



## STARTERS

### Chicken and Chips

Breaded all white meat chicken served in a basket with idaho fries and honey mustard dipping sauce | \$8

### 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

### Mediterranean Pita Pizza

Hearth baked crust with hummus base, topped with roasted onion, garlic, red peppers and finished with feta and mozzarella cheeses | \$10

### Steak Bites

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

### Salmon Dip

Fresh made salmon dip served with crustini | \$9

### Crab Stuffed Mushrooms

Garlic poached mushrooms stuffed to the gills with lump crab | \$12

### Bavarian Pretzel

A huge soft baked pretzel served with our tangy and slightly spicy mustard sauce | \$9

## 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

### 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

### 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

### 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

### Lemon Grass Noodle Bowl

It's back for ski season, our famous noodle bowl a meal unto itself! Lemon grass and ginger scented broth filled with rice noodles, snap peas, fresh vegetables, and shredded chicken. Topped with basil, cilantro and a fresh lime wedge. Put some siracha for heat and hoisin for sweetness | \$11

### Smoked Chicken Salad

In house smoked chicken salad, on top of our organic mixed greens | \$11

### Spinach Salad

Fresh baby spinach, onion, carrot, hardboiled egg and bacon crumbles tossed with our new bacon vinaigrette | \$10

### 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, Bacon Vinaigrette, and Russian

Add Chicken or Salmon to Any Salad \$5 | Add Crab Cake to Any Salad \$6

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

## BURGERS and SANDWICHES

All sandwiches come with your choice of Fries, Potato Salad, or Cole Slaw.  
Substitute Onion Rings for \$1 or a Side Salad for \$2



### Signature Burgers

Our burgers start with all natural Angus Chuck, 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

#### 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

#### Reuben

A true classic, corned beef, Russian dressing, swiss cheese, and sauerkraut served on thick cut grilled rye bread | \$12

#### Veggie Sandwich

Cucumber, Feta, Bean Sprouts, roasted red peppers and hummus stuffed into a hearty baked pita pocket | \$10

#### Salmon Sandwich

A seared salmon filet with lettuce, tomato, and our dill/chive aioli on a fresh croissant | \$12

#### Bryce Dip

Another signature item back for winter featuring our slow roasted prime rib shaved and warmed through, topped with caramelized onion and Swiss cheese served on a toasted sub roll. Side of Au Jus and Horseradish cream sauce | \$13

## ENTRÉES

Entrees served anytime of day, unless otherwise noted.

#### 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\*

#### Grilled Pork Chop

Thick center-cut chop with spicy mustard dipping sauce, pretzel stuffing, and seasonal vegetables | \$16\*

#### Crab Cakes

2 house made lump crab cakes with a side of remoulade, served with rice and seasonal vegetables | \$18

#### Smoked Chicken Breast

Bone-in marinated chicken breast smoked in-house over hickory with seasonal vegetables and potato of the day | \$15

#### Fettuccini Alfredo

Creamy homemade alfredo sauce served over a fettuccini | \$12 add chicken or salmon for | \$5ea

#### Fettuccini in Butternut Squash Sauce

A delicious new vegetarian sauce, lightly seasoned and tossed with tomato, spinach, mushroom, and onion | \$13 add chicken or salmon for | \$5ea

#### Poached Salmon

An 8oz filet of salmon poached and topped with lemon butter sauce. Served with rice and seasonal vegetables | \$16\*

#### Grilled Ribeye

A 12+ oz upper 2/3rd choice grade center cut Ribeye, hand cut, simply seasoned and grilled to perfection. Served with seasonal vegetables and potato of the day | \$23\*

#### Roasted Prime Rib (Friday and Saturday Evenings only)

Our perfectly prepared Prime Rib is always upper 2/3rd grade choice Angus beef, aged a minimum of 21 days before being slow roasted and cut to order. Served with Au Jus, Horseradish Cream sauce, seasoned vegetables and potato of the day | \$23

## DESSERTS

Ask your server for today's selection

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