

## STARTERS

FRENCH ONION SOUP	14
CHICKEN NOODLE SOUP	9
BAJA FISH TACO blackened seabass, mango, cilantro and sriracha mayo	16
YELLOW FIN TUNA TARTARE* white soy, avocado	20
FRIED CALAMARI lemon garlic aioli, marinara	18
TRUFFLE MAC & CHEESE	18
KOBE BEEF HOT DOG wrapped in puff pastry	18
BURRATA tomatoes, arugula, aged balsamic	18
GRILLED CALAMARI extra virgin olive oil, lemon, herbs	16
CLAMS OREGANATA	16
GRILLED OCTOPUS	25
MUSSELS tomato or thai coconut with french fries	half 15 full 25

## PIZZA

MARGHERITA tomato, basil, fresh mozzarella	17
ROBIOLA truffle oil	23
PROSCIUTTO fontina cheese, arugula	22

## SALADS

MIXED GREEN SALAD tomato, cucumber, onion	12
CAESAR SALAD* romaine hearts, croutons, classic dressing	15
APPLE PEAR SALAD mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette	17
GREEK SALAD tomato, cucumber, green peppers, onion, olives, feta cheese, red wine vinaigrette	17
ICEBERG WEDGE tomato, bacon, creamy maytag bleu cheese dressing	17
BEET SALAD red and gold beets, asparagus, haricot verts, baby arugula, avocado, boucheron cheese, candied walnuts, cabernet vinaigrette	17
BRYANT SALAD shrimp, bacon, stringbeans, roasted peppers, tomato, red onion, hard boiled egg, avocado, lettuce, vinaigrette	21

## BIG SALADS

CHINESE CHICKEN SALAD napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, thai basil, crispy wonton, sesame ginger dressing	24
GRILLED CALAMARI SALAD arugula, cherry tomatoes, lemon vinaigrette	24
JUMBO LUMP CRAB SALAD tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette	25
AHI TUNA POKE BOWL* steamed white rice, avocado, radish, edamame, diakon sprout, cucumber salad, pickled ginger, poke dressing	26

**SPINACH & ARTICHOKE DIP**  
salsa, homemade tortilla chips 16

## 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	25
PAN-ROASTED CHICKEN spinach, mashed potatoes	31
CHICKEN PARMIGIANA	27

### PASTA

ZUCCHINI NOODLES tomato sauce	23
RIGATONI BOLOGNESE six hour braise of veal, pork, beef, fresh ricotta	23
FRESH SPINACH PARPARDELLE wild mushrooms, truffle parmigiano sauce	21

### FISH

PAN ROASTED SALMON* french lentils	29
GRILLED FILET OF BRANZINO sauteed spinach	39
SEARED CHATHAM HALIBUT asparagus, mushrooms, beurre blanc	38
SAUTEED SHRIMP corn, roasted tomatoes, spinach	36

### COMFORT

BRASSERIE MEAT LOAF slow roasted beef, veal and pork mashed potatoes, gravy	23
SOUTHERN FRIED CHICKEN cole slaw, french fries	25
BBQ RIBS cole slaw, french fries	34

## STEAKS & BURGERS

<b>BLACK LABEL BURGER*</b> prime-aged blend, brioche bun, choice of cheese	20
<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	24
<b>STEAK FRITES*</b>	33
<b>FILET MIGNON*</b> 10 oz	49
<b>PRIME SIRLOIN*</b> 14 oz	52
<b>COLORADO BONE-IN RIB EYE*</b>	59
<b>PORTERHOUSE FOR 2*</b>	120
All our steaks are <b>DRY-AGED USDA PRIME</b> 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	12
LITTLE NECK CLAMS* 1/2 doz	12
CRABMEAT COCKTAIL	19
JUMBO SHRIMP COCKTAIL	18
LOBSTER AVOCADO	23

## SUSHI

YELLOWTAIL* ponzu, jalapeño	22
SALMON NASHI* asian pear, yuzu, truffle salt	19
PACIFIC KING ROLL king crab, avocado, asian pear, wasabi-avocado crème	16
SOUTH BEACH ROLL* hamachi, jalapeño, wasabi tobiko, su-miso sauce	16
KING CRAB CALIFORNIA ROLL	12
SPICY TUNA ROLL*	10

## CHEESE & SALUMI

SMALL BOARD assorted cured meats & seasonal cheeses served with fruit & condiments	28
LARGE BOARD assorted cured meats & seasonal cheeses served with fruit & condiments	42
ITALIAN BOARD burrata, prosciutto di parma, served with artichoke hearts, tomatoes, olives	29
3 ASSORTED CHEESES	20
3 ASSORTED MEATS	18
PROSCIUTTO DI PARMA	18

## SANDWICHES

served with french fries	
CHEESEBURGER SLIDERS*	20
HOUSE-MADE VEGGIE BURGER our signature blend, jack cheese, soy glaze	20
GRILLED CHICKEN CLUB triple decker toasted brioche, avocado, bacon, lettuce, tomato, sweet garlic mayo	19
FAMOUS FRENCH DIP* baguette, garlic aioli mayo, au jus	23
TUNA BLT* seared yellowfin, bacon, lettuce, tomato, avocado, sweet garlic aioli	24
SLICED STEAK SANDWICH* sauteed onion, gruyère	25

## FRENCH FRIES

HOME MADE FRENCH FRIES	9
SWEET POTATO FRIES chipotle sauce	10
TRUFFLE FRIES	11

## SIDES

MASHED POTATOES	9
HASHED BROWN POTATOES	10
BROCCOLI	10
BRUSSELS SPROUTS	10
CREAMED SPINACH	11
SAUTEED SPINACH	10
ASPARAGUS	11

\*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.