

# ECYC DINNER MENU

## START

New England Seafood Chowder  
cup \$5 bowl \$8

Tiger Shrimp Cocktail  
Tomato-horseradish dipping Sauce \$11

Onion Rings  
Roasted red pepper ranch \$6

Autumn Greens Salad  
Gala apples, sun-dried cranberries, blue cheese, sugar & spice almonds, apple cider vinaigrette \$9

Caesar Salad  
Romaine, parmesan cheese, croutons, creamy lemon-garlic-black pepper dressing \$9

Crab Cakes  
Greens, sweet pepper-ranch aioli \$14

Fried Oysters  
sriracha aioli \$14

## ENTREES

Black Bean Burger  
Roasted tomatoes, autumn greens, sweet pepper ranch, griddled brioche roll  
fries, onion rings or sweet potato fries \$12

Angus Burger  
Autumn greens, roasted tomatoes, braised onions, griddled brioche roll, fries, sweet potato fries or onion rings \$15

Crab Mac & Cheese  
Peas, country ham, heavy cream, cheddar cheese \$18

Apricot-Ginger Glazed Atlantic Salmon  
Gala apple salad, griddled pumpkin Roman gnocchi, cider-mustard vinaigrette \$22

Fire Roasted Hanger Steak  
Braised greens with garlic & herbs, mashed potatoes, bacon-onion jus \$25

Add: Grilled Pickle Brined Chicken \$6      Apricot-Ginger Glazed Salmon \$9

## BEVERAGES \$2

Coffee & assorted teas  
San pellegrino 8 oz  
Limonata san pellegrino  
Pure leaf iced tea  
IBC root beer  
Coke/diet coke  
Ginger Ale  
San Pellegrino 1 liter \$6



