

LUNCH
DINNER
BRUNCH

THE BRYANT

RESTAURANT & BAR

ALL DAY
EVERYDAY

STARTERS

FRENCH ONION SOUP	12
CHICKEN NOODLE SOUP	8
BAJA FISH TACO	
blackened seabass, mango, cilantro and sriracha mayo	15
YELLOW FIN TUNA TARTARE*	
white soy, avocado	18
FRIED CALAMARI	
lemon garlic aioli, marinara	15
TRUFFLE MAC & CHEESE	15
KOBE BEEF HOT DOG	16
wrapped in puff pastry	
BURRATA	
tomatoes, arugula, aged balsamic	17
GRILLED CALAMARI	
extra virgin olive oil, lemon, herbs	15
CLAMS OREGANATA	14
GRILLED OCTOPUS	23
MUSSELS	
tomato or thai coconut	half 12
with french fries	full 22

PIZZA

MARGHERITA	
tomato, basil, fresh mozzarella	16
ROBIOLA	
truffle oil	22
PROSCIUTTO	
fontina cheese, arugula	20

SALADS

MIXED GREEN SALAD	
tomato, cucumber, onion	10
CAESAR SALAD*	
romaine hearts, croutons, classic dressing	13
APPLE PEAR SALAD	
mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette	14
GREEK SALAD	
tomato, cucumber, green peppers, onion, olives, feta cheese, red wine vinaigrette	15
ICEBERG WEDGE	tomato, bacon, creamy maytag bleu cheese dressing
14	
BEET SALAD	
red and gold beets, asparagus, haricot verts, baby arugula, avocado, boucheron cheese, candied walnuts, cabernet vinaigrette	15
BRYANT SALAD	
shrimp, bacon, stringbeans, roasted peppers, tomato, red onion, hard boiled egg, avocado, lettuce, vinaigrette	18

BIG SALADS

CHINESE CHICKEN SALAD	
napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, thai basil, crispy wonton, sesame ginger dressing	20
GRILLED CALAMARI SALAD	
arugula, cherry tomatoes, lemon vinaigrette	20
JUMBO LUMP CRAB SALAD	
tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette	23
AHI TUNA POKE BOWL*	
steamed white rice, avocado, radish, edamame, diakon sprout, cucumber salad, pickled ginger, poke dressing	25

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	22
PAN-ROASTED CHICKEN	
spinach, mashed potatoes	27
CHICKEN PARMIGIANA	25

PASTA

ZUCCHINI NOODLES	tomato sauce	22
RIGATONI BOLOGNESE		
six hour braise of veal, pork, beef, fresh ricotta		20
SPINACH PARDARDELLE		
cremini mushrooms, parmigiano sauce		19

FISH

PAN ROASTED SALMON*	french lentils	26
GRILLED FILET OF BRANZINO		
sauteed spinach		34
SEARED CHATHAM HALIBUT		
asparagus, mushrooms, beurre blanc		34
SAUTEED SHRIMP		
corn, roasted tomatoes, spinach		31

COMFORT

BRASSERIE MEAT LOAF		
slow roasted beef, veal and pork		
mashed potatoes, gravy		18
SOUTHERN FRIED CHICKEN		
cole slaw, french fries		23
BBQ RIBS	cole slaw, french fries	32

STEAKS & BURGERS

BLACK LABEL BURGER*
prime-aged blend, brioche bun, choice of cheese 19

THE BRYANT BURGER*
black label prime-aged blend, maytag blue cheese, arugula, onion bacon jam, brioche bun 23
burgers are served with french fries

STEAK FRITES* 29

FILET MIGNON* 10 oz 40

PRIME SIRLOIN* 14 oz 45

COLORADO BONE-IN RIB EYE* 59

PORTERHOUSE FOR 2* 110

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	11
LITTLE NECK CLAMS*	1/2 doz	11
CRABMEAT COCKTAIL		19
JUMBO SHRIMP COCKTAIL		18
LOBSTER AVOCADO		22

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		28
3 ASSORTED CHEESES		18
3 ASSORTED MEATS		16
PROSCIUTTO DI PARMA		16

SANDWICHES

served with french fries		
CHEESEBURGER SLIDERS*		18
HOUSE-MADE VEGGIE BURGER		
our signature blend, jack cheese, soy glaze		18
GRILLED CHICKEN CLUB		
triple decker toasted brioche, avocado, bacon, lettuce, tomato, sweet garlic mayo		17
FAMOUS FRENCH DIP*		
baguette, garlic aioli mayo, au jus		21
TUNA BLT*		
seared yellowfin, bacon, lettuce, tomato, avocado, sweet garlic aioli		22
SLICED STEAK SANDWICH*		23
sautéed onion, gruyère		

FRENCH FRIES

HOME MADE FRENCH FRIES		7
SWEET POTATO FRIES		
chipotle sauce		8
TRUFFLE FRIES		9

SIDES

MASHED POTATOES		8
HASHED BROWN POTATOES		10
BROCCOLI		9
BRUSSELS SPROUTS		10
CREAMED SPINACH		10
SAUTEED SPINACH		9
ASPARAGUS		10

*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.