

STARTERS

Bang Bang Shrimp \$16

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

Bacon Wrapped Scallops \$21

5 Bacon wrapped scallops made fresh, baked and served with maple aioli.

Crispy Brussel Sprouts \$9

Served with fried onions and Asian mayo.

Pretzel Sticks \$10

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

Bruschetta \$11

Toasted bread with a layer of seasoned ricotta, topped with fresh tomato, red onion, basil, parmesan, then finished with balsamic drizzle.

Loaded Waffle Fries \$12

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

SALADS

Apple Cranberry Salad \$14

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

House Salad \$13

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

Caprese Salad \$15

Fresh arugula, cherry tomatoes, fresh mozzarella, and basil tossed with olive oil, finished with balsamic drizzle.

Side Salad \$5.50

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

Add to Any Salad:

Add grilled or crispy chicken \$5

Add crumbly blue cheese \$2

HOMEMADE SOUP

Soup of the Day

Bowl \$7 Cup \$5

Classic French Onion

Crock \$9 Cup \$7

SANDWICHES

Served with housemade signature chips and a pickle.
Upgrade to shoestring fries or waffle fries \$2.50 or sweet potato fries \$3

Beef on Weck \$15

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

Reuben \$16

Thinly sliced corned beef with sauerkraut, swiss cheese and 1000 island dressing on marble rye.

Grilled Chicken Sandwich \$14

Grilled marinated chicken breast, melted provolone, lettuce and tomato on a brioche roll.
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.

Take-out available - order on byrncliff.com

BURGERS

Served with our housemade signature chips and a pickle.

Cliff Burger \$17

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

Rodeo Burger \$18

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

Deluxe Cheeseburger \$16

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

Beyond Burger \$17

Half-pound plant-based burger with lettuce, tomato, onion and chipotle mayo on a toasted brioche roll.

Upgrade to shoestring fries or waffle fries \$2.50

Upgrade to sweet potato fries \$3

Add bacon to any burger \$2.50

Gluten-free roll available upon request

WINGS & THINGS

Chicken Fingers \$16

5 chicken fingers served with shoestring fries and blue cheese. Double order \$29

Byrncliff Wings \$16

Ten chicken wings served with celery and blue cheese. 20 wings for \$29

Sauces:

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

SIDES

Shoestring French Fries \$8

Sweet Potato Fries \$9

with sea salt and drizzled with honey

Seasoned Waffle Fries \$8

Garlic Parmesan Fries \$8

Onion Rings \$8

with housemade onion dip

SUBS

Served with housemade signature chips and a pickle.

Prime Rib Steak Hoagie

Shaved prime rib with sauteed peppers and onions, topped with cheddar cheese sauce on a toasted 9" hoagie roll. \$16

Chicken Finger Sub

Chicken fingers with choice of sauce, lettuce, tomato, onion, provolone cheese and mayonnaise or blue cheese dressing. Whole \$16 Half \$13

The Royal

Italian sausage, capicola, lettuce, tomato, onion, provolone and mayonnaise or oil. Whole \$16 Half \$13

Assorted Sub

Capicola, turkey, and ham with lettuce, tomato, onion, provolone, and mayonnaise or oil.

Whole \$14 Half \$11

Classic Sub

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

Whole \$13 Half \$10

Add bacon - whole \$2.50, half \$1.50

Upgrade to shoestring fries or waffle fries

\$2.50 Upgrade to sweet potato fries \$3

BRICK OVEN PIZZA

Cheese \$22

Pizza sauce, shredded mozzarella and Parmesan cheese.

Large 16"

Chicken Finger \$29

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

Large 16"

Gluten-free Cheese Pizza \$14

10 inch cauliflower crust with pizza sauce, shredded mozzarella and Parmesan cheese.

White \$26

An olive oil base with garlic confit, topped with shredded mozzarella, freshly grated parmesan, sliced tomatoes, and red onions.
Large 16"

Cheesy Garlic Bread \$8

Crusty bread smothered with garlic butter, topped with melted mozzarella cheese, and served with a side of house red sauce.

Toppings

\$2 Each: Banana Peppers, Onions, Black Olives, Mushrooms, Fresh Bell Pepper

\$3 Each: Pepperoni, Sausage, Bacon

DINNERS

Available starting at 3 PM. Served with Fresh Bread.

New York Strip Steak \$32

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

Lemon Dill Salmon \$27

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

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.

Pasta Primavera \$20

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

*Gluten-free penne pasta can be substituted in the primavera

Chicken Parmesan \$22

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

Chicken Marsala \$24

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

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.

Oven-Roasted Turkey \$23

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

*Split plate charge \$5 for any dinner.

KIDS MENU

12 and Under

Served with choice of soda, juice, or milk.

Personal Cheese Pizza \$11

8 inch crust with pizza sauce, shredded mozzarella and Parmesan cheese. Add pepperoni \$1.50

Cheeseburger \$9

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

Mac & Cheese \$7

Elbow macaroni in a homemade cheese sauce.

*Gluten-free penne pasta can be substituted in the mac & cheese

Hot Dog \$8

Grilled hot dog on a roll with shoestring fries.

Chicken Fingers \$9

Three chicken fingers served with shoestring fries and blue cheese or ranch.

Grilled Cheese \$7

Classic grilled cheese on white bread, served with shoestring fries.

Kids Specialty Drinks:

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!

DESSERTS

Chocolate Lava Cake \$9

Served warm, topped with vanilla ice cream, chocolate sauce and garnished with whip cream.

Ice Cream Sundae \$7

Vanilla ice cream, drizzled with chocolate sauce, topped with whipped cream and a cherry.

Apple Crisp a la Mode \$7

Warm homemade apple crisp served with a scoop of vanilla ice cream.

Ice Cream served with any Dessert \$2

Peanut Butter Pie \$9

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

NY Style Cheesecake \$8

Homemade cheesecake with graham cracker crust.

Gluten-free Chocolate Torte \$9

This decadent chocolate cake is comprised of plant-based ingredients with a heavenly chocolate glaze. Vegan too!

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.

For large parties of 12 or more, an 18% gratuity will be added to your bill.