

LUNCH
DINNER
BRUNCH

THE BRYANT

RESTAURANT & BAR

ALL DAY
EVERYDAY

RAW BAR

OYSTERS*	P/A
East Coast West Coast	
LITTLE NECK CLAMS* 1/2 DOZ	17
JUMBO SHRIMP COCKTAIL	21

STARTERS

FRENCH ONION SOUP	15
CHICKEN NOODLE SOUP	12
BAJA FISH TACO blackened seabass, mango, cilantro & sriracha mayo	19
YELLOW FIN TUNA TARTARE* white soy, avocado	27
FRIED CALAMARI lemon garlic aioli, marinara	23
TRUFFLE MAC & CHEESE	23
KOBE BEEF HOT DOG wrapped in puff pastry	24
BURRATA tomatoes, arugula, aged balsamic	22
CLAMS OREGANATA	20
GRILLED OCTOPUS	29
MUSSELS tomato or thai coconut	27

SALADS

MIXED GREEN SALAD tomato, cucumber, onion	15
CAESAR SALAD* romaine hearts, croutons, classic dressing	18
ICEBERG WEDGE tomato, bacon, creamy maytag bleu cheese dressing	19
APPLE PEAR SALAD mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette	19
BEET SALAD red and gold beets, asparagus, haricot verts, baby arugula, avocado, boucheron cheese, candied walnuts, cabernet vinaigrette	19
BRYANT SALAD shrimp, bacon, stringbeans, roasted peppers, tomato, onion, hard boiled egg, avocado, lettuce, vinaigrette	25

BIG SALADS

CHINESE CHICKEN SALAD napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, thai basil, crispy wonton, sesame ginger dressing	28
JUMBO LUMP CRAB SALAD tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette	33
AHI TUNA POKE BOWL* steamed white rice, avocado, radish, edamame, diakon sprout, cucumber salad, pickled ginger, poke dressing	33

SPINACH & ARTICHOKE DIP 21
salsa, homemade tortilla chips

WEEKLY SPECIALS

MONDAY : BBQ RIBS

TUESDAY : BRASSERIE MEAT LOAF

WEDNESDAY : LASAGNA BOLOGNESE

THURSDAY : SESAME SEARED TUNA*

FRIDAY : HALIBUT MILANESE

SATURDAY : BONELESS PRIME RIB*

SUNDAY : SHORT RIBS

STEAKS

All our steaks are **USDA PRIME** and
hand-crafted by our expert butchers

STEAK FRITES*	39
FILET MIGNON* 10 oz	57
PRIME SIRLOIN* 14 oz	61
COLORADO BONE-IN RIB EYE*	87
SURF & TURF*	87
PORTERHOUSE FOR 2*	135

SPECIALTIES

CHICKEN

GRILLED CHICKEN PAILLARD arugula, tomatoes, shaved parmesan	29
PAN-ROASTED CHICKEN spinach, mashed potatoes	35
CHICKEN PARMIGIANA breaded chicken cutlet, tomato sauce, mozzarella	33

PASTA

SPAGHETTI & MEATBALLS	27
PARPARDELLE BOLOGNESE six hour braise of veal, pork, beef, fresh ricotta	28
SPICY RIGATONI	30

FISH

PAN ROASTED SALMON* french lentils	35
SEARED CHATHAM HALIBUT asparagus, mushrooms, beurre blanc	42
STUFFED SHRIMP jumbo shrimp stuffed with fresh crabmeat	47

CHEESE & SALUMI

SMALL BOARD assorted cured meats & seasonal cheeses served with fruit & condiments	37
LARGE BOARD assorted cured meats & seasonal cheeses served with fruit & condiments	54
ITALIAN BOARD burrata, prosciutto di parma, served with artichoke hearts, tomatoes, olives	37

PIZZA

MARGHERITA tomato, basil, fresh mozzarella	22
ROBIOLA truffle oil	28
PROSCIUTTO fontina cheese, arugula	28
MUSHROOM tomato, fresh mozzarella, mushroom	28
MEATBALL jalapeño, tomato, fontina	28

BURGERS & SANDWICHES

served with french fries	
BLACK LABEL BURGER* prime-aged blend, brioche bun, choice of cheese	26
THE BRYANT BURGER* black label prime-aged blend, maytag blue cheese, arugula, onion bacon jam, brioche bun	29
HOUSE-MADE VEGGIE BURGER our signature blend, jack cheese, soy glaze	24
GRILLED CHICKEN CLUB triple decker toasted brioche, avocado, bacon, lettuce, tomato, sweet garlic mayo	23
FAMOUS FRENCH DIP* baguette, garlic aioli mayo, au jus	29
TUNA BLT* seared yellowfin, bacon, lettuce, tomato, avocado, sweet garlic aioli	33
SLICED STEAK SANDWICH sautéed onion, gruyère	39

FRENCH FRIES

HOME MADE FRENCH FRIES	12
SWEET POTATO FRIES chipotle sauce	13
TRUFFLE FRIES	14

SIDES

MASHED POTATOES	11
BAKED POTATO	11
BROCCOLI	12
BRUSSELS SPROUTS	12
CREAMED SPINACH	12
SAUTÉED SPINACH	12
ASPARAGUS	13

*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.