

STARTERS

Chicken and Chips

Breaded All White Meat Chicken Served in a Basket with Idaho Fries and Honey Mustard Dipping Sauce | \$8

Smoked Chicken Drumsticks

6 Apple wood smoked drumsticks, fried crisp and tossed with your choice of Hot, Mild, BBQ, or Garlic Fire sauces and served with Celery sticks and Blue Cheese or Ranch Dressing | \$10

Green Bean Fries

Crispy Breaded Green Beans Fried to a Golden Brown and Served with a Side of Tangy Ranch Dipping Sauce | \$8

Nachos

Huge enough to Share: Our fresh cooked tortilla chips topped with jalapenos, black beans, shredded cheese, and house made chunky beef chili. Served with Salsa and Sour Cream | \$11

Calamari

Lightly dusted and fried to a golden brown calamari, drizzled with avocado vinaigrette sauce | \$9

Steak Bites

A Bryce Signature. Featuring angus steak blackened and cooked to order. Served with honey mustard dipping sauce | \$11

Crudités

Cut carrots, celery, and other seasonal vegetables served with a fat free yoghurt dip | \$8

Antipasto

Cured Italian Salami, Prosciutto, and Capicola along with fresh mozzarella, tomato, and basil make up this traditional plate | \$10

Chips and Salsa

A basket of our house cooked tortilla chips and a cup of fire roasted tomato salsa | \$3

Build your own Mac & Cheese

Cooked to order mac and cheese! Choose 2 ingredients to add into the base including: Bacon, Sundried Tomato, Sweet Corn, Andouille Sausage, Prosciutto, Tomato, or Caramelized Onion | \$9 additional toppings \$1 ea

SOUPS and SALADS

Chili

Our Homemade Tomato Based Chili Loaded with Tender Sirloin, Dark Kidney Beans, Peppers, and Onions and Topped with Shredded Cheese
Cup—\$6 Bowl—\$8

Jambalaya

A meal unto itself, simmered chicken and andouille sausage jambalaya, served over a bed of rice | \$12

Soup of Day

Our Chef's Selection of Soups. Ask Your Server for Details. Cup—\$5 Bowl—\$7

Organic Mixed Green Salad

Organic Mixed Greens Topped with Grape Tomatoes, Red Onions, Cucumbers, Shredded Carrots, and Homemade Croutons. Served with Your Choice of Dressings | \$8

Tossed Caesar

Crisp Romaine Lettuce Tossed in a Classic Caesar Dressing with Homemade Croutons and Shredded Parmesan Cheese | \$8

Tomato and Bread Salad

Fresh mozzarella, marinated tomatoes and onions tossed with homemade focaccia bread | \$10

**Add Chicken or Salmon
to Any Salad \$5**

Bryce Chef Salad

Organic Mixed Greens Topped with Hickory Ham, Smoked Turkey, Shredded Cheese, Hard Boiled Eggs, Grape Tomatoes, Cucumbers, Red Onions, and Shredded Carrots | \$12

Southwest Steak Salad

Organic mixed greens topped with black beans and sweet corn, topped with marinated and grilled flank steak, drizzled with a new roasted pepper and tomato vinaigrette | \$13

Crispy Chicken Salad

Organic Mixed Greens Topped with Fried All White Meat Chicken, Shredded Cheese, Hard Boiled Egg, Grape Tomatoes, Cucumbers, Red Onion, and Shredded Carrots | \$13

Side Salad

A Smaller Version of our Mixed Green Salad with Organic Mixed Greens, Shredded Carrots, Red Onions, Grape Tomatoes, and Croutons | \$4

Our House Made Dressings:

Parmesan Peppercorn Ranch, Blue Cheese, Honey Mustard, Balsamic Herb Vinaigrette, Feta Garlic, Berry Vinaigrette, Roasted Pepper and Tomato Vinaigrette

BURGERS and SANDWICHES

All Sandwiches Come with Your Choice of Fries, Potato Salad, or Cole Slaw.
Substitute Onion Rings for \$1 Substitute a Side Salad for \$2



Signature Burgers

All our burgers start with local and natural grass fed ground beef, hand-packed and cooked to order, served on a toasted Kaiser Roll.

Bryce Burger

Our delicious hand-packed burger served with lettuce, tomato, and onion | \$10*
Add Cheese, Sautéed Mushrooms, or Sautéed Onions for \$1 each | Add Bacon for \$2

Smokehouse Burger

Burger with our Red Stag BBQ sauce, bacon and house smoked cheddar cheese, topped with crispy fried onion straws, lettuce, tomato and chipotle mayo | \$13*

Southwest

Burger topped with Pepper Jack cheese, roasted tom/corn salsa, lettuce and onion with creamy avocado mayo | \$13*

Black Bean Burger

Homemade Black Bean Burger comprised of Spanish rice, black beans, peppers, onions and seasonings topped with cheddar cheese on a Kaiser roll with lettuce and tomato | \$10

Grilled Chicken Sandwich

A six Ounce Chicken Breast Blackened, or Red Stag BBQ sauce, or Plain on a toasted Kaiser Roll with Lettuce, Tomato, and Onion | \$10

Club House

Hickory ham, smoked turkey and crispy bacon with cheddar and Swiss cheeses, lettuce, tomato, and mayonnaise on white or wheat toast | \$10

Smoked Pulled Pork

Smoked over apple wood for 9 hours. Served on a kaiser roll with your choice of homemade NC style vinegar BBQ, Red Stag BBQ, or plain. Served with cole slaw and a choice of sides | \$9

Smoked Steak and Cheese

Apple wood smoked beef, sliced thinly then topped with sautéed peppers and onions, provolone cheese and chipotle mayo served on a hoagie roll | \$12

Portobello Sandwich

Marinated and roasted Portobello mushroom topped with fresh tomato/corn salsa, arugula, and avocado mayo served on house made focaccia bread | \$10

Italian Sub

Capicola, prosciutto, and Italian salami topped with fresh mozzarella, sundried tomato, arugula and drizzled with red-wine vinaigrette served on a toasted sub roll | \$13

Fish Tacos

Two soft flour tortillas stuffed with grilled Marlin, avocado pico de gallo, cilantro and a side of choice | \$11

ENTRÉES

Entrees served anytime of day

Sirloin Steak

8oz Reserve Grade Choice Angus Sirloin Steak simply seasoned and grilled to order. Serve with seasonal vegetables and potato of the day | \$17*

Smoked and Seared Salmon

Skin on 8oz Salmon filet, lightly smoked over Alder wood before being pan cooked and topped with honey chipotle sauce. Served with seasonal vegetables and rice of the day | \$18

Filet Mignon

Simply seasoned and grilled to order center cut 7oz filet, served with seasonal vegetables and potato of the day | \$23*

Grilled Marlin

8oz grilled marlin steak topped with avocado pico de gallo served with seasonal vegetables and rice of the day | \$18*

Jambalaya

A meal unto itself, simmered chicken and andouille sausage jambalaya, served over a bed of rice | \$12

Red Stag Rib

Our signature ribs are back with a twist! Pork back rib, slow smoked over apple wood, until they fall off the bone. Then brushed with our own secret Red Stag infused barbecue sauce. Served with coleslaw and potato of the day | \$18

Marinated Chicken Breast

6oz lightly marinated chicken breast, topped with black bean/corn salsa and slightly spicy, sweet sauce. Served with seasonal vegetables and rice of the day | \$16

Beef Stroganoff

Fettuccini style noodles and beef tips tossed in a traditional stroganoff sauce | \$14

Almond Penne Pesto

A twist on the norm, a whole grain penne pasta tossed in our Almond and Arugula pesto sauce. Topped with sundried tomato, broccoli, and onion | \$13
Add grilled chicken or lightly smoked salmon for \$5

DESSERTS

Ask your server for desserts of the day...prices vary!

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.