

LUNCH
DINNER
BRUNCH

THE BRYANT

RESTAURANT & BAR

ALL DAY
EVERYDAY

SPINACH & ARTICHOKE DIP 22
salsa, homemade tortilla chips

STARTERS

FRENCH ONION SOUP	19
CHICKEN NOODLE SOUP	14
YELLOW FIN TUNA TARTARE* white soy, avocado	29
FRIED CALAMARI lemon garlic aioli, marinara	25
TRUFFLE MAC & CHEESE	24
KOBE BEEF HOT DOG wrapped in puff pastry	26
BURRATA tomatoes, arugula, aged balsamic	23
CLAMS OREGANATA	22
GRILLED OCTOPUS	29
MUSSELS tomato or thai coconut	28
HOMEMADE MEATBALLS fresh ricotta	21
LOBSTER TRUFFLE MAC & CHEESE	35
BAJA FISH TACO blackened seabass, mango, cilantro, red onion, sriracha mayo	22
TUNA TACO blackened tuna, mango, cilantro, red onion, sriracha mayo	25

SALADS

MIXED GREEN SALAD tomato, cucumber, onion	16
TOMATO & ONION	16
CAESAR SALAD* romaine hearts, croutons, classic dressing	20
ICEBERG WEDGE tomato, bacon, creamy maytag bleu cheese dressing	21
APPLE PEAR SALAD mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette	22
BEET SALAD red and gold beets, asparagus, haricot verts, baby arugula, avocado, boucheron cheese, candied walnuts, cabernet vinaigrette	23
BRYANT SALAD shrimp, bacon, stringbeans, roasted peppers, tomato, onion, hard boiled egg, avocado, lettuce, vinaigrette	28

BIG SALADS

THE BEVERLY chopped, grilled chicken, romaine, tomatoes, avocado, hard boiled egg, beets, bacon, cheddar, balsamic vinaigrette	30
CHINESE CHICKEN SALAD napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, thai basil, red peppers, crispy wonton, sesame ginger dressing	32
JUMBO LUMP CRAB SALAD tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette	35
AHI TUNA POKE BOWL* steamed white rice, avocado, radish, edamame, diakon sprout, cucumber salad, pickled ginger, poke dressing	35

RAW BAR

OYSTERS* East Coast & West Coast	P/A
LITTLE NECK CLAMS* 1/2 DOZ	18
JUMBO SHRIMP COCKTAIL	22
CRAB COCKTAIL	29
LOBSTER COCKTAIL	30
2 TIER SEAFOOD TOWER	MP
3 TIER SEAFOOD TOWER	MP

WEEKLY SPECIALS

MONDAY : BBQ RIBS

TUESDAY : BRASSERIE MEAT LOAF

WEDNESDAY : LASAGNA BOLOGNESE

THURSDAY : SESAME SEARED TUNA*

FRIDAY : HALIBUT MILANESE

SATURDAY : BONELESS PRIME RIB*

SUNDAY : SHORT RIBS

STEAKS

All our steaks are **USDA PRIME** and
hand-crafted by our expert butchers.

STEAK FRITES*	44
FILET MIGNON* 10 oz	60
PRIME SIRLOIN* 14 oz	65
COLORADO BONE-IN RIB EYE*	89
CAJUN RIB EYE*	93
PORTERHOUSE FOR 2* Peppercorn or Chimichuri sauce.	145

SPECIALTIES

CHICKEN

GRILLED CHICKEN PAILLARD arugula, tomatoes, shaved parmesan	31
PAN-ROASTED CHICKEN spinach, mashed potatoes	37
CHICKEN PARMIGIANA breaded chicken cutlet, tomato sauce, cheese	36

PASTA

SPAGHETTI & MEATBALLS	29
PARPARDELLE BOLOGNESE six hour braise of veal, pork, beef, fresh ricotta	33
SPICY RIGATONI	32

FISH

PAN ROASTED SALMON* french lentils and tomatoes	39
SEARED CHATHAM HALIBUT asparagus, mushrooms, beurre blanc	46
STUFFED SHRIMP jumbo shrimp stuffed with fresh crabmeat	48
GRILLED FILET OF BRANZINO with rice and spinach	39
TWIN MAINE LOBSTER TAIL	MP

CHEESE & SALUMI

SMALL BOARD assorted cured meats & seasonal cheeses served with fruit & condiments	38
LARGE BOARD assorted cured meats & seasonal cheeses served with fruit & condiments	55
ITALIAN BOARD burrata, prosciutto di parma, served with artichoke hearts, tomatoes, olives	38

PIZZA

MARGHERITA tomato, basil, fresh mozzarella	24
ROBIOLA truffle oil	32
PROSCIUTTO fontina cheese, arugula	30
MUSHROOM tomato, fresh mozzarella, mushroom	29
MEATBALL jalapeño, tomato, fontina	31

BURGERS & SANDWICHES

BLACK LABEL BURGER* prime-aged blend, brioche bun, choice of cheese	27
THE BRYANT BURGER* black label prime-aged blend, maytag blue cheese, arugula, onion bacon jam, brioche bun	29
HOUSE-MADE VEGGIE BURGER our signature blend, jack cheese, soy glaze	26
GRILLED CHICKEN CLUB triple decker toasted brioche, avocado, bacon, lettuce, tomato, sweet garlic mayo	26
FAMOUS FRENCH DIP* baguette, garlic aioli mayo, au jus	32
TUNA BLT* seared yellowfin, bacon, lettuce, tomato, avocado, sweet garlic aioli	36

SLICED STEAK SANDWICH filet mignon, sautéed onion, gruyère	39
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FRENCH FRIES

HOME MADE FRENCH FRIES	12
SWEET POTATO FRIES chipotle sauce	14
TRUFFLE FRIES	15

SIDES

MASHED POTATOES	11
BAKED POTATO	11
BROCCOLI	12
BRUSSELS SPROUTS	12
CREAMED SPINACH	12
SAUTÉED SPINACH	12
ASPARAGUS	13
SAUTEED MUSHROOMS	12
CARAMELIZED ONIONS	12

*THIS ITEM MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. THE BRYANT IS NOT A GLUTEN-FRIENDLY ENVIRONMENT.

THE BRYANT

RESTAURANT & BAR

WINES

BY THE GLASS

SPARKLING

Sparkling Pointe Rosé
"Topaz Imperial" North Fork, LI 16

Zonin Prosecco Veneto, IT N/V 15

WHITE

Ca' del Doge Pinot Grigio
Venezie, IT 15

Taonga Sauvignon Blanc
Marlborough, NZ 16

The Seeker Riesling
Mosel, DE 14

Artesa Carneros Chardonnay
Napa, CA 16

DAOU Chardonnay
Paso Robles, CA 19

Château de Sancerre
Loire Valley, FR 19

ROSÉ

Château Minuty "M de Minuty"
Cotes de Provence, FR 16

RED

Septima Malbec
Mendoza, AR 15

Urgency Pinot Noir
California 16

St. Francis Merlot
Sonoma County, CA 15

Château Croix-Mouton
Bordeaux, FR 17

Mercer Bros.
Cabernet Sauvignon
Washington State 17

The Hess Collection
"Maverick Ranches" Cabernet
Paso Robles, CA 19

Super Tuscan Argiano
Tuscany, IT 20

BEER

BOTTLED

Budweiser 8

Heineken 9

Coors Light 8

Corona 9

Corona Light 9

Beck's 9

Brooklyn Lager 9

Amstel Light 9

Michelob Ultra Light 8

Heineken Zero 9

DRAUGHT

Heineken Holland 9

Stella Artois Belgium 9.5

Lagunitas IPA California 9

Samuel Adams Seasonal Boston 9

New Belgium Fat Tire NC 9

Six Point Brewery Double IPA
Brooklyn 9.5

Brooklyn Brown Ale 9

Blue Moon 9

Dogfish 60 Min IPA 9

Birra Moretti 9

Modelo Especial 9.5

WINES

BY THE BOTTLE

SPARKLING

Zonin Prosecco Veneto, IT N/V 35

Moët & Chandon Imperial Rosé
Epernay, France N/V 135

Veuve Clicquot Brut Yellow Label
Reims, France N/V 135

Schramsberg Blanc de Blanc North Coast, CA 120

CHARDONNAY

St. Francis Sonoma, CA 50

Louis Jadot Chablis "Cellier de la Sabliere"
Burgundy, FR 70

Rodney Strong "Chalk Hill" Sonoma, CA 60

Frank Family Carneros, CA 90

Rombauer Carneros, CA 100

Newton "Unfiltered" Napa Valley, CA 125

SAUVIGNON BLANC

Groth Napa Valley, CA 70

Cakebread Cellars Napa Valley, CA 80

Château de Sancerre Loire Valley, FR 95

Cloudy Bay Marlborough, NZ 85

ROSÉ & MORE WHITE WINE

Dr. Kostantin Frank Riesling Semi Dry
Finger Lakes, NY 45

Castello Ban "San Angelo" Pinot Grigio
Tuscany, IT 45

Château d'Esclans "Whispering Angel" Rosé
Cotes de Provence, FR 60

Domaines Ott "Château De Selle" Rosé
Cotes de Provence, FR 165

Granbazán "Verde" Albarino
Rias Baixis, ES 55

CABERNET SAUVIGNON & BLENDS

Chateau Ste. Michelle Columbia Valley, WA 50

Clos du Bois "Reserve" Alexander Valley, CA 65

Hess Collection "Allomi" Napa Valley, CA 95

Château Lalande Borie Saint Julien, FR 70

Sequoia Grove Napa Valley, CA 130

Groth Napa Valley, CA 145

Jordan Alexander Valley, CA 180

Orin Swift "Papillion" Napa Valley, CA 190

Grgich Hills Napa Valley, CA 175

Caymus Napa Valley, CA 250

PINOT NOIR

Domaine Carneros Carneros, CA 95

Louis Jadot, Santenay "Clos de Malte"
Burgundy, FR 130

Domaine Drouhin Willamette Valley, OR 110

Flowers Sonoma Coast, CA 145

Dumol Russian River, CA 175

MORE RED WINE

St. Francis Merlot Sonoma County, CA 50

Sterling Vineyards Merlot Napa Valley, CA 70

Villota Selvanevada Estate Grown Rioja, ES 55

8 Years in the Desert Saint Helena, CA 100

Achaval-Ferrer Malbec Mendoza, AR 55

Tenuta di Nozzole Chianti Classico Riserva
Tuscany, IT 60

Penfolds Bin 28 Kalimna Shiraz South Australia 65

Castello di Volpaia Chianti Classico Riserva
Tuscany, IT 115

Gaja Ca' Marcanda Promis Tuscany, IT 135

COCKTAILS

20

THE BRYANT MANHATTAN

Woodford Reserve Bourbon,
Carpano Antica Vermouth,
orange, aromatic bitters

FIG OLD FASHIONED

Michter's US 1 Straight Rye, fig jam,
aromatic bitters

BLUE SMASH

Brothers Bond Straight Bourbon Whiskey,
maple syrup, lemon juice

ESPRESSO MARTINI

Stolichnaya Vanilla Vodka, Kahlua, espresso

HIBISCUS

Hangar One Rose Vodka,
Aperitivo Select, St. Germain
Elderflower, hibiscus syrup

THE MULE

Tito's Vodka, fresh lime, ginger beer

PINEAPPLE MARTINI

Pineapple infused Stolichnaya Vodka,
coconut purée, pineapple juice

BEES KNEES

Monkey 47 Gin, fresh lemon juice,
honey syrup

POMEGRANATE MARGARITA

Casamigos Blanco Tequila, pom juice,
agave nectar, fresh lime juice

SWEET HEAT

Tanteo Jalapeño Tequila, fresh lime
juice, agave nectar, raspberries

LYCHEE MARTINI

Stolichnaya Vodka, lychee puree,
splash of Cassis

CHILI PASSION

Don Q Passion Fruit Rum,
passion fruit purée, fresh ginger
orange & cranberry juices

WHITE NEGRONI

Monkey 47 gin, lillet blanc,
dry vermouth

SPARKLING

18

ELDERFLOWER SPRITZ

St. Germain, fresh lemon, mint,
sparkling wine

BELLINI

Prosecco, peach puree

MIMOSA

Prosecco, fresh orange juice

NON-ALCOHOLIC

13

COCONUT MARTINI

fresh coconut puree, coconut milk,
pineapple juice

PINEAPPLE MARTINI

fresh pineapple puree, pineapple juice,
splash of grenadine

SANGRIA

BY THE PITCHER

45

RED SANGRIA

Cointreau, red wine, orange juice,
lemonade, fresh fruit

WHITE PEACH SANGRIA

Stoli Peachik Vodka, white wine,
Massenez Crème de Pêche,
fresh lemonade, fresh peaches