

ECYC PUB MENU

START

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

Tiger Shrimp Cocktail
Tomato-horseradish dipping Sauce \$11

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

Onion Rings
Roasted pepper aioli \$6

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, tomatoes, onions, griddled brioche roll, fries, sweet potato fries or onion rings \$15

Crab Mac & Cheese
Peas, country ham, heavy cream, cheddar cheese \$17

Chicken Schnitzel
Maple-butternut mashed, apple, mushroom & onion jus \$16

Apricot-Ginger Glazed Atlantic Salmon
Gala apple salad, soft butternut polenta, 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

