

LUNCH
DINNER
BRUNCH

THE BRYANT

RESTAURANT & BAR

ALL DAY
EVERYDAY

STARTERS

FRENCH ONION SOUP	13
CHICKEN NOODLE SOUP	9
BAJA FISH TACO blackened seabass, mango, cilantro and sriracha mayo	16
YELLOW FIN TUNA TARTARE* white soy, avocado	19
FRIED CALAMARI lemon garlic aioli, marinara	17
TRUFFLE MAC & CHEESE	17
KOBE BEEF HOT DOG wrapped in puff pastry	17
BURRATA tomatoes, arugula, aged balsamic	18
GRILLED CALAMARI extra virgin olive oil, lemon, herbs	16
CLAMS OREGANATA	15
GRILLED OCTOPUS	24
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	21

SALADS

MIXED GREEN SALAD tomato, cucumber, onion	11
CAESAR SALAD* romaine hearts, croutons, classic dressing	14
APPLE PEAR SALAD mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette	16
GREEK SALAD tomato, cucumber, green peppers, onion, olives, feta cheese, red wine vinaigrette	16
ICEBERG WEDGE tomato, bacon, creamy maytag bleu cheese dressing	16
BEET SALAD red and gold beets, asparagus, haricot verts, baby arugula, avocado, boucheron cheese, candied walnuts, cabernet vinaigrette	16
BRYANT SALAD shrimp, bacon, stringbeans, roasted peppers, tomato, red onion, hard boiled egg, avocado, lettuce, vinaigrette	20

BIG SALADS

CHINESE CHICKEN SALAD napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, thai basil, crispy wonton, sesame ginger dressing	23
GRILLED CALAMARI SALAD arugula, cherry tomatoes, lemon vinaigrette	23
JUMBO LUMP CRAB SALAD tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette	24
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	24
PAN-ROASTED CHICKEN spinach, mashed potatoes	29
CHICKEN PARMIGIANA	26

PASTA

ZUCCHINI NOODLES tomato sauce	23
RIGATONI BOLOGNESE six hour braise of veal, pork, beef, fresh ricotta	22
FRESH SPINACH PARPARDELLE wild mushrooms, truffle parmigiano sauce	20

FISH

PAN ROASTED SALMON* french lentils	29
GRILLED FILET OF BRANZINO sauteed spinach	37
SEARED CHATHAM HALIBUT asparagus, mushrooms, beurre blanc	36
SAUTEED SHRIMP corn, roasted tomatoes, spinach	34

COMFORT

BRASSERIE MEAT LOAF slow roasted beef, veal and pork mashed potatoes, gravy	22
SOUTHERN FRIED CHICKEN cole slaw, french fries	24
BBQ RIBS cole slaw, french fries	34

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* 30

FILET MIGNON* 10 oz 45

PRIME SIRLOIN* 14 oz 47

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	12
LITTLE NECK CLAMS* 1/2 doz	12
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	20
3 ASSORTED MEATS	18
PROSCIUTTO DI PARMA	18

SANDWICHES

served with french fries	
CHEESEBURGER SLIDERS*	19
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	22
TUNA BLT* seared yellowfin, bacon, lettuce, tomato, avocado, sweet garlic aioli	23
SLICED STEAK SANDWICH* sauteed onion, gruyère	24

FRENCH FRIES

HOME MADE FRENCH FRIES	8
SWEET POTATO FRIES chipotle sauce	9
TRUFFLE FRIES	10

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.