ECYC Dinner Menu

APPETIZERS

Clam Chowder
- cup $5, bowl $8

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

Crispy Fried Oysters
- Sriracha aioli $14

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, $12

Crab Cakes
- Garden greens, sweet pepper aioli $12

ENTREES

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

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 $14

Guinness Battered Cod Sandwich
- Cabbage slaw, tomato, lime mayonnaise, onion rings $16

Shredded Chicken Salad
- Napa cabbage, snow peas, mango, wonton crisps, sesame-honey mustard dressing $17

FOR THE KIDS

Grilled cheese, Angus burger, or
Chicken fingers

Served with fries, fruit and a juice box
10$

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 litter $6

18% gratuity will be