

Olde Bryan Inn

123 Maple Ave 12866-2321 · +15185872990 · Updated: Jan 14, 2026

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APPETIZERS & SOUPS 11

Soup of the Day	\$6.50
Oven Baked French Onion Soup	\$7.25
Olde Bryan Inn Chili with Cheddar Cheese	\$7.00
French Fries	\$4.00
Small Fresh Garden Salad	\$5.50
Field greens, croutons, grape tomatoes and cucumber with your choice of dressing.	
Fried Mozzarella Cheese	\$11.00
Homemade cheese sticks deep -fried, served with either raspberry or marinara sauce	
Balsamic Filet Mignon Bruschetta	\$20.00
Tender, hand cut filet mignon beef tips combined with fire roasted red & yellow bell peppers, broiled in balsamic vinaigrette, over grilled garlic bread with Parmesan	
Buffalo Chicken Wings	\$16.00
Choose your Style!!! Regular, Hot, Cajun, BBQ or Garlic Pepper Parmesan Our deep fried, crispy, fresh Chicken Wings are tossed in a tangy wing sauce, broiler finished and served with blue cheese and celery-carrot sticks.	
Smoked Gouda Short Rib Poutine	\$22.00
Our award winning boneless short ribs are seared with salt & pepper; braised in red wine, Worcestershire sauce & brown sugar and simmered in a classic demi-glace. Nestled over battered fries and garnished with smoked gouda cheese & chopped green onion. Ideal for sharing!!	
Fried Mushrooms	\$11.00
Available while they last. Button mushrooms are batter dipped in Italian-seasoned bread crumbs, deep-fried golden brown, & served with creamy garlic ranch dipping sauce	
Shrimp Cocktail [*GF without crackers]	\$15.00
A quintet of jumbo Shrimp served with a classic cocktail dipping sauce,crackers and lemon.	

SALADS 4

Soup, Salad & Homemade Muffin	\$15.00
A crock of French Onion, Chili or Soup of the day served with a fresh garden salad, your choice of dressing and a homemade pumpkin walnut muffin	

Olde Bryan's Caesar Salad

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

AVAILABLE OPTIONS

\$14.00

With Julienne Breast of Chicken or Cajun Chicken Breast:

\$19.00

Pecan Encrusted Salmon Salad

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

\$20.00

Maple Chicken Salad

Grilled over an open flame, a fresh Chicken breast served on a bed of baby field greens with sliced local apples, sun-dried cranberries, blue cheese crumbles and pepitas. Served a pumpkin nut muffin and maple balsamic vinaigrette.

\$19.00

SANDWICHES 6

Cran-Apple Turkey Panini

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 our deli salad of the day

\$18.00

O.B.I. Burger

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: Bacon, Sautéed Mushrooms or Onions, Fried Onion Straws, Swiss, Cheddar, American, Bleu Cheese, Provolone, Colby Jack, Gorgonzola Crust. Served on a freshly baked, lightly toasted hard roll with lettuce, tomato & French fries

AVAILABLE OPTIONS

\$15.00

Burger Toppings (Each):

\$1.00

Open Faced Hot Turkey

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

\$19.00

French Onion Prime Rib Sandwich

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. (No Temp Item)

\$24.00

Spicy Fried Chicken Sandwich

Soaked in buttermilk, fresh chicken breast coated with seasoned flour, deep-fried golden brown, topped with ghost pepper cheese, & served on a fresh baked club roll with a garlic pepper aioli with fresh lettuce, tomato & battered fries

\$16.00

Veggie Reuben Grille

Sautéed mushrooms, spinach & onions layered on griddled marble rye bread with Swiss cheese, coleslaw & our own Russian dressing; served with our pasta salad du jour.

\$14.00

SIGNATURE FAVORITES 3

Award Winning Boneless Short Rib Smoked Gouda Mac & Cheese **\$28.00**

Our boneless short ribs are seared with salt & pepper and braised with red wine, Worcestershire sauce & brown sugar. Sautéed in garlic butter with spinach, mushrooms & arugula then finished in a smoked gouda cheese cream sauce & tossed with cavatappi pasta. Garnished with chopped green onions & grilled garlic toast

O.B.I. Fish & Chips **\$21.00**

Available While They Last. Soaked in buttermilk & coated with a seasoned-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

Country Fried Chicken **\$20.00**

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

VEGETARIAN OPTIONS 3

Roasted Vegetable Chimichanga **\$16.00**

Flavored tortilla filled with fire roasted sweet bell peppers, portabello mushrooms, diced tomatoes, spinach, cheddar cheese & a roasted garlic aioli; deep-fried then topped with shredded Colby Jack; served with a timbale of wild rice, pico de gallo & a side of sour cream

Vegetable Reuben **\$14.00**

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

Gochujang Vegetable Stir Fry **AVAILABLE OPTIONS**

A blend of fresh mushrooms, bell peppers, onions, broccoli florets & spinach sautéed in toasted sesame oil with a hint of fresh garlic. Finished in a spicy Korean chili sauce, served on a bed of wild rice & garnished with crispy wontons

\$15.00
Add Chicken Breast strips:
\$5.00
A trio of jumbo Shrimp: \$7.50

GLUTEN-FREE OPTIONS 7

Chipotle Beef Chili with Colby Jack **\$7.00**

Shrimp Cocktail **\$15.00**

A quintet of jumbo Shrimp served with a classic cocktail dipping sauce and lemon.

Warm Spinach Salad **AVAILABLE OPTIONS**

Sliced mushrooms broiled with crumbled hickory bacon in our balsamic vinaigrette; presented over fresh spinach with Swiss cheese, sliced cucumbers, grape tomatoes & a hard boiled egg

\$15.00
Topped with a Grilled Chicken Breast:
\$20.00

Honey Pepper Glazed Pork Chop **\$21.00**

An eight-ounce, bone-in Pork Chop brushed with a sweet spicy honey pepper glaze, flame grilled to your liking and served with coleslaw, seasoned vegetable and baked potato.

Gluten-Free Burger **\$15.00**

Our freshly ground half pound burger is flame grilled to your liking, presented with crisp leaf lettuce, sliced tomatoes & a baked potato (No Bun)

Chicken, Sausage & Shrimp Jambalaya **\$23.00**

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 chopped green onions & horseradish cream

Baked Haddock with Rock Shrimp Scampi (*GF*) **\$25.00**

Oven baked in garlic butter & white wine; our Haddock fillet is finished with a baby rock Shrimp lemon herb scampi sauce. Served over wild rice with fresh seasoned vegetables.

HEARTIER ENTREES 10

Chicken Cordon Bleu **\$25.00**

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 **Available after 4 pm on Fri, Sat & Sun while it lasts** **\$37.00**

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

Gorgonzola & Horseradish Encrusted NY Strip Steak **\$37.00**

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. Also available as a seasoned NY Strip steak with classic Demi-glace

Kentucky Bourbon Salmon **\$29.00**

Our fresh Salmon fillets are oven baked with white wine and Longfellows' classic marinade featuring bourbon, citrus, brown sugar and soy sauce. Served with wild rice and chef's vegetable of the day.

Garlic-Herb Butter Basted Filet Mignon **\$37.00**

Seasoned, hand cut Filet Mignon grilled to your liking, brushed with a roasted garlic-herb-compound butter, and served over garlic toast with a baked potato and seasoned vegetables.

Chicken & Prosciutto Saltimbocca **\$25.00**

Fresh boneless chicken breasts coated in seasoned flour, pan-seared in garlic butter & white wine with crispy prosciutto & a pinch of oregano & basil. Finished in a lemon-sage scampi sauce with fresh garlic spinach over fettucine with grilled garlic toast

Oven Roasted Turkey Dinner **\$28.00**

Oven roasted Turkey Breast served the old fashioned way with homemade mashed potatoes, gravy, cranberry cornbread stuffing, Chef's choice of vegetable & cranberry sauce

Andouille Sausage, Chicken & Shrimp Jambalaya [*GF] **\$23.00**

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

Baked Haddock with Rock Shrimp Scampi (*GF*) **\$25.00**

Oven baked in garlic butter & white wine; our Haddock fillet is finished with a baby rock Shrimp lemon herb scampi sauce. Served over wild rice with fresh seasoned vegetables.

Cedar Citrus Garlic Salmon (*GF*) **\$29.00**

Oven baked with a cedar smoked citrus garlic rub, our twin Salmon fillets are oven baked with butter and white wine. Served with wild rice and seasoned vegetable.

Crème Brulee**\$9.00**

French for "burnt cream", a rich vanilla custard base, topped with a layer of crisp, caramelized sugar

Morgan's Chocolate Chip Pie**AVAILABLE OPTIONS**

The original Toll House cookie recipe with walnuts in a flaky pie crust. A must try for chocolate lover

\$9.00

Ala Mode: \$10.00

Chocolate Mousse**\$9.00**

Chocolate folded with fresh whipped cream and then topped with more whipped cream

Homemade Apple Crisp**AVAILABLE OPTIONS**

Sliced fresh Saratoga Apple Farms apples baked with crunchy topping; served warm and topped with whipped cream

\$9.00

Ala Mode: \$10.00

Toll House Pie Sundae**\$11.00**

Our homemade Toll House cookie with walnuts in a flaky pie crust, layers of vanilla ice cream, Sundaes Best Hot Fudge and whipped cream. Each Sundae comes with at least two spoons!

Parfait**\$9.00**

Please ask your server about our lovely Parfaits with such Liquors as: Butterscotch Schnapps, Peppermint Schnapps, or Crème de Menthe
