

~~ APPETIZERS & SOUPS ~~

All of our soups are proudly homemade!

Soup of the Day 4.99

Oven Baked French Onion Soup 4.99

Olde Bryan Inn Chili with Cheddar Cheese 4.99

French Fries 2.99

Small Fresh Garden Salad 3.99

Best Deal in the House!

Appetizer Sampler 24.99 Choose any 3 of the following:

Fried Calamari

Fried Mushrooms

Chicken Wings

Rosemary Garlic Duck Lollipops

Fried Mozzarella Cheese

Fried Calamari 10.99 AVAILABLE WHILE THEY LAST

Hand-cut, egg battered calamari tossed in seasoned flour, deep fried, sprinkled with Parmesan cheese, laced with balsamic vinaigrette, garnished with pepperoncini & served with our homemade marinara sauce.

Fried Mozzarella Cheese 8.99

Homemade cheese sticks deep fried, served with either raspberry or marinara sauce.

Balsamic Beef Tips Bruschetta 11.99

Hand cut beef tips combined with fire roasted red & yellow bell peppers, broiled in balsamic vinaigrette, then placed over grilled garlic bread with Parmesan cheese.

Crab Stuffed Shrimp 12.99 AVAILABLE WHILE THEY LAST

A trio of jumbo Shrimp filled with a blend of sautéed garlic spinach, cream cheese & crab claw meat, oven baked & presented with a classic Newburg cream sauce surrounding a petite timbale of wild rice.

 **Rosemary Garlic Duck Lollipops 9.99**

All natural ground duck mixed with a blend of fresh minced garlic, herbs & seasoned bread crumbs oven baked, then broiler finished with provolone & Parmesan cheese; laced with a rosemary aioli, garnished with crispy prosciutto & nestled on a bed of fresh sautéed garlic spinach.

Buffalo Chicken Wings 11.99

Choose Regular, Hot, Cajun Style, BBQ & Garlic Pepper Parmesan. Our deep fried crispy chicken wings are tossed in a tangy wing sauce, broiler finished, then served with carrot & celery sticks & bleu cheese dressing.

Fried Mushrooms 8.99 AVAILABLE WHILE THEY LAST

Fresh mushrooms hand breaded daily & served with creamy ranch dressing.

~~ SALADS ~~

Soup, Salad & Homemade Muffin 11.99

Olde Bryan's Caesar Salad 10.99

with Julienne Breast of Chicken or Cajun Chicken Breast 12.99

Fresh crisp romaine tossed with garlic croutons in a creamy Caesar dressing, garnished with hard boiled eggs, then sprinkled with Parmesan cheese & served with garlic toast.

Pecan Encrusted Salmon Salad 14.99

A petite cut of salmon baked with a blend of seasoned bread crumbs & chopped pecans, served on a bed of baby field greens with hard boiled eggs, sliced cucumber & grape tomatoes, along with a homemade pumpkin nut muffin & a honey ginger dressing.



Strawberry Almond Salad 12.99

with Julienne breast of Chicken 14.99

Fresh baby field greens garnished with fresh sliced strawberries, toasted almonds and gorgonzola crumbles with grape tomatoes; served with a white balsamic strawberry vinaigrette with a homemade pumpkin nut muffin.

~~ OBI LIGHT FAVORITES ~~



Chicken, Sausage & Shrimp Jambalaya 15.99

Rock shrimp, chicken breast strips & Oscar's Smokehouse andouille sausage sautéed in garlic butter with sweet bell peppers, diced tomatoes, onions & a hint of Cajun seasoning; finished in a spicy scampi sauce, served on a bed of wild rice & garnished with a horseradish cream.

Chicken Ravioli Florentine 14.99

Fresh chicken breast strips sautéed in garlic butter and white wine with fresh spinach & mushrooms, finished in our Parmesan & Romano cheese cream sauce over caramelized onion, English pea & cheese filled ravioli, served with garlic toast points.



O.B.I. Fish & Chips 14.99 AVAILABLE WHILE THEY LAST

Soaked in buttermilk & coated with a seasoned cornmeal-flour blend, our haddock fillet is deep-fried golden brown, served with a side of fries, fresh lemon, coleslaw & an old-fashioned lemon dill tartar sauce.

Crab & Shrimp Portabello 18.99

A flame-grilled Portabello mushroom cap filled with crab meat, seasoned bread crumbs & butter-fried jumbo shrimp, baked with spinach & provolone cheese, served on a bed of wild rice & topped with our seafood Newburg cream sauce.



Country Fried Chicken 14.99

Dipped in buttermilk & coated with seasoned flour, our fresh boneless chicken breasts are deep-fried, served with a side of gravy, fresh vegetables, smashed potatoes & a baked buttermilk biscuit.

~~ SANDWICHES ~~

Southern Fried Chicken Sandwich 10.99

Soaked in buttermilk, our fresh boneless chicken breast is deep fried golden brown, complimented with a Sriracha ranch dressing & served on a lightly toasted, fresh baked Kaiser roll with sliced tomatoes & leaf lettuce, served with a side of fries.

Cran-Apple Turkey Panini 10.99

Thinly sliced, roasted turkey breast layered with locally-grown apple slices, fire-roasted peppers, fresh spinach, cheddar cheese & a cranberry mayonnaise; panini pressed on sunflower wheat bread, served with French fries.

Cheese Steak Sandwich 16.99

Tender, hand cut Filet Mignon tips sautéed in garlic butter with red & white onions with a hint of sea salt, cracked black pepper & balsamic, enhanced with a rich demi-glace, smothered with thinly sliced cheddar & jack cheese & presented on a butter seared artisan roll with a side of fries.

Ale Braised Pulled Pork Sandwich 10.99

Pulled pork slowly braised with a dry barbeque rub, chopped garlic & Smithwick's Ale, finished in a homemade barbecue sauce & served on a baked pretzel roll with sautéed onions, hickory bacon & cheddar cheese. Served with a side of fries & cole slaw.

O.B.I. Burger 10.99

Our 1/2 pound ground beef burger is seasoned & grilled to your liking over an open flame. Create your own burger with any of the toppings listed below: (add .99 each)

Bacon, Sautéed Mushrooms or Onions, Swiss, Cheddar, American,
Bleu Cheese, Provolone, Colby Jack, Gorgonzola Crust.

Served on a freshly baked, lightly toasted Kaiser roll with lettuce, tomato & French fries.

McLaughlin Grille 15.99

Thinly sliced, lean corned beef round layered on griddled marble rye with local sauerkraut, sliced pickles, whole grain Dijon, cheddar & Swiss cheese; served with our deli style salad of the day.

Stuffed Hot Turkey Sandwich 11.99

Sourdough bread topped with sliced oven roasted turkey breast & cranberry cornbread stuffing, served with homemade smashed potatoes & gravy, vegetable du jour & cranberry sauce.

French Onion Prime Rib Sandwich 15.99 AVAILABLE WHILE THEY LAST

Our petite cut of prime rib is charcoal grilled & topped with melted provolone & Swiss cheese, caramelized onions & a garlic aioli, served between garlic bread, with a side of onion soup au jus for dipping & French fries.

Our Guarantee

We use only fresh, high quality ingredients when preparing each item on our menu. At The Olde Bryan Inn, we want you to be completely satisfied every time that you dine with us; therefore we offer an unconditional guarantee with everything that we serve.

Take-out Menus Are Available for Those Nights You Want to Enjoy Olde Bryan Inn's Cuisine at Home!

Vegetarian & Gluten Free Options

Cavatappi Mac and Cheese 12.99

Fresh sliced mushrooms & broccoli florets sautéed in garlic butter with a hint of basil & oregano; tossed with Cavatappi pasta in a triple cheese cream sauce, broiler finished en-casserole & served with grilled garlic toast.

Roasted Vegetable Chimi-Changa 10.99

Flavored tortilla filled with fire roasted sweet bell peppers, portabello mushrooms, diced tomatoes, cheddar cheese & a roasted garlic aioli; deep-fried & topped with shredded Colby Jack cheese; served with a timbale of wild rice.

Vegetable Reuben 10.99

Fresh sautéed mushrooms, spinach & onions are layered on grilled marble rye bread with Swiss cheese, coleslaw & our own Russian dressing; served with our deli style salad of the day.

(GF) Buffalo Chicken Wings 11.99

Our fresh chicken wings are grilled, tossed in Buffalo wing sauce, then broiler finished; served with our blue cheese dressing with celery & carrot sticks.

(GF) Warm Spinach & Chicken Salad 13.99

Sliced mushrooms broiled with crumbled hickory bacon in our balsamic vinaigrette; presented over fresh spinach with Swiss cheese, sliced cucumbers, grape tomatoes and a hard boiled egg, topped with a grilled chicken breast.

(GF) Chicken Provencal 13.99

Boneless chicken breast oven baked in garlic butter & white wine with fresh basil, oregano, artichoke hearts & diced tomatoes; broiler finished with Parmesan cheese & served with a baked potato & a fresh steamed vegetable medley.

(GF) OBI Burger 10.99

Our freshly ground half pound burger is flame grilled to your liking, presented with crisp leaf lettuce, sliced tomatoes & a baked potato.

(GF) Harvest of the Sea 25.99

A trio of jumbo shrimp, sea scallops & a petite cut of salmon broiled in garlic butter & white wine, a pinch of oregano & basil with a splash of lemon juice; served with a timbale of wild rice & fresh steamed vegetables.

~~ HEARTY ENTREES ~~

Entrees are served with homemade buttermilk biscuits & a fresh garden salad

Chicken Cordon Bleu 19.99

Our version includes fresh, twin boneless chicken breasts coated with seasoned flour, pan-seared in garlic butter & white wine with prosciutto, topped with Swiss cheese & presented in a pool of roasted garlic & black pepper cream sauce with smashed potatoes & Chef's choice vegetable.

Roast Prime Rib of Beef 28.99

Available while it lasts, after 4PM. A well-marbled, slow-roasted cut of prime rib served with a choice of potato & Chef's choice vegetable.

🌿 Salmon al Fresca 23.99

Our fresh salmon fillets are oven baked in garlic butter & white wine with fresh diced tomatoes & fire roasted sweet bell peppers; complimented with feta cheese crumbles, enhanced with a fresh basil pesto & presented over fresh grilled asparagus with a side of wild rice.

🌿 Maple Poblano Brined Pork Chops 24.99

Twin French cut pork chops marinated in a blend of fresh herbs, minced garlic & charred seasoned poblano peppers with maple syrup; grilled to your liking & served over caramelized onions with a fresh pineapple salsa, a baked potato & fresh vegetables.

Gorgonzola & Horseradish Encrusted NY Strip Steak 30.99

Our hand cut NY strip steak is grilled to your liking, encrusted with a gorgonzola cheese & panko horseradish blend, then finished with a hot Creole mustard sauce. Served with your choice of potato & a side of Chef's choice vegetable.

🌿 Pesto Seafood Medley 26.99

Fresh sea scallops & jumbo shrimp sautéed in garlic butter with crab claw meat & asparagus in a light pesto scampi sauce; tossed with linguini & served with toasted garlic bread.

Wild Mushroom Filet Mignon 30.99

Our hand cut filet mignon is rubbed with roasted garlic & black pepper, grilled to your liking, enhanced with a mushroom demi-glace & presented on a grilled portabello mushroom cap with homemade Red Bliss smashed potatoes & Chef's choice vegetable.

Crab Stuffed Haddock 22.99

Filled with blue crab meat & seasoned bread crumbs, our haddock fillet is baked in butter & white wine, topped with a seafood Newburg sauce & served with wild rice & Chef's choice vegetable.

Chicken & Pumpkin Walnut Sauté 19.99

Chicken breast strips sautéed in garlic butter with fresh basil, broccoli florets, sliced mushrooms, artichoke hearts & sun-dried tomatoes, finished in a light sherry cream sauce, then served over pumpkin walnut ravioli with Parmesan cheese & garlic toast points.

Oven Roasted Turkey Dinner 19.99

Brined turkey breast, oven roasted daily, served the old fashioned way with homemade mashed potatoes, gravy, cranberry cornbread stuffing, Chef's choice vegetable & cranberry sauce.