

BAR PICKINGS

Chowder \$4/\$6

Hearty New England Chowder with Oyster
Crackers

French Onion Soup \$6

Sautéed Onions and Beef Broth with Gruyere
Cheese and a Puff Pastry Crouton

Fried Calamari \$14

Crispy Crusted Baby Squid, Tomato Sauce,
Lemon and Spicy Serrano Peppers

Blazing Wings \$14

Crispy Wings, Choice of Asian, Blue Cheese or
Spicy Dipping Sauce and Celery Sticks

STARTERS

Mac & Cheese Bites \$14

Cheese Pasta Bites with House Sauce

Cord on Blue Croquettes \$ 14

Ham & Cheese Stuffed Croquettes with Gruyere
Dipping Sauce

THE VEGETARIAN

Roasted Autumn Vegetables \$15

Oven Roasted Assorted Autumn Vegetables,
Micro Greens & an Aged Balsamic Glaze

Cauliflower Wings \$12 GF

Roasted Cauliflower with Buffalo Sauce, Blue Cheese
Crumble & a Yogurt Dipping Sauce

SANDWICHES

(All Sandwiches come with French Fries or House
Salad)

Buffalo Chicken Wrap \$15

Grilled Chicken, Lettuce, Tomato, Blue
Cheese, & Buffalo Sauce

BLT \$10

Bacon, Lettuce, Tomato on Wheat Toast

Add: Turkey \$4

Add: Lobster \$12

Lobster Roll \$24

Maine Lobster Meat in an Herb Butter
Sauce



SIGNATURE SALADS

House Salad \$8 GF

Cucumber, Tomato, Shredded Carrots & a
Balsamic Vinaigrette

BLT \$11 GF

Shredded Romaine, Bacon & Chopped
Tomato with Ranch Dressing & a Herb
Parmesan Crisp

Classic Caesar Salad \$12

Romaine Hearts, Shaved Parmesan,
Croutons

& Hearty Caesar Dressing

Lemon Mint Salad \$11 GF

Spring Greens, Asparagus, Peas, Chick Peas,
Pistachio, Roasted Tomato, Fresh
Mozzarella & Mint Basil Oil

Fall Cobb Salad \$17 GF

Baby Arugula, Apples, Blue Cheese, Chicken,
Dried Figs, Pecans, Egg, Butternut Squash,
Avocado & an Apple Cider Vinaigrette

Harvest Salad \$12 GF

Roasted Sweet Potato, Avocado, Dried
Cranberries, Goat Cheese, Mixed Greens,
Toasted Walnuts & a Lemon Vinaigrette

Add: Chicken (GF) \$5

Add: Salmon (GF) \$7

Add: Shrimp (GF) \$7

TO ANY SALAD

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

CREATE YOUR OWN
BURGER

(All Served with French Fries or House Salad)

8oz BRYC Burger or Turkey Burger \$15

Steak House Burger Blend Cooked to Order
with Lettuce, Tomato and Onion

Impossible Burger \$14

Plant Based All Vegetable Burger Lettuce
Tomato and Slice Onion

Grilled Chicken Sandwich \$15

Two Thinly Sliced Free Range Chicken
Breast on a bun with Lettuce Tomato

Add: Any Topping \$2

American cheese, Cheddar, Gruyere, Swiss,
Jalapenos, Mushrooms, Caramelized Onion,
Bacon, Ham, Egg

HOUSE ENTREES

**Chicken Francese or
Chicken Picatta \$17**

Thinly Crusted Sautéed Chicken with
Seasonal Vegetables and Baked Potato

Lobster Cavatelli \$24

Cavatelli Pasta, Lobster Meat, Peas &
a White Wine Alfredo Sauce

Penne A'LA Vodka \$16

Penne Pasta, Spinach & Mushroom with
Vodka Sauce

Grilled Salmon \$24 GF

Grilled Alaskan Salmon, Baked Potato, &
Seasonal Vegetables with Herb Pan Butter



CUT YOUR OWN
STEAK

(GF)

(You Choice the size and the sides)

Filet Mignon

8 oz. \$27

10 oz. \$31

14 oz. \$35

N.Y. Strip

14 oz. \$24

18 oz. \$33

21 oz. \$40

Rib-Eye

14 oz. \$25

18 oz. \$34

21 oz. \$41

*(All Above come with your choice of chefs
seasonal Starch and Vegetables)*

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