



# SHYC DINNER MENU

## SALADS & SOUPS

### Harvest Salad\*

Mixed Greens with Local Gala Apples,  
Candied Walnuts, Cranberries and Apple  
Cider Mustard Vinaigrette \$5/ \$8

### Caesar Salad\*

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

*Salad Additions:*

Burger \$6, Chicken \$4, Shrimp (3) \$9, Salmon \$11-  
Grilled, Blackened or Jerk

### Broccoli Cheddar Soup

Served in a Crock \$8

### French Onion Soup

Served Au Gratin in a Crock \$10

## LIGHTER FARE

### Warm Spiced Olives

With Maurice's Housemade Focaccia \$9

### Jumbo Shrimp Cocktail\*

Accompanied with Spicy Cocktail Sauce (4)  
\$12

### Quesadilla

With Chicken, Peppers, Onions & Monterey  
Jack Cheese, Sour Cream & Pico de Gallo  
\$12

### Chicken Dumplings

With Ponzu Sauce on Shredded Napa  
Cabbage, Drizzled with Sesame Oil \$8

## ENTREES

### Grilled Salmon\*

With Leeks, Mustard &  
Apple-Farro Pilaf \$22

### Lemon Chicken\*

With Mashed Potatoes &  
Garlic Spinach \$22

### Pan Roasted Local Cod

Topped with Grafton Cheddar Panko Bread  
Crumbs, served with Mashed Potatoes &  
Broccoli \$22

### Grass Fed Beef Burger or

### Turkey Burger\*\*

With Lettuce, Tomato & Onion on a Brioche  
Roll, Your choice of Gruyere, Aged Cheddar  
or Maytag Bleu, \$13- Add Bacon \$2

### Grilled NY Strip\*

With Mashed Potatoes, Broccoli &  
Natural Jus \$26

\*Denotes item can be prepared Gluten- Free

\*\*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