## SHYC DINNER MENU

## Salads & Casual Fare

SHYC SEASONAL SALAD*	\$5/ \$8
Baby Greens, Heirloom Cherry Tomatoes,	
English Cucumber, Fresh Mozzarella &	
Balsamic Viniagrette	
<b>CAESAR SALAD*</b> Crispy Romaine, Garlic Croutons & Shaved	\$6/ \$10
Parmesan	
NEW ENGLAND CLAM CHOWDER	\$5/ \$10
RI CALAMARI With Cherry Peppers & Pomodoro Sauce	\$12
HOUSEMADE TORTILLA CHIPS W/	\$8
GUACAMOLE & SALSA	
QUESADILLA	
With Chipotle Aioli, Sour Cream & Guacamole,	
Chicken \$12, Shrimp \$19	
DEVON POINT FARMS GRASS FED	\$13
BEEF BURGER, TURKEY BURGER	
OR IMPOSSIBLE 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

## Entrees

SHRIMP & SPAGHETTI AGLIO E OLIO*	\$21
With Pancetta, English Peas, Heirloom	
Cherry Tomatoes and Basil	
GRILLED FAROE ISLAND SALMON*	\$23
Sweet Corn Succatash, Pomegranate Balsamic	<i>,</i> – <b>,</b>
Glaze	
Gluze	
STEAK BRUSCHETTA*	\$19
NY Strip Medallions on Garlic Toast with	-
Arugula, Cherry Tomatoes and Danish Blue	
LOBSTER MAC & CHEESE	\$19
Handpicked Lobster Meat, Four Cheese	
Béchamel, Cavatappi, Herbed Butter Bread	
Crumbs	