

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 liter \$6

18% gratuity will be

