

ECYC Pub Menu

APPETIZERS

Clam Chowder
cup \$5, bowl \$8

Jumbo Tiger Shrimp Cocktail
Tomato-horseradish dipping sauce \$11

Crispy Fried Oysters
Sriracha aioli \$12

Summer Salad
Strawberries, fresh mozzarella, garden greens, candied hazelnuts, white balsamic vinaigrette \$9

Caesar Greens
Croutons, parmesan cheese, lemon-garlic-cracked black pepper dressing \$9

Prosciutto & Burrata Cheese
Grissini, candied hazelnuts, berries, \$10

Crab Cakes
Garden greens, sweet pepper aioli \$12

ENTREES

Ginger Apricot Glazed Salmon
Crab cucumber-mango salad, mango pureé \$23

Black Bean Burger
L-T-O, roasted red pepper ranch, brioche roll, fries, sweet potato fries or onion rings \$12

Angus Burger
L,T,O, brioche roll, fries, sweet potato fries or onion rings \$13

Beer Battered Cod Sandwich
Cabbage slaw, tomato, lime mayonnaise, onion rings \$14

Grilled Sirloin Steak
Marsala onions, crispy fries, roasted beef jus \$23

Steamed Mussels
Garlic herb white wine sauce, griddled crostini \$16

BEVERAGES \$2

San pellegrino 8 oz
Limonata san pellegrino
Pure leaf iced tea (unsweetened)
A&W root beer
Coke/diet coke
Ginger Ale
Coffee

San Pellegrino 1 liter \$6

DESSERT \$6

A&W root beer float
Deans vanilla and/or chocolate ice cream
Creme brûlée

18% Gratuity will be added

