



CYC TAKEOUT DINNER MENU

Soup

Chicken Escarole 8

Roasted Tomato with Mini Grilled Cheese 8

Barry's Clam Chowder 8

Salad

Kale or Traditional Caesar Salad

Full 9 Half 7

Choice of baby kale or romaine lettuce tossed in creamy Caesar dressing,
Parmesan cheese & house made croutons

Harvest Salad

Full 10 Half 7.50

Mixed greens, dried cranberry, roasted walnuts, Gorgonzola, apple, pumpkin seeds & red onion with cider or rosemary balsamic vinaigrette GF/V (Healthy Option)

To any of the above salads, add:

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

Appetizers

Trio of Wings 8

Six wings tossed in trio of seasonal barbeque sauces 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





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)

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)