

SHYC DINNER MENU

APPETIZERS & CASUAL FARE

summer tomatoes

arugula, great hill blue cheese, spiced walnuts \$10

caesar salad

fresh romaine, garlic croutons,
grated parmesan \$6/ \$10

stonington docks clam chowder

served with a dunkin' fritter \$10

spanish garlic soup

fried artichokes, drops of xeres \$10

buffalo cauliflower, etc...

side of ranch dressing \$10

poke calamari

grilled with seaweed & cucumbers \$10

warm penne

dandelion pesto, tomatoes, herbs \$10

shyc beef burger or beyond beef burger

lettuce, tomato & onion on a brioche roll,
your choice of gruyere, aged cheddar or Great Hill
blue, \$13 add bacon +\$2

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

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ENTREES

chorizo stuffed pork chops

morels, white bean stew \$22

Recommended Wine Pairing: Willamette Whole Cluster Riesling

hot sausage and rabe pasta

garganelli, garlic, parmesan \$20

Recommended Wine Pairing: Domaine Des Grandes Perrieres Sancerre

roasted lemon half chicken

vidalia & fava risotto, cool vegetable salad \$24

Recommended Wine Pairing: Zonin Prosecco

slow cooked cioppino

fresh fin & shellfish in broth, crusty bread \$25

Recommended Wine Pairing: Rivarose, Provence

bbq hanger steak

spiced rabe, parmesan frites \$24

Recommended Wine Pairing: Vino Robles Petit Syrah

charred arctic char

crab-artichoke cakes, remoulade \$24

Recommended Wine Pairing: Matua Sauvignon Blanc

baked local bluefish

dijon sauce, fresh tomato salad \$18

Recommended Wine Pairing: Chateau La Gordonne Rose

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