

Fall Dinner Menu

Starters

Soup du Jour

Cup \$4 Bowl \$7

Tuscan Onion Soup

Oven Roasted Rosemary Scented Tomatoes and Fontina \$8

SHYC Clam Chowder

Fresh Clams, Smoked Bacon, Potatoes, Celery, Thyme, Fresh Cream \$5/ \$8

Mezze \$8(2pp) \$14(4pp)

Hummus, Baba Ganoush, Greek Olives, Feta, Grilled Flatbread and Pita Chips

RI Style Calamari \$10

Tossed with Garlic Butter & Banana Peppers with Marinara Sauce

SHYC Dumplings \$10

Handmade Pork Vegetable Dumplings, Ginger Soy Dipping Sauce

Salads

SHYC Caesar \$6/\$10

Crispy Romaine, Garlic Croutons and Shaved Parmesan

Stonington Autumn Salad \$6/\$10

*Baby Greens, Dried Cranberries, Granny Smith Apples, Candied Walnuts,
Cranberry Vinaigrette*

Warm Radicchio Salad \$6/\$10

Toasted Hazelnuts, Medjool Dates, and Chevre

Additions

*Steak \$8, Burger \$6, Chicken \$4, Salmon \$8, Shrimp (3) \$9 or Scallops (3) \$12
Grilled, Blackened, or Broiled*

Entrées

Citrus Glazed Salmon \$21

Baby Kale, Shaved Fennel, Blood Orange and Pomegranate Salad and Roasted Baby Potatoes

Chicken Francaise \$19

Lightly dredged and egg battered, served over angel hair or Chef's Seasonal Starch and Vegetable du Jour

Cider Brined Hand Cut Pork Chop \$21

Roasted Pears, Cipollini Onion, and Sweet Potato Hash

Petit Filet Mignon \$23

Pan Seared with Bleu Cheese Crust and Bourignonn Sauce, Roasted Brussels Sprouts and Pomme Puree

(also available simply grilled with Bernaise Sauce)

Coffee Rubbed 10oz N.Y. Strip \$25

Caramelized Shallot and Thyme Butter served with Chef's Seasonal Starch and Vegetable du Jour

Chef's "Local Fresh Catch" MP

simply prepared or lemon and caper or seasonal nut or seed crust

Served with Chef's Seasonal Starch and Vegetable du Jour

Mediterranean Shrimp and Angel Hair \$12/\$18

Artichoke Hearts, Capers, Roasted Red Peppers, and Kalamata Olives

(Shrimp may be substituted with Chicken or Eggplant/ Gluten Free Pasta Available)

*"Simply Prepared" Shrimp, Scallops & Chicken Always Available
Seasoned Lightly with Sea Salt, Cracked Black Pepper & Olive Oil*

Extra Sides:

Seasonal Starch du Jour \$3.50

Seasonal Vegetable du Jour \$3.50

Crispy Brussels Sprouts \$4.00

Garlic Spinach \$4.00

Pomme Puree \$4.00

There is a separate Dessert Menu which your server will bring you at the end of your meal