



Bar Pickings

Chowder \$4/\$6

Hearty New England Chowder
with Oyster Crackers

Fried Calamari \$14

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

House Nachos \$13

Tortilla Chips, Chili, Cheese, Scallions & Onions

Blazing Wings \$14

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

Chili \$8

Bowl of Chili, Cheese, Onions, Tomato and Scallions

Meatballs \$12

Bowl House-made Mini Meatballs Garlic Bread
Crostoni

Starters

Crab Cakes \$21

Jumbo Lump Crab Cake (2) with Pinto Bean Salad

Shrimp Ceviche \$15

Shrimp in Lemon Pepper Sauce

Tuna Taco \$14

Seared Tuna with Lettuce and Seaweed Salad

Chicken Skewers \$11

Grilled Honey Chicken with Grilled Tomato

Grilled Cheese Shooters \$13

Bloody Mary Shooters with Grilled Cheese Chunks

The Vegetarian

Roasted Root Spring Vegetable \$12

Weekly Farm Fresh with Dipping Sauce

Cauliflower Wings \$12

Roasted Cauliflower with Buffalo Sauce and
Yogurt Dipping Sauce

Vegetable Stir Fry \$14

Seasonal Vegetables with Tagliatelle
and an Asian Sesame Sauce

Signature Salads

House Salad \$8

Cucumber, Tomato, Shredded Carrots
and Balsamic Vinaigrette

BLT \$12

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

Classic Caesar Salad \$12

Romaine Hearts, Shaved Parmesan, Croutons &
Hearty Caesar Dressing

Tomato Mozzarella Salad \$14

Micro Basil, Grilled Tomato, Grilled Peaches,
Pistachio, Fresh Mozzarella and Mint Basil Oil

Spring Cobb Salad \$18

Mix Greens, Chopped Asparagus, Chicken, Walnuts,
Cranberries, Radishes, Egg, Crumbled Feta, Avocado,
Coconut, Bacon and Shallot Vinaigrette

Spring Has Sprung \$19

Charred Corn, Grilled Peaches, Quinoa, Fresh
Cucumber, Avocado, Sunflower Seeds, Shrimp
and Cilantro Vinaigrette

Hanging Fruit Salad \$14

Mixed Greens, Sliced Apples, Sliced Pear,
Pomegranate Seeds, Mandarin Orange, Toasted
Almonds, Goat Cheese and Maple Honey Vinaigrette

Roasted Beet Salad \$15

Quartered Roasted Red & Gold Beets, Diced Apples,
Avocado, Cranberry, Goat Cheese, Arugula and
Honey Balsamic Vinaigrette

Asian Salad \$16

Napa Cabbage, Kale, Carrots, Cashews, Edamame
Beans, Cucumber, Wonton Crisps, Chicken and
Sesame Ginger Vinaigrette

Add Chicken (GF) \$4

Add Salmon (GF) \$6

Add Shrimp (GF) \$7

Add Crab Cake \$12

Sandwiches



(All Sandwiches come with French Fries or House Salad)

Buffalo Chicken Wrap \$15

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

BLT \$10

Bacon, Lettuce, Tomato on Wheat Toast

Add Turkey \$4, Add Lobster \$6, Add Tuna \$6

Reuben \$16

Hot Open Faced Reuben Sandwich with Sauerkraut, Gruyere Cheese and Thousand Island Dressing

Lobster Roll \$25

Maine Lobster Meat in Herb Butter Sauce

Create Your Own Burger

(All Served with French Fries or House Salad)

8oz BRYC Burger or Turkey Burger \$15

Steak House Burger Blend or Fresh Ground Turkey
Cooked to Order with Lettuce, Tomato and Onion

Vegetable Burger \$14

Vegetable Burger Lettuce, Tomato and Onion

Grilled Chicken Sandwich \$15

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

Add any topping \$2

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

House Entrees

Chicken Francaise

Or Chicken Piccata \$17

Thinly Crusted Sautéed Chicken with Seasonal
Vegetables and Baked Potato

Fresh Tagliatelle \$16

Fresh Tagliatelle with Ground Sausage, Broccoli
Rabe, Garlic and Oil

Grilled Alaskan Salmon \$21

Salmon with Baked Potato and Herb Buttered
Seasonal Vegetables

Cut Your Own Steak

(Your Choice The Size and The Sides)

Filet Mignon

8 oz. \$27

10 oz. \$31

14 oz. \$35

N.Y. Strip

14 oz. \$25

18 oz. \$34

21 oz. \$41

Rib-Eye

14 oz. \$26

18 oz. \$35

21 oz. \$42

(All Steaks Come With Your Choice Of Chef's Seasonal Starch And Vegetables)