

## TAKE OUT MENU

# THE BRYANT

RESTAURANT & BAR

EVERY DAY  
4:40-8:00 PM

### STARTERS

CHICKEN NOODLE SOUP	8
BAJA FISH TACO blackened seabass, mango, cilantro and sriracha mayo	15
FRIED CALAMARI lemon garlic aioli, marinara	16
TRUFFLE MAC & CHEESE	15
KOBE BEEF HOT DOG wrapped in puff pastry	16
GRILLED CALAMARI extra virgin olive oil, lemon, herbs	15
CLAMS OREGANATA	14
GRILLED OCTOPUS	24

### 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	15
GREEK SALAD tomato, cucumber, green peppers, onion, olives, feta cheese, red wine vinaigrette	15
ICEBERG WEDGE tomato, bacon, creamy maytag bleu cheese dressing	15
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	19

### BIG SALADS

CHINESE CHICKEN SALAD napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, thai basil, crispy wonton, sesame ginger dressing	22
GRILLED CALAMARI SALAD arugula, cherry tomatoes, lemon vinaigrette	22
JUMBO LUMP CRAB SALAD tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette	24

### SPECIALTIES

#### CHICKEN

GRILLED CHICKEN PAILLARD arugula, tomatoes, shaved parmesan	23
PAN-ROASTED CHICKEN spinach, mashed potatoes	28
CHICKEN PARMIGIANA	25

#### PASTA

ZUCCHINI NOODLES tomato sauce	22
RIGATONI BOLOGNESE six hour braise of veal, pork, beef, fresh ricotta	21
SPINACH PARPARDELLE cremini mushrooms, parmigiano sauce	19

#### FISH

PAN ROASTED SALMON* french lentils	29
SAUTEED SHRIMP corn, roasted tomatoes, spinach	32

#### COMFORT

BRASSERIE MEAT LOAF slow roasted beef, veal and pork mashed potatoes, gravy	21
SOUTHERN FRIED CHICKEN cole slaw, french fries	23

### 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 burgers are served with french fries	23
STEAK FRITES*	29
FILET MIGNON* 10 oz	42
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

JUMBO SHRIMP COCKTAIL	18
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### 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
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	18
FAMOUS FRENCH DIP* baguette, garlic aioli mayo, au jus	21
SLICED STEAK SANDWICH* sautéed onion, gruyère	23

### FRENCH FRIES

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

### SIDES

MASHED POTATOES	8
CREAMED SPINACH	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.