

STAY & PLAY

**CHOOSE ANY ONE ITEM + ONE DINNER SALAD OR CUP OF SOUP DU JOUR.
(UPGRADE TO FRENCH ONION SOUP, \$1.50-CUP, \$2.50-CROCK.)
SOME UPGRADES APPLY. COFFEE, TEA & SODA INCLUDED.**

APPETIZERS

(NOT INCLUDED)

BACON-WRAPPED SCALLOPS \$21

Pan-seared bacon-wrapped scallops served with maple aioli.

CRISPY BRUSSEL SPROUTS \$9

Served with fried onions and Asian mayonnaise dip.

BANG BANG SHRIMP \$16

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

PRETZEL STICKS \$10

6 Soft Pretzels baked and served with beer cheese dipping sauce

BYRNCLIFF FAVORITES

(INCLUDED)

DELUXE BURGER

Half pound USDA Choice burger, toasted brioche bun, American cheese, lettuce, tomato and onion. Served with chips and a pickle.

CLIFF BURGER

Half pound house blend burger with American and Provolone cheeses, sauteed mushrooms, roasted red peppers and homemade onion sauce on a toasted roll. Served with chips and a pickle.

HOUSE SALAD

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

APPLE SALAD

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

PERSONAL PIZZA

Personal size with house pizza sauce and mozzarella cheese. Additional Toppings: Pepperoni, Mushrooms, Banana Peppers, Onions, Bell Peppers, Olives, Sausage. **Upgrade** - Large \$5

BEEF ON WECK

Shaved beef, on a salted Costanzo Kaiser roll with caraway seeds, served with au jus, chips and a pickle.

BYRNCLIFF WINGS (10)

Chicken wings served with celery and blue cheese **Upgrade** - 20 Wings \$10

CHICKEN FINGERS

Served with fries and blue cheese.

* SAUCES *

Choice of Mild, Medium, Hot, BBQ, Garlic Parmesan, Sweet Chili, House "Cliff" Sauce, or Spicy Garlic Parmesan

DINNER

(INCLUDED)

SERVED WITH DINNER ROLL OR FRESH BREAD

NEW YORK STRIP STEAK

A 10oz. pan-seared thick-cut strip steak topped with crispy onions and cabernet demi-glace.

CHICKEN PARMESAN

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

ATLANTIC SALMON

Seared Atlantic salmon with lemon garlic butter and fresh dill. Served with choice of potato and vegetable du jour.

OVEN ROASTED TURKEY

Turkey breast with homemade gravy, served with stuffing, mashed potatoes, vegetable du jour and cranberry sauce.

FRENCHED PORK CHOP

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

CHICKEN MARSALA

Pan-seared chicken breast with sautéed mushrooms in a rich Marsala wine sauce. Served with choice of potato and vegetable du jour.

ATLANTIC COD

Choose from 1.) Beer Battered (Fish Fry)
2.) Broiled - Original, Cajun, Lemon Pepper, or Italian
3.) Baked with Parmesan-Breading

Served with choice of potato, vegetable du jour, coleslaw and macaroni salad.

PASTA PRIMAVERA

Spaghetti with sautéed seasonal vegetables, basil, olive oil and Parmesan cheese.

PRIME RIB AU JUS (SATURDAY ONLY)

10oz USDA Choice slow-roasted prime rib rubbed with our signature seasoning.

Upgrade - 16 oz \$10 **Upgrade** - Endless \$20

DESSERT

(NOT INCLUDED)

PEANUT BUTTER PIE \$9

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

GLUTEN-FREE CHOCOLATE TORTE \$9

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

NEW YORK-STYLE CHEESECAKE \$8

Homemade cheesecake with a graham cracker crust.

APPLE CRISP A LA MODE \$8

Warm homemade apple crisp with a scoop of vanilla icecream

ICE CREAM SUNDAE \$7

Vanilla ice cream with chocolate sauce or maple syrup, whipped cream and cherry.

Add a scoop of ice cream to any dessert \$2