

LUNCH  
DINNER  
BRUNCH

# THE BRYANT

RESTAURANT & BAR

ALL DAY  
EVERYDAY

## STARTERS

FRENCH ONION SOUP	14
CHICKEN NOODLE SOUP	10
BAJA FISH TACO blackened seabass, mango, cilantro and sriracha mayo	18
YELLOW FIN TUNA TARTARE* white soy, avocado	23
FRIED CALAMARI lemon garlic aioli, marinara	19
TRUFFLE MAC & CHEESE	19
KOBE BEEF HOT DOG wrapped in puff pastry	20
BURRATA tomatoes, arugula, aged balsamic	19
GRILLED CALAMARI extra virgin olive oil, lemon, herbs	19
CLAMS OREGANATA	17
GRILLED OCTOPUS	26
MUSSELS tomato or thai coconut with french fries	half 17 full 27

## PIZZA

MARGHERITA tomato, basil, fresh mozzarella	18
ROBIOLA truffle oil	24
PROSCIUTTO fontina cheese, arugula	24

## SALADS

MIXED GREEN SALAD tomato, cucumber, onion	13
CAESAR SALAD* romaine hearts, croutons, classic dressing	16
APPLE PEAR SALAD mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette	18
GREEK SALAD tomato, cucumber, green peppers, onion, olives, feta cheese, red wine vinaigrette	18
ICEBERG WEDGE tomato, bacon, creamy maytag bleu cheese dressing	18
BEET SALAD red and gold beets, asparagus, haricot verts, baby arugula, avocado, boucheron cheese, candied walnuts, cabernet vinaigrette	18
BRYANT SALAD shrimp, bacon, stringbeans, roasted peppers, tomato, red onion, hard boiled egg, avocado, lettuce, vinaigrette	23

## BIG SALADS

CHINESE CHICKEN SALAD napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, thai basil, crispy wonton, sesame ginger dressing	26
GRILLED CALAMARI SALAD arugula, cherry tomatoes, lemon vinaigrette	26
JUMBO LUMP CRAB SALAD tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette	28
AHI TUNA POKE BOWL* steamed white rice, avocado, radish, edamame, diakon sprout, cucumber salad, pickled ginger, poke dressing	28

**SPINACH & ARTICHOKE DIP**  
salsa, homemade tortilla chips 17

## 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	27
PAN-ROASTED CHICKEN spinach, mashed potatoes	33
CHICKEN PARMIGIANA	29

### PASTA

ZUCCHINI NOODLES tomato sauce	24
RIGATONI BOLOGNESE six hour braise of veal, pork, beef, fresh ricotta	25
FRESH SPINACH PARPARDELLE wild mushrooms, truffle parmigiano sauce	23

### FISH

PAN ROASTED SALMON* french lentils	33
GRILLED FILET OF BRANZINO sauteed spinach	41
SEARED CHATHAM HALIBUT asparagus, mushrooms, beurre blanc	40
SAUTEED SHRIMP corn, roasted tomatoes, spinach	39

### COMFORT

BRASSERIE MEAT LOAF slow roasted beef, veal and pork mashed potatoes, gravy	25
SOUTHERN FRIED CHICKEN cole slaw, french fries	25
BBQ RIBS cole slaw, french fries	35

## STEAKS & BURGERS

<b>BLACK LABEL BURGER*</b> prime-aged blend, brioche bun, choice of cheese	21
<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	25
<b>STEAK FRITES*</b>	34
<b>FILET MIGNON*</b> 10 oz	53
<b>PRIME SIRLOIN*</b> 14 oz	57
<b>COLORADO BONE-IN RIB EYE*</b>	65
<b>PORTERHOUSE FOR 2*</b>	125

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	24
JUMBO SHRIMP COCKTAIL	20
LOBSTER AVOCADO	25

## SUSHI

YELLOWTAIL* ponzu, jalapeño	24
SALMON NASHI* asian pear, yuzu, truffle salt	21
PACIFIC KING ROLL king crab, avocado, asian pear, wasabi-avocado crème	17
SOUTH BEACH ROLL* hamachi, jalapeño, wasabi tobiko, su-miso sauce	17
KING CRAB CALIFORNIA ROLL	14
SPICY TUNA ROLL*	12

## CHEESE & SALUMI

SMALL BOARD assorted cured meats & seasonal cheeses served with fruit & condiments	29
LARGE BOARD assorted cured meats & seasonal cheeses served with fruit & condiments	44
ITALIAN BOARD burrata, prosciutto di parma, served with artichoke hearts, tomatoes, olives	31

3 ASSORTED CHEESES	23
3 ASSORTED MEATS	19
PROSCIUTTO DI PARMA	19

## SANDWICHES

served with french fries	
CHEESEBURGER SLIDERS*	22
HOUSE-MADE VEGGIE BURGER our signature blend, jack cheese, soy glaze	21
GRILLED CHICKEN CLUB triple decker toasted brioche, avocado, bacon, lettuce, tomato, sweet garlic mayo	20
FAMOUS FRENCH DIP* baguette, garlic aioli mayo, au jus	25
TUNA BLT* seared yellowfin, bacon, lettuce, tomato, avocado, sweet garlic aioli	26
SLICED STEAK SANDWICH* sauteed onion, gruyère	26

## FRENCH FRIES

HOME MADE FRENCH FRIES	16
SWEET POTATO FRIES chipotle sauce	11
TRUFFLE FRIES	12

## SIDES

MASHED POTATOES	10
HASHED BROWN POTATOES	12
BROCCOLI	11
BRUSSELS SPROUTS	11
CREAMED SPINACH	12
SAUTEED SPINACH	11
ASPARAGUS	12

\*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.