed with drawn butter
or chilled with your choice of tartar or cocktail sauce and lemons.

Chicken Wings, GF

(6 pcs – 10) - (12 pcs – 17) - (18 pcs – 23)

Prepared mild, medium, hot, garlic Parmesan or teriyaki. Served with celery and carrots.
Choice of bleu cheese, ranch or BBQ sauce.

Salmon Salad*, GF – 19

Grilled salmon on a bed of mixed greens with strawberries, Craisins, toasted walnuts,
cherry tomatoes and goat cheese. Tossed in a cider vinaigrette and topped
with a strawberry balsamic reduction.

Chicken Tuscan Bowl – 16

Grilled chicken, sundried tomatoes, wilted spinach and shiitake mushrooms.
Tossed with Penne Pasta in a creamy Parmesan sauce.

*All entrées below are 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*

Beach Street Blackened Grouper Sandwich – 18

Served with lettuce and tomato on a brioche bun with remoulade sauce.

Classic French Dip – 15

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

HRYC Jr. Club Sandwich – 14

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

Crab Cake Sandwich – 17

Lump crabmeat mixed with red onion, red bell peppers and Old Bay seasoning.
Served on a brioche bun with lettuce, tomato and remoulade sauce.

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 charge.

HRYC Chicken Sandwich – 14

Grilled chicken breast with melted pepper jack cheese, bacon, lettuce and tomato.
Served with a side of avocado ranch sauce on a brioche bun.

Chicken Tender Basket – 14

Boneless chicken tenders breaded and deep fried.
Served with choice of side and honey mustard, BBQ or buffalo sauce.

HRYC Portobello Sandwich – 11

Marinated Portobello mushroom with roasted red peppers and caramelized onion jack cheese.
Served with lettuce and tomato on a brioche bun.

Fried Shrimp or Scallops Basket – 22

Lightly floured jumbo shrimp or scallops, or a combination of both!
Served with hush puppies.

Premium Sides

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

Onion Rings – 5

Grilled Asparagus, GF – 6

Sweet Potato Fries, GF – 4 **Parmesan Truffle Fries – 6**

* This item contains raw or uncooked tuna or nuts / GF – Gluten Free / V – Vegetarian
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Eric Lelinski – Executive Chef / Jeff Mills – Dining Room Manager – April 2024