

Stay & Play Package Menu

Entrees are served with a chef salad, choice of potato, vegetable du jour, and rolls.
Pasta entrees do not include a choice of potato or vegetable du jour.

Chesapeake Grilled Salmon A broiled Atlantic salmon filet topped with our Chesapeake blend of seasonings finished with a delicate dill cream sauce

Boneless Center-Cut Pork Chops

Two 6oz juicy boneless pork chops seasoned with your choice of house, Montreal, or Cajun seasonings and served with a side of applesauce

Chicken Parmesan Freshly breaded chicken breast crispy fried, topped with our house red sauce, baked with mozzarella cheese and served with angel hair pasta

Spaghetti & Meatballs Our house red sauce and homemade meatballs over angel-hair pasta, served with a piece of homemade garlic bread

Roast Turkey Dinner

Tender roasted turkey with sage stuffing, smothered with turkey gravy and served with a side of cranberry sauce

Sirloin Steak 12oz seasoned sirloin, charbroiled to your liking, garnished with a dash of demi-glaze and crispy shoestring onions

Chicken Broccoli Alfredo Grilled chicken breast, broccoli crowns, and fresh fettuccini pasta tossed in rich garlic butter and parmesan cream sauce, served with a piece of homemade garlic bread

Byrnclyff's Famous Fish*

Prepared in three delightfully tasty ways:

Freshly Beer-Battered (Fish Fry),

Parmesan Breaded (Baked)

Broiled Fish with your choice of original, Cajun, or lemon-pepper seasonings

*To serve the freshest product, our fish is available Wednesday through Saturday. Fish dinners are served with a chef salad, coleslaw, vegetable du jour, and choice of potato. On Fridays, fish dinners include a chef salad and choice of potato, but do not include the vegetable du jour.

Substitute Entrees

Upgrade to any one of these fine selections for an additional \$10.00

Delmonico Steak

A 14oz rib-eye seasoned to perfection then topped with sautéed portabella mushrooms and a rich demi-glaze

Filet Mignon

Our finest cut of meat, an 8oz seasoned filet cut from the tenderloin, grilled-to-order, garnished with a dash of demi-glaze and crispy shoestring onions

Prime Rib au Jus

(Available only on Saturdays) A 10oz USDA Choice prime rib, seasoned with our signature seasoning, then slow-roasted and served with our homemade au jus

New York Strip Steak

12oz seasoned NY Strip Steak charbroiled to your liking, garnished with a dash of demi-glaze and crispy shoestring onions

Seafood Platter

Sizzling shrimp, scallops, and fish, broiled in a light garlic butter sauce with three tasty clams casino filled with bread and bacon stuffing

Sea Scallops Scampi

Fresh catch ocean sea scallops broiled in a garlic butter and white wine sauce

Chef's Selection

Chef's homemade special du jour, please ask your server (Limited supplies available)

THE GRATUITY FOR YOUR SERVER IS NOT INCLUDED IN THE PACKAGE PRICE.
Suggested tipping on dinners per person: 15% - \$2.50, 20% - 3.50, 25% - \$4.50 *Thank you!*