



DINNER MENU

November 19 & 21, 2020

Soup

Chicken Escarole Cup 5 Bowl 8

Roasted Tomato Cup 5 Bowl 8
Served with Mini Grilled Cheese
(Vegetarian /GF grilled cheese available)

Barry's Clam Chowder Cup 5 Bowl 8
(GF)

Salad

Traditional Caesar Salad Full 9 Half 7

Harvest Salad Full 10 Half 7.50
Mixed greens, dried cranberry, roasted walnuts,
Gorgonzola, apple, pumpkin seeds & red onion
(GF/V/healthy option)

Choice dressings:

Caesar, Cider Vinaigrette (GF) Bleu Cheese,
Ranch, Balsamic Vinaigrette (GF)

To any of the above salads, add:

Grilled Chicken 6 Fried Chicken 6 (*Buffalo or BBQ*)
Salmon 9 Lemon Tarragon Chicken Salad 6

Appetizers

Trio of Wings 8
Six wings tossed in trio of seasonal barbeque
saucers and served with carrot & celery sticks
Choice of bleu cheese or ranch dressing

Calamari 12
Lightly fried and tossed in parsley pesto with
cherry tomatoes topped with asiago cheese
served with lemon caper aioli

Roasted Beet & Goat Cheese Crostini 10
Rosemary olive bread with fig and goat cheese
spreads, topped with roasted red & yellow beets
tossed with sunflower and pomegranate seeds &
drizzled with orange cognac honey

CHEF'S COMPETITION

Vote in comments or with your server for your
favorite seasonal sauce! *Sauces will be served with*
wings and this week's chicken entrée.

Betsy's Cranberry Fig

Jason's Green Apple

Jace's Chipotle Butternut Squash

Entrées

Cider Brined Chicken 22

Roasted cider brined chicken served with Trio of Seasonal BBQ Sauces (on the side), sweet potato fries and traditional or Asian coleslaw.

Salmon 24

Served with lemon herb rice and grain medley & garlic green beans.

Savory Beef and Pumpkin Stew 22

Served with Grilled Rosemary Olive Bread (GF/GF roll available)

Lobster Pizza 18

*Cauliflower pizza topped with boursin, asiago and mozzarella cheese, parsley pesto, cherry tomato, lobster, caramelized shallots, basil chiffonade and drizzled with roasted garlic oil.
(GF/Vegetarian option available)*

Pumpkin Stew with Lentils 18

Served with grilled rosemary olive bread or GF roll (GF/Vegetarian)

Butternut Squash Ravioli 20

*Tossed in whiskey sage cream with sausage, butternut squash, toasted pecans, dried cranberries, caramelized apple and onions.
(vegetarian sausage option and gluten free cheese ravioli available)*

Moroccan Rubbed Lamb Chops 28

*Served with curry carrot puree, Lebanese lentils and grains & garlic green beans
(GF lentils available)*

Sandwiches

*Sandwiches include house made pickles and a choice of: rosemary fries, sweet potato fries, caesar or mixed green salad with balsamic vinaigrette
(GF)Gluten free bun available*

CYC Burger 12

8oz burger served with mixed greens, tomato & red onion. Choice: American, Swiss, cheddar or bleu cheese

Omega Burger 12

Salmon burger topped with dill caper aioli, mixed greens, tomato & red onion

Black Bean & Sweet Potato Burger 12

Topped with red pepper avocado mayo, mixed greens, tomato & red onion (GF/vegetarian)

Junior Meals 7

Grilled Cheese

Chicken Parmesan Sandwich

Chicken Fingers (Regular or Buffalo)

Grilled Chicken Caesar Salad

Macaroni and Cheese

Gluten Free Option Available

Dessert 7

Pumpkin Brulée Cheesecake (GF)

Oreo Trifle

Fried Ice Cream

With Spiced Apples & Churro