

SHYC Dinner Menu

Caesar Salad*

Crispy Romaine, Garlic Croutons and Shaved Parmesan \$6/ \$10

Apple & Cheddar Salad*

Baby Greens, Granny Smith Apples, Grafton Village Aged Cheddar, Candied Pecans \$6/ \$10

Salad Additions*

Burger \$6, Chicken \$4, Shrimp (3) \$9 and Salmon \$11

Grilled or Blackened

French Onion Soup Gratinée*

With Toasted Garlic Crouton & Gruyere \$8

Prime Rib Chili

With Jalapeño Cheddar Cornbread \$10

House Made Tortilla Chips*

With Fresh Salsa and Guacamole \$8

Kung Pao Brussels Sprouts*

*Crispy Brussels Sprouts tossed with tangy Kung Pao Sauce, Red Peppers & Scallions,
garnished with Chopped Peanuts \$8*

Lobster Rangoon

Fresh Handpicked Maine Lobster, Cream Cheese, Cheddar, Green Onion & Sweet Chili Dipping Sauce \$12

Quesadilla

With Chipotle Aioli, Sour Cream, Guacamole, Chicken \$12, Lobster \$19

Crispy Chicken Sandwich

Served on a Twisted Pretzel Bun with Mustard Remoulade \$12

Fish & Chips*

Beer Battered Cod, Tartar Sauce and Cole Slaw Served with House Cut Fries \$17

SHYC Burger, Turkey Burger or Beyond Burger*

*Served with House Fries or Sweet Potato Fries & Choice of Toppings: Applewood Smoked Bacon (\$2), Red Onion,
Caramelized Onions, Gruyere, Aged Cheddar or Maytag Bleu \$13.00*

Shrimp Scampi*

Lemon, Garlic Sauce, Heirloom Cherry Tomatoes, Angel Hair Pasta \$19

Grilled Faroe Island Salmon*

Warm Quinoa & Baby Kale Salad, Pomegranate Molasses \$23

Almond Crusted Trout*

With Fingerling Potatoes & Haricot Verts \$22

Chicken Piccata*

Capers, Lemon, White Wine, Chef's Starch & Vegetable \$19

Beef Short Rib Bourguignon *

Whipped Yukon Gold Potatoes \$24

**Denotes can be prepared gluten free*