

*the* GRILL *at* HARRYMAN HOUSE

# DINNER MENU

Served Daily from 4:30/5:00pm 'til 9/9:30pm

CHEF KIRBY PREROFF

Autumn 2022

## APPETIZERS

- PORTUGUESE FISH CHOWDER** | \$ 11    **BUTTERNUT SQUASH BISQUE** | \$ 11
- LITTLENECK CLAMS & FREGOLA PASTA** | \$ 14  
*eight littleneck clams pan-roasted in the shell tossed with baby round fregola pasta in a seafood broth with tomato, fennel, saffron, andouille sausage, and garlic*
- OYSTERS ON THE HALF SHELL** | A.Q  
*six oyster on the half shell served on ice with cocktail sauce and/or mignonette sauce and fresh lemon*
- BRONZED MAHI MAHI BITES** | \$ 12  
*bite size pieces of mahi-mahi dusted with Cajun spices and seared served with a cilantro lime dipping sauce*
- WICKED SHRIMP** | \$ 14  
*Gulf shrimp sauteed with blended creole spices and steak seasoning finished in butter, white wine, and beer served with grilled artisan bread*
- OCTOPUS A LA PLANCHA** | \$ 16  
*served with a chickpea salad*
- HILLBILLY TACO** | \$ 13  
*a corn pancake topped with BBQ pulled pork shoulder and topped with creamy cole slaw*
- MUSHROOM FRICASSEE** | \$ 13  
*assorted forest mushrooms sauteed with fresh herbs in a creamy mushroom sauce and served in a puff pastry basket*

## SALADS

- HOUSE CAESAR SALAD** | \$ 11  
*hearts of romaine lettuce, torn bread croutons, shaved parmesan cheese, caesar dressing*
- AUTUMN CRUNCH SALAD** | \$ 13  
*baby kale, shaved brussel sprouts, and petite greens, with baby carrots, golden beets, broccoli florets, and dried cranberries with a white balsamic vinaigrette finished with toasted pumpkin seeds and goat cheese*
- COBB SALAD** | \$ 13  
*petite greens, avocado, tomato, bacon lardons, pepper-jack cheese, hard-boiled egg, chipotle ranch dressing*
- BEET & ARUGULA SALAD** | \$ 12  
*citrus braised beets served chilled with arugula, chevre cheese, and puffed quinoa, lemon-dill vinaigrette*
- TUNA NICOISE** | \$ 18  
*tuna 'carpaccio' topped with a salad of haricots verts, red-skinned potatoes, bacon lardons, beets, and spinach with a caper-shallot vinaigrette garnished with hard-boiled eggs and a dollop of olive tapenade*



MAKE ANY SALAD AN ENTRÉE-SIZED SALAD FOR \$3.00 EXTRA

## SALAD TOPPERS

- |                                      |                              |
|--------------------------------------|------------------------------|
| <b>GRILLED CHICKEN BREAST</b> \$ 9   | <b>RANCH STEAK</b> \$14.50   |
| <b>JUMBO GRILLED SHRIMP</b> \$4 each | <b>SALMON FILLET</b> \$14.50 |

## MAIN COURSES

- LOBSTER SHEPHERD'S PIE** | \$ 32  
*Maine lobster meat sauteed with carrots and peas in a seafood cream with sherry and nutmeg served in a baking dish topped with boursin mashed potatoes*
- HONEY-GINGER TERIYAKE SALMON** | \$25  
*salmon fillet roasted and served with salmon fried rice, honey-ginger teriyaki glaze*
- ROASTED BRANZINO** | \$ 30  
*Mediterranean branzino fillets roasted with tomato, lemon, and red onion garnished with an herb salad and ladolemono sauce served with Mediterranean fritters*
- SEA SCALLOPS** | \$ 33  
*jumbo sea scallops pan-seared and served with sauteed Asian-style vegetables in a green coconut curry with forbidden rice*
- CHICKEN FRICASSEE WITH MORELS** | \$ 24  
*a chicken breast supreme roasted and served with a creamy chicken sauce with morel mushrooms and Carolina Gold rice*
- GRILLED COULOTTE FILET** | \$ 24  
*a 7-ounce coulotte filet grilled and served with a mushroom fricassee and boursin mashed potatoes*
- STEAK FRITES** | A. Q.  
*10-ounce strip steak topped with anise butter maître d' hotel and served with house french fries*
- PORK LOIN CHOP** | \$ 25  
*10 oz Heritage Farms Cheshire bone in pork chop rubbed with brown sugar, garlic and Cajun seasonings, seared and served with sweet corn spoon bread and bourbon-bacon jam*
- SPAGHETTI BOLOGNESE** | \$ 20  
*Spaghetti tossed with our bolognese sauce with beef and sausage finished with grated pecorino-romano cheese*
- MUSHROOM SPAGHETTI** | \$ 20  
*spaghetti tossed with forest mushrooms in a mushroom cream with assorted vegetables and chopped tomatoes finished with grated pecorino romano cheese and micro arugula*



## CASUAL FARE

### SMALL PLATES

- MARYLAND CRAB DIP** | \$ 14  
*lump crabmeat, cream cheese, Old Bay, Monterey jack cheese, diced scallions, grilled pita bread*
- CAULIFLOWER POPCORN** | \$ 10  
*cauliflower florets fried in rice flour and served with a honey-sriracha dipping sauce*
- CHICKEN WINGS** 7 Wings | \$ 15 **OR** 11 Wings | \$ 22  
*fresh jumbo chicken wings, Asian BBQ sauce, bleu cheese dipping sauce*
- MEDITERRANEAN FRITTERS** | \$13  
*fried fritters filled with feta cheese, basil, tomato, and olives served with marinara sauce*

### SANDWICHES

- THE GRILL BURGER** | \$ 17  
*brisket-chuck blended ground beef, onion jam, applewood smoked bacon, and swiss cheese, lettuce, tomato, brioche roll, and fries*
- GRILLED SALMON "B.L.T."** | \$ 20  
*grilled Italian bread, Duke's mayonnaise, lettuce, tomato, bacon, and grilled broccolini*
- PORK EMPANADAS** | \$17  
*three empanadas filled with BBQ pulled pork shoulder fried and served with BBQ aioli and creamy cole slaw*

### INDIVIDUAL BRICK-OVEN PIZZAS

- MODERN MARGHERITA** | \$ 14  
*simmered San Marzano tomatoes, mozzarella cheese, micro basil, basil oil*
- SHRIMP SCAMPI** | \$15  
*½ pound of shrimp, garlic butter, diced tomatoes, scallions, mozzarella and parmesan cheese*
- CHIPOTLE CHICKEN** | \$ 15  
*chipotle-pesto BBQ sauce, pulled chicken, bacon, pepper jack cheese, black bean salsa, sliced avocado, cilantro lime crema*
- WHITE TRUFFLE PIZZA** | \$ 15  
*white truffle butter, mozzarella cheese, forest mushrooms, chives, and white truffle oil*
- FIG & PROSCIUTTO** | \$16  
*fig jam, sliced prosciutto ham, chevre goat cheese, and dried figs topped with fresh arugula tossed with EVOO*



## SIDES

- CIABATTA ROLL BASKET AND BUTTER**
- GRILLED BROCCOLINI** | **SALMON FRIED RICE** |
- BOURSIN CHEESE MASHED POTATOES** | **ONION RINGS** |
- BROWN SUGAR BRUSSEL SPROUTS** \$ 8
- SAUTEED SPINACH** | **CORN SPOON BREAD** | \$6.25
- FRENCH FRIES** | \$5.25
- COLESLAW** | \$4.00

*Please refrain from cell phone use in the dining rooms  
A 20% gratuity may be added to parties of 7 or more*