

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

spicy soupy fritter \$10

icy watermelon gazpacho

great narragansett feta \$8

buffalo cauliflower, etc...

side of ranch dressing \$10

scorched togarashi octopus

cool seaweed salad \$12

buttermilk fried chicken sandwich

brioche, lettuce, tomato, fries \$15

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

SHYC DINNER MENU

ENTREES

heritage berkshire porkchop

cardamom-peach glaze, brown rice \$22

Recommended Pairing: Macon Villages White Burgundy

hot sausage and rabe pasta

garganelli, garlic, parmesan \$20

Recommended Wine Pairing: Domaine Des Grandes
Perrieres Sancerre

herb roasted half chicken

corn-bacon ravioli, tangled greens \$22

Recommended Wine Pairing: Zonin Prosecco

braised monkfish

piperade, squash blossom risotto \$22

Recommended Pairing: Meomi Pinot Noir

petite cajun ribeye

creamed kale, parmesan frites \$22

Recommended Wine Pairing: Crossings Sauvignon Blanc

wild alaskan sockeye salmon

mess of salad greens, tzatziki \$24

Recommended Wine Pairing: Matua Sauvignon Blanc

baked bluefish 'blt'

lacy corn fritters, cast-iron bacon aioli \$22

Recommended Wine Pairing: Gordonne Springs, Rose

*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