

Bryce is proud to offer all natural, locally raised beef on select items, recipes are created by our talented cooks Helen Hiatt, Matt Conway, and Orrin Griffin

STARTERS

Drumsticks

Better than wings any day! Spice rubbed chicken drumsticks, roasted, then fried and tossed in any one of our homemade sauces. BBQ, Banana Pepper Butter, or Raspberry Chipotle | 9.00

Quesadilla

Your choice of fajita chicken or shrimp with sautéed vegetables, and cheddar/jack cheeses. Wrapped in a soft flour tortilla and baked. Served with sides of sour cream and salsa | 10.00

Southwestern Eggrolls

Tortilla wrapped chicken, black beans, peppers, and cheese served in a basket with a side of our southwestern ranch dressing | 9.00

Yuengling Battered Fish Bites

Yuengling Lager battered haddock fried to a golden brown and served with our true Idaho fries and side of tartar sauce | 9.00

Steak Bites

A Bryce Signature. Featuring Harris Ranch all natural angus steak. Blackened and Cooked to order. Served with honey mustard dipping sauce | 11.00

Nachos Grande

Layered Tortilla chips, with your choice of chili or fajita chicken, jalapeno's, black olives, tomatoes, melted Cheddar and Jack cheeses throughout. Served with sides of salsa and sour cream | 11.00

Green Bean Fries

Just like it sounds only better. Crispy green beans breaded and fried served with a side of ranch dressing | 6.00

Pierogi

Traditional half moon shaped dumplings filled with Cheddar cheese and potato, lightly cooked with butter and served with sautéed onion, crumbled bacon, and a dollop of sour cream | 7.00

Chicken and Chips

Breaded all white meat chicken, served in a basket with our true Idaho fries and honey mustard for dipping | 8.00

Smoked Salmon

Cold smoked salmon served with hard boiled egg, avocado, chopped onion, cucumbers, capers, and our dill infused cream cheese with crackers | 11.00

Chips and Salsa

Homemade summer salsa made with pineapple, onion, tomato, mint and cilantro served with a basket of fresh tortilla chips | 2.50

SOUPS AND SALADS

Bayside Crab Bisque

Traditional creamy bisque with sweet firm crab meat, old bay seasoning, and a splash of sherry.

Cup | 6.00 Bowl | 8.00

Chili

Rich fresh tomato based with choice grade beef, dark red beans, onion, celery, and spices. Topped with shredded cheese. Cup | 5.00 Bowl | 7.00

Chilled Soup du Jour

Our chef's selection of homemade chilled soup. Ask your server for details. Cup | 5.00 Bowl | 7.00

New York Salad

Cooked to order Harris Ranch all natural steak on top of our mixed greens, cucumbers, bell peppers, red onion and blue cheese crumbles | 13.00

Broiled Salmon and Spinach

4oz fresh salmon filet simply broiled atop a salad of baby spinach, grilled onion, mandarin orange, carrot and crunchy chow mein noodles | 12.00

Southwestern Chicken Salad

Fajita seasoned grilled chicken on top of our tossed greens with black beans, corn, avocado, cucumber, tomato, carrot, shredded cheese, and tortilla strips served with our southwestern ranch dressing or the dressing of your choice | 12.00

Bryce Chef Salad

Mixed greens topped with hickory ham, sliced smoked turkey, shredded cheese, hard boiled egg, tomatoes, cucumbers, onion, and carrot | 10.00

Crispy Chicken Salad

Mixed greens topped with crispy all white meat chicken, shredded cheese, hard boiled egg, tomatoes, cucumbers, onion, and carrot | 13.00

House Salad

Mixed greens topped with tomato, cucumber, bell pepper, onion, and carrot | 4.00

Our House Made Dressings:

Parmesan Peppercorn Ranch, Blue Cheese, Honey Mustard, Balsamic Herb Vinaigrette, Feta Garlic, Berry Vinaigrette, Southwestern Ranch

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

BURGERS AND SANDWICHES

All served with your choice of our true Idaho French fries, coleslaw, or potato salad.

Substitute side salad or onion rings for \$1.00

Bryce Burger

Our hand made burger featuring all natural, all locally raised ground chuck, served on a freshly toasted Kaiser & topped with lettuce, tomato, onion, and mayo | 9.00 Add cheese | 1.00

Black Bean Burger

Burger made with black beans, brown rice, and peppers, spiced with a little chili and cumin. Served on a freshly toasted Kaiser & topped with Colby/Jack cheese, lettuce, tomato, onion, and mayo | 9.00

Smoked Salmon Club

Our newest signature sandwich, cold smoked salmon, sliced avocado, capers, onion, tomato and dill cream cheese on whole wheat or white toast | 11.00

Steak and Cheese

Thinly shaved Sirloin cooked "Philly Style", served on our fresh baked crusty roll with onions, mushrooms, and cheese | 12.00

Club House

Hickory smoked ham, smoked turkey, and crispy bacon, with Cheddar and Swiss cheeses, lettuce, tomato, and Mayo. Served on your choice of white or wheat toast | 9.00

Grilled Veggie

A fresh toasted ciabatta roll with grilled squash, zucchini, red pepper, cucumber, lettuce, tomato, and onion, topped with crumbled feta cheese and pesto mayo | 10.00

BLT

Smoked bacon, lettuce, and tomato served on your choice of white or wheat toast | 7.00

Grilled Chicken Sandwich

6 oz chicken breast with your choice of blackened, banana pepper butter sauce, or BBQ sauce on a toasted Kaiser with lettuce, onion, and tomato | 10.00

ENTRÉES

Entrees served anytime of day

Porterhouse

A 16oz all natural, locally raised beef porterhouse always center cut. Featuring the filet and strip steak simply seasoned and cooked to perfection on the grill, big enough to share or eat on your own. Served with our seasonal veggies and starch of the day | 26.00

Add sautéed mushrooms and onion | 2.00

New York Strip

Our hand cut New York Strip is always top 2/3rds grade choice and above, simply grilled and seasoned. Served with our seasonal veggies and starch of the day | 20.00

Add sautéed mushrooms and onion | 2.00

Salmon Filet

Simply sautéed with white wine, lemon juice, salt and pepper and finished in the broiler. Served with basmati rice and seasonal vegetables | 15.00

Jumbo Lump Crab Cakes

2 perfectly cooked crab cakes made with sweet crab, served with our seasonal veggies and starch of the day | Market Price

Pecan Chicken

A Bryce favorite. Sautéed chicken breast encrusted in seasoned pecans, and then topped with a sweet crab sauce. Served with our seasonal vegetables and basmati rice | 15.00

Barbeque Ribs

Best in the county, slow cooked, fall off the bone pork ribs with our own secret barbeque sauce. Served with coleslaw and starch of the day.

Half Rack | 15.00 Full Rack | 22.00

Banana Pepper Chicken

Grilled chicken breast glazed with our banana pepper butter, served with seasonal vegetables and starch of the day | 14.00

Spinach Fettuccine Alfredo

Tender spinach fettuccini tossed in our house made Alfredo sauce | 10.00

Add chicken or shrimp | 5.00

Pasta Primavera

Fresh vegetables, grape tomatoes, shallots, garlic and herbs tossed with olive oil and spinach fettuccini | 11.00

Add chicken or shrimp | 5.00

DESSERTS

Ask your server for deserts of the day...6.00

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