

STARTERS

Crispy Brussel Sprouts \$9

Served with fried onions and Asian mayo.

Bang Bang Shrimp \$15

8 Shrimp fried crispy in a golden hush puppy batter, coated in creamy sriracha sauce.

Bacon Wrapped Scallops \$17

8 Bacon wrapped scallops made fresh, pan-seared, and served with maple aioli.

Loaded Waffle Fries \$11

Crispy waffle fries topped with cheddar cheese sauce and chopped bacon bits, garnished with fresh scallions.

Pretzel Sticks \$10

6 Soft pretzels baked and served with beer cheese dipping sauce.

Stuffed Banana Peppers \$12

Spicy stuffed banana peppers on crostini, served with marinara.

SOUPS & SALADS

Soup of the Day

Bowl \$7 Cup \$5

Classic French Onion

Crock \$9 Cup \$7

Caesar Salad \$10

Chopped romaine lettuce, tossed in caesar dressing with parmesan cheese and housemade croutons.

Apple Cranberry Salad \$14

Mixed greens topped topped with sliced apples, dried cranberries, candied pecans, blue cheese crumbles, balsamic reduction and served with a side of our house white balsamic dressing.

House Salad \$13

Mixed greens with cucumbers, tomatoes, red onion, chickpeas, cheddar-jack cheese and croutons with your choice of dressing.

Side Salad \$5.50

A mixed green salad with tomatoes, cucumbers, croutons and choice of dressing.

Add on Any Salad:

Add grilled, Cajun, or crispy chicken breast \$5

Add crumbly blue cheese \$2

Add 4 crispy-fried shrimp \$5

SANDWICHES

Served with Byrncliff signature chips and a pickle.

Upgrade: fries or waffle fries \$2.50, sweet potato fries or onion rings \$3

Beef on Weck \$15

Tender roast beef dipped in au jus served on a Kimmelweck roll.

Turkey Dinner Melt \$14

Oven-roasted turkey, stuffing, cranberry mayonnaise and melted Swiss, on grilled white bread. Add bacon: \$2.50

Buffalo Chicken Wrap \$14

Breaded chicken tossed in medium Buffalo sauce, lettuce, tomatoes, and blue cheese dressing wrapped in a soft tortilla.

Grilled Chicken Sandwich \$14

Grilled marinated chicken breast, melted provolone, lettuce and tomato on a brioche roll.
Add bacon: \$2.50

BLT \$13

Bacon, lettuce, tomato, and mayo on toasted white bread.

Fish Sandwich \$16

Beer battered cod topped with lettuce, tomato, and tartar sauce on a toasted brioche roll.

BURGERS

Served with Byrncliff signature chips and a pickle.
Upgrade to fries or waffle fries \$2.50
Upgrade to sweet potato fries or onion rings \$3
Add bacon to any burger \$2.50

Deluxe Cheeseburger \$16

Half-pound USDA Choice burger with American cheese, lettuce, tomato, and onion on a toasted brioche roll.

Cliff Burger \$16

Half-pound USDA Choice burger with American and Provolone, sautéed mushrooms, and peppers with a sweet onion jam on a toasted brioche roll.

Mushroom Swiss Burger \$16

Half-pound USDA Choice burger with Swiss cheese and sautéed mushrooms on a toasted Kimmelweck roll.

Patty Melt \$15

Half pound USDA Choice burger topped with caramelized onions, Swiss and American cheese served on rye bread.

Rodeo Burger \$17

Half pound USDA Choice burger with fried onion rings, melted cheddar, bacon, and BBQ Sauce on a toasted Brioche roll.

WINGS & THINGS

Byrncliff Wings \$16

Ten chicken wings served with celery and blue cheese.

Wing Dings \$16

Ten breaded chicken wings served with celery and blue cheese.

Chicken Fingers \$15

Served with French fries and blue cheese

Sauces:

Mild, Medium, Hot, Hot BBQ, Honey BBQ, House 'Cliff Sauce (sweet & spicy bbq), Carolina Gold, Garlic Parmesan, and Spicy Garlic Parmesan

SIDES

Sweet Potato Fries \$8

with sea salt and honey

Onion Rings \$8

with house onion dip

French Fries Large \$7 Small \$5

Seasoned Waffle Fries

Large \$7 Small \$5

Garlic Parmesan Fries

Large \$8 Small \$6

SUBS

Served with Byrncliff Signature chips and a pickle. Add bacon - whole \$2.50, half \$1.50
Upgrade to fries or waffle fries \$2.50, Upgrade to sweet potato fries or onion rings \$3

Classic Sub

Choice of turkey or ham with lettuce, tomato, onion, Provolone, and mayonnaise or oil.

Whole \$13 Half \$10

The Royal

Italian sausage, capicola, lettuce, tomato, onion, Provolone and mayonnaise or oil.

Whole \$15 Half \$12

Pizza Sub

Pizza sauce with melted mozzarella cheese and pepperoni. **Chips not included**

Whole \$13 Half \$10

Prime Rib Steak Hoagie \$16

Shaved prime rib with sauteed peppers and onions, topped with Cheddar cheese sauce on a toasted 9" hoagie roll.

Chicken Finger Sub

Chicken fingers with choice of sauce, lettuce, tomato, onion, Provolone cheese and mayonnaise or blue cheese dressing.

Whole \$15 Half \$12

Assorted Sub

Capicola, Turkey, and Ham with lettuce, tomato, onion, Provolone, and mayonnaise or oil.

Whole \$14 Half \$11

BRICK OVEN PIZZA

Cheese

Pizza sauce, shredded mozzarella and Parmesan cheese.

Large 16" - \$22

Chicken Finger

Medium Buffalo sauce and blue cheese dressing base, topped with mozzarella, cheddar, and crispy chicken fingers.

Large 16" - \$28

Margherita

Marinara sauce base topped with shredded mozzarella, grape tomatoes, fresh basil, and balsamic drizzle.

Large 16" - \$24

White

Basil pesto and olive oil base topped with shredded mozzarella, freshly grated parmesan, sliced tomatoes, and red onions.

Large 16" - \$26

Toppings

Whole \$2

Banana Peppers, Onions, Black Olives, Mushrooms, Fresh Bell Pepper

Whole \$3

Pepperoni, Sausage, Bacon

DINNER

Available starting at 3 PM, includes Fresh Bread or Dinner Rolls.

Chicken Marsala \$24

Two pan-seared chicken breasts with sauteed mushrooms in a rich Marsala wine sauce served with choice of potato and vegetable du jour.

Chicken Parmesan \$22

Breaded chicken breast with melted mozzarella served over spaghetti with house-made marinara.

Oven-Roasted Turkey \$22

Roasted turkey breast with homemade gravy, stuffing, mashed potatoes, vegetable du jour and a side of cranberry sauce.

Shrimp and Scallop Pasta \$28

Shrimp and scallops sauteed in roasted garlic oil with sundried tomatoes, artichokes, fresh spinach, and asiago cheese over cavatapi pasta.

Lemon Dill Salmon \$26

8oz Pan-seared Atlantic salmon brushed with lemon-dill cream sauce, served with choice of potato and vegetable du jour.

Pasta Primavera \$20

Spaghetti with sautéed seasonal vegetables, basil, olive oil and Parmesan cheese. Add grilled chicken breast \$5

New York Strip Steak \$30

10oz. grilled USDA Choice cut strip steak with Cabernet demi-glace, served with choice of potato and vegetable du jour.

Black & Blue Sirloin

Medallions \$28

Two 4oz. blue cheese crusted sirloin filets with choice of potato and vegetable du jour.

Meatloaf \$21

Housemade meatloaf with mashed potatoes, gravy, peas, and carrots

Frenched Pork Chop \$24

10oz. Sesame-crust bone-in chop, pan-seared and finished with a sweet teriyaki glaze, served with vegetable du jour and choice of potato.

Atlantic Cod \$19

Choice of Beer-Battered (Fish Fry), Broiled, Cajun Broiled, Lemon Pepper Broiled, Italian Broiled (Tomatoes & Onions), or Parmesan-Breaded (Baked).

Served with coleslaw, macaroni salad and choice of potato.

KIDS MENU

12 and Under

Served with choice of unlimited soda, juice, or milk.

Cheeseburger \$9

Grilled quarter pound burger with melted American cheese, served with fries.

Grilled Cheese \$7

Classic grilled cheese on white bread, served with fries.

Mac & Cheese \$7

Elbow macaroni in a homemade cheese sauce.

Personal Cheese Pizza \$11

Pizza sauce, shredded mozzarella and Parmesan cheese. Add pepperoni \$1.50

Hot Dog \$8

Grilled hot dog on a roll, served with fries.

Chicken Fingers \$8

Two crispy chicken fingers with blue cheese dressing, served with fries.

Quesadilla \$7

6" Cheese quesadilla, served with fries.

Spaghetti \$7

Spaghetti with homemade red sauce.

Kids Drink Upgrades:

Root Beer Float: \$6

Shirley Temple: \$4

SPECIAL OCCASIONS & WEDDINGS

Byrncliff has a host of menus and options perfect for your event.
Call (585)535-7300 to speak to a sales manager!

DESSERT

Ice Cream

Vanilla

Large (2 scoops) \$5

Small (1 scoop) \$4

Sundae:

Ice cream chocolate sauce, whipped cream and a cherry on top

Large (2 scoops) \$6

Small (1 scoop) \$5

à la Mode:

Add a scoop to any dessert \$2

NY Style Cheesecake \$8

Homemade cheesecake with graham cracker crust.

Peanut Butter pie \$8

Milk chocolate and peanut butter mousse pie in a chocolate cookie crust, topped with Reese's cups, peanut butter and chocolate drizzle.

Please ask your server for our special weekly desserts!

An additional \$2 charge will be added to each bill for the request of separate checks to a party of 10 or more.

Larger Parties of 18 or more an 18% gratuity will be added.