

# ECYC DINNER MENU

## **New England Clam Chowder**

Cup \$5 bowl \$8

## **Jumbo Shrimp cocktail**

Horseradish cocktail sauce \$12

## **Kale Caesar Salad**

Baby Kale, Romaine, tomato, bacon, naan croutons, classic Anchovy Caesar dressing \$12

## **Summer Strawberry Salad**

Mixed greens, strawberries, goat cheese, toasted almonds, red onion, sherry vinaigrette \$9  
(chicken \$5 or Salmon \$7)

## **Corinthian Salad**

Mixed greens, dried cherries, feta, pecans, quinoa, carrots, lemon basil vinaigrette \$10

## **Chickpea Shawarma Dip**

House made hummus, cherry tomatoes, cucumber, spiced chickpeas, red onion, parsley, lemon, warm naan bread \$10

## **Fried Calamari**

Pepperoncini, Peppadew peppers, garlic butter, pine nuts, red pepper flakes \$12

## **Mama's Meatballs**

Veal and pork meatballs, basil ricotta, marinara, garlic crostini \$11

## Entrees

### **Beef Special of the Day**

Priced accordingly

### **Chicken Marsala**

Crimini mushrooms, Marsala sauce, Yukon Gold mashed potatoes, seasonal vegetable \$18

### **Fresh Salmon of the day**

\$23

### **Lobster Roll**

Lobster chunks, lemon beurre blanc, toasted brioche roll w/fries \$19

### **Angus Burger**

Lettuce, tomato, brioche bun served with fries \$15

### **Shrimp Scampi**

Jumbo shrimp, tomato, garlic, white wine, linguini \$21

### **Lori's famous meatloaf**

Yukon gold mashed potatoes, Granny's cucumber salad \$17

### **Lobster Quesadilla**

Lobster chunks, sundried tomato, red onion, scallions, cilantro, Jack cheese, mango salsa \$16

## Childrens Menu

Grilled cheese, hamburger, or chicken fingers \$9

## BEVERAGES \$2

Coffee & assorted teas, San Pellegrino 8 oz, lemon lime, grapefruit or blood orange San Pellegrino, Pure leaf ice tea, IBC root beer, coke/dietcoke, ginger ale

