

LUNCH  
DINNER  
BRUNCH

THE BRYANT  
RESTAURANT & BAR

ALL DAY  
EVERYDAY

STARTERS

FRENCH ONION SOUP	15
CHICKEN NOODLE SOUP	11
BAJA FISH TACO	
blackened seabass, mango, cilantro and sriracha mayo	19
YELLOW FIN TUNA TARTARE*	25
white soy, avocado	
FRIED CALAMARI	22
lemon garlic aioli, marinara	
TRUFFLE MAC & CHEESE	22
KOBE BEEF HOT DOG	23
wrapped in puff pastry	
BURRATA	20
tomatoes, arugula, aged balsamic	
GRILLED CALAMARI	21
extra virgin olive oil, lemon, herbs	
CLAMS OREGANATA	19
GRILLED OCTOPUS	28
MUSSELS	
tomato or thai coconut	half 19
with french fries	full 30

PIZZA

MARGHERITA	21
tomato, basil, fresh mozzarella	
ROBIOLA	26
truffle oil	
PROSCIUTTO	27
fontina cheese, arugula	

SALADS

MIXED GREEN SALAD	14
tomato, cucumber, onion	
CAESAR SALAD*	18
romaine hearts, croutons, classic dressing	
APPLE PEAR SALAD	19
mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette	
GREEK SALAD	19
tomato, cucumber, green peppers, onion, olives, feta cheese, red wine vinaigrette	
ICEBERG WEDGE	19
tomato, bacon, creamy maytag bleu cheese dressing	
BEET SALAD	19
red and gold beets, asparagus, haricot verts, baby arugula, avocado, boucheron cheese, candied walnuts, cabernet vinaigrette	
BRYANT SALAD	25
shrimp, bacon, stringbeans, roasted peppers, tomato, red onion, hard boiled egg, avocado, lettuce, vinaigrette	

BIG SALADS

CHINESE CHICKEN SALAD	28
napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, thai basil, crispy wonton, sesame ginger dressing	
GRILLED CALAMARI SALAD	28
arugula, cherry tomatoes, lemon vinaigrette	
JUMBO LUMP CRAB SALAD	32
tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette	
AHI TUNA POKE BOWL*	32
steamed white rice, avocado, radish, edamame, diakon sprout, cucumber salad, pickled ginger, poke dressing	

SPINACH & ARTICHOKE DIP

salsa, homemade tortilla chips 18

WEEKLY SPECIALS

MONDAY : SPAGHETTI & MEATBALLS

TUESDAY : HALIBUT MILANESE

WEDNESDAY : SHORT RIBS

THURSDAY : SESAME SEARED TUNA\*

FRIDAY : STUFFED SHRIMP

SATURDAY : BONELESS PRIME RIB\*

SUNDAY : LASAGNE BOLOGNESE

SPECIALTIES

CHICKEN

GRILLED CHICKEN PAILLARD	28
arugula, tomatoes, shaved parmesan	
PAN-ROASTED CHICKEN	34
spinach, mashed potatoes	
CHICKEN PARMIGIANA	31

PASTA

ZUCCHINI NOODLES	25
tomato sauce	
RIGATONI BOLOGNESE	26
six hour braise of veal, pork, beef, fresh ricotta	
FRESH SPINACH PARPARDELLE	25
wild mushrooms, truffle parmigiano sauce	

FISH

PAN ROASTED SALMON*	35
french lentils	
GRILLED FILET OF BRANZINO	42
sauteed spinach	
SEARED CHATHAM HALIBUT	42
asparagus, mushrooms, beurre blanc	
SAUTEED SHRIMP	41
corn, roasted tomatoes, spinach	

COMFORT

BRASSERIE MEAT LOAF	26
slow roasted beef, veal and pork	
mashed potatoes, gravy	
SOUTHERN FRIED CHICKEN	27
cole slaw, french fries	
BBQ RIBS	37
cole slaw, french fries	

STEAKS & BURGERS

BLACK LABEL BURGER*	24
prime-aged blend, brioche bun, choice of cheese	

THE BRYANT BURGER*	28
black label prime-aged blend, maytag blue cheese, arugula, onion bacon jam, brioche bun	
burgers are served with french fries	

STEAK FRITES*	37
FILET MIGNON*	55
10 oz	
PRIME SIRLOIN*	59
14 oz	
COLORADO BONE-IN RIB EYE*	85
PORTERHOUSE FOR 2*	135

All our steaks are **DRY-AGED USDA PRIME** and hand-crafted by our expert butchers  
choice of sauce:  
chimmichurri, au poivre, béarnaise

RAW BAR

OYSTERS*	P/A
CHERRY STONE CLAMS* 1/2 doz	15
LITTLE NECK CLAMS* 1/2 doz	15
CRABMEAT COCKTAIL	26
JUMBO SHRIMP COCKTAIL	21
LOBSTER AVOCADO	26

SUSHI

YELLOWTAIL*	25
ponzu, jalapeño	
SALMON NASHI*	23
asian pear, yuzu, truffle salt	
SALMON MANGO ROLL*	18
salmon, avocado, mango	
SOUTH BEACH ROLL*	19
hamachi, jalapeño, wasabi tobiko, su-miso sauce	
CALIFORNIA ROLL	16
SPICY TUNA ROLL*	13
SPICY SALMON ROLL*	12
VEGETABLE ROLL	10

CHEESE & SALUMI

SMALL BOARD	35
assorted cured meats & seasonal cheeses served with fruit & condiments	
LARGE BOARD	52
assorted cured meats & seasonal cheeses served with fruit & condiments	

ITALIAN BOARD	35
burrata, prosciutto di parma, served with artichoke hearts, tomatoes, olives	
3 ASSORTED CHEESES	24
3 ASSORTED MEATS	21
PROSCIUTTO DI PARMA	20

SANDWICHES

served with french fries	
CHEESEBURGER SLIDERS*	25
HOUSE-MADE VEGGIE BURGER	23
our signature blend, jack cheese, soy glaze	
GRILLED CHICKEN CLUB	22
triple decker toasted brioche, avocado, bacon, lettuce, tomato, sweet garlic mayo	
FAMOUS FRENCH DIP*	28
baguette, garlic aioli mayo, au jus	
TUNA BLT*	32
seared yellowfin, bacon, lettuce, tomato, avocado, sweet garlic aioli	
SLICED STEAK SANDWICH*	29
sautéed onion, gruyère	

FRENCH FRIES

HOME MADE FRENCH FRIES	12
SWEET POTATO FRIES	12
chipotle sauce	
TRUFFLE FRIES	14

SIDES

MASHED POTATOES	11
HASHED BROWN POTATOES	15
BROCCOLI	12
BRUSSELS SPROUTS	12
CREAMED SPINACH	12
SAUTEED SPINACH	12
ASPARAGUS	13

\*THIS ITEM MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. THE BRYANT IS NOT A GLUTEN-FRIENDLY ENVIRONMENT.