

LUNCH  
DINNER  
BRUNCH

# THE BRYANT

RESTAURANT & BAR

ALL DAY  
EVERYDAY

## STARTERS

FRENCH ONION SOUP	14
CHICKEN NOODLE SOUP	11
BAJA FISH TACO blackened seabass, mango, cilantro and sriracha mayo	19
YELLOW FIN TUNA TARTARE* white soy, avocado	24
FRIED CALAMARI lemon garlic aioli, marinara	21
TRUFFLE MAC & CHEESE	21
KOBE BEEF HOT DOG wrapped in puff pastry	22
BURRATA tomatoes, arugula, aged balsamic	20
GRILLED CALAMARI extra virgin olive oil, lemon, herbs	20
CLAMS OREGANATA	18
GRILLED OCTOPUS	28
MUSSELS tomato or thai coconut with french fries	half 18 full 28

## PIZZA

MARGHERITA tomato, basil, fresh mozzarella	19
ROBIOLA truffle oil	25
PROSCIUTTO fontina cheese, arugula	26

## SALADS

MIXED GREEN SALAD tomato, cucumber, onion	14
CAESAR SALAD* romaine hearts, croutons, classic dressing	17
APPLE PEAR SALAD mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette	19
GREEK SALAD tomato, cucumber, green peppers, onion, olives, feta cheese, red wine vinaigrette	19
ICEBERG WEDGE tomato, bacon, creamy maytag bleu cheese dressing	19
BEET SALAD red and gold beets, asparagus, haricot verts, baby arugula, avocado, boucheron cheese, candied walnuts, cabernet vinaigrette	19
BRYANT SALAD shrimp, bacon, stringbeans, roasted peppers, tomato, red onion, hard boiled egg, avocado, lettuce, vinaigrette	25

## BIG SALADS

CHINESE CHICKEN SALAD napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, thai basil, crispy wonton, sesame ginger dressing	27
GRILLED CALAMARI SALAD arugula, cherry tomatoes, lemon vinaigrette	27
JUMBO LUMP CRAB SALAD tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette	30
AHI TUNA POKE BOWL* steamed white rice, avocado, radish, edamame, diakon sprout, cucumber salad, pickled ginger, poke dressing	30

**SPINACH & ARTICHOKE DIP**  
salsa, homemade tortilla chips 18

## WEEKLY SPECIALS

MONDAY : BURGER & BEER\*

TUESDAY : HALIBUT MILANESE

WEDNESDAY : SPAGHETTI & MEATBALLS

THURSDAY : SESAME SEARED TUNA\*

FRIDAY : 2LB. MAINE LOBSTER

SATURDAY : BONELESS PRIME RIB\*

SUNDAY : LASAGNE BOLOGNESE

## SPECIALTIES

### CHICKEN

GRILLED CHICKEN PAILLARD arugula, tomatoes, shaved parmesan	28
PAN-ROASTED CHICKEN spinach, mashed potatoes	34
CHICKEN PARMIGIANA	30

### PASTA

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

### FISH

PAN ROASTED SALMON* french lentils	34
GRILLED FILET OF BRANZINO sauteed spinach	42
SEARED CHATHAM HALIBUT asparagus, mushrooms, beurre blanc	41
SAUTEED SHRIMP corn, roasted tomatoes, spinach	40

### COMFORT

BRASSERIE MEAT LOAF slow roasted beef, veal and pork mashed potatoes, gravy	26
SOUTHERN FRIED CHICKEN cole slaw, french fries	26
BBQ RIBS cole slaw, french fries	36

## STEAKS & BURGERS

<b>BLACK LABEL BURGER*</b> prime-aged blend, brioche bun, choice of cheese	22
<b>THE BRYANT BURGER*</b> black label prime-aged blend, maytag blue cheese, arugula, onion bacon jam, brioche bun burgers are served with french fries	26
<b>STEAK FRITES*</b>	35
<b>FILET MIGNON*</b> 10 oz	54
<b>PRIME SIRLOIN*</b> 14 oz	58
<b>COLORADO BONE-IN RIB EYE*</b>	70
<b>PORTERHOUSE FOR 2*</b>	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	14
LITTLE NECK CLAMS* 1/2 doz	14
CRABMEAT COCKTAIL	25
JUMBO SHRIMP COCKTAIL	20
LOBSTER AVOCADO	25

## SUSHI

YELLOWTAIL* ponzu, jalapeño	25
SALMON NASHI* asian pear, yuzu, truffle salt	23
PACIFIC KING ROLL king crab, avocado, asian pear, wasabi-avocado crème	21
SOUTH BEACH ROLL* hamachi, jalapeño, wasabi tobiko, su-miso sauce	19
KING CRAB CALIFORNIA ROLL	16
SPICY TUNA ROLL*	13

## CHEESE & SALUMI

SMALL BOARD assorted cured meats & seasonal cheeses served with fruit & condiments	30
LARGE BOARD assorted cured meats & seasonal cheeses served with fruit & condiments	45
ITALIAN BOARD burrata, prosciutto di parma, served with artichoke hearts, tomatoes, olives	33
3 ASSORTED CHEESES	24
3 ASSORTED MEATS	21
PROSCIUTTO DI PARMA	20

## SANDWICHES

served with french fries	
CHEESEBURGER SLIDERS*	23
HOUSE-MADE VEGGIE BURGER our signature blend, jack cheese, soy glaze	22
GRILLED CHICKEN CLUB triple decker toasted brioche, avocado, bacon, lettuce, tomato, sweet garlic mayo	21
FAMOUS FRENCH DIP* baguette, garlic aioli mayo, au jus	27
TUNA BLT* seared yellowfin, bacon, lettuce, tomato, avocado, sweet garlic aioli	28
SLICED STEAK SANDWICH* sauteed onion, gruyère	27

## FRENCH FRIES

HOME MADE FRENCH FRIES	11
SWEET POTATO FRIES chipotle sauce	12
TRUFFLE FRIES	13

## SIDES

MASHED POTATOES	11
HASHED BROWN POTATOES	13
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.