



SHYC DINNER MENU
SALADS & CASUAL FARE



MESCLUN SALAD* • \$8

champagne vinaigrette, pomegranate seeds, candied walnuts & blue cheese

CAESAR SALAD* • \$6/ \$10

fresh romaine, garlic croutons & grated parmesan

STEAMED NARRAGANSETT CLAMS* \$11

white wine, lentils, bacon, herbs

WARM TELLEGIO* • \$12

roasted mushrooms, crostini

WINTER SQUASH RAVIOLI \$10

kalamata tapenade, warm greens

TEXAS SHORT RIB CHILI* • \$10

with veggies and cheddar quesadilla

BISTRO CHICKEN CONFIT LEG* • \$15

legumes, juniper, prosciutto broth

**SHYC BEEF BURGER OR
TEN VEGGIE BURGER ** • \$13**

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



SHYC DINNER MENU
ENTREES



RARE SLICED DUCK BREAST • \$24**

with mustard fruit & spinach-pecan risotto
Recommended Wine Pairing: Meiomi, Pinot Noir

SWEET & SPICY SAUSAGE & GRAPES* • \$22

balsamic & mashed potatoes
Recommended Wine Pairing: Vistalba Corte C, Red Blend

BAKED NEW ENGLAND COD • \$22

herbed breadcrumbs, skordalia, tomato, roasted olives
Recommended Wine Pairing: Matua Sauvignon Blanc

THE BAKED PASTA • \$20

mozzarella, parmesan, ricotta, romano, tomato
Recommended Wine Pairing: Monte Antico Tuscany

MARINATED HANGER STEAK • \$24**

horseradish mashed potatoes, creamed spinach, winter salsa
Recommended Wine Pairing: Foppiano, Petite Sirah

PORK BRAISED IN MILK • \$18

rosemary mustard crumbs, stewed vegetables
Recommended Wine Pairing: Willamette Whole Cluster Riesling

**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*

