

the GRILL at HARRYMAN HOUSE

# LUNCH MENU

Served Tuesday - Saturday 11:00am 'til 3:00pm

CHEF KIRBY PREROFF

Autumn 2022

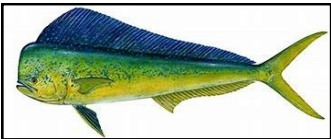
## APPETIZERS

PORTUGUESE FISH CHOWDER | \$ 11    BUTTERNUT SQUASH BISQUE | \$ 11

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*

CHICKEN WINGS    7 Wings | \$ 15 **OR** 11 Wings | \$ 22  
*fresh jumbo chicken wings, Asian BBQ sauce, bleu cheese 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*

MUSHROOM FRICASSEE | \$ 13  
*assorted forest mushrooms sauteed with fresh herbs in a creamy mushroom sauce and served in a puff pastry basket*

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*

## 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

GRILLED CHICKEN BREAST \$ 9

JUMBO GRILLED SHRIMP \$4 each

RANCH STEAK \$14.50

SALMON FILLET \$14.50

## LUNCH ENTREES

SESAME TUNA SALAD | \$ 21  
*Tuna loin seared in sesame seeds and ginger, sliced and served over a sauteed asian veggie slaw and finished with a ginger-soy sauce*

HONEY-GINGER TERIYAKE SALMON | \$ 25  
*salmon roasted and served with salmon fried rice, honey-ginger teriyaki drizzle*

GRILLED COULOTTE FILET | \$ 24  
*a 7-ounce coulotte filet grilled and served with a mushroom fricassee and boursin mashed potatoes*

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*

## 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*

## DELI SANDWICHES

JR. TURKEY CLUB SANDWICH | \$ 15  
*roasted turkey, bacon, cheddar cheese, lettuce, tomato, mayo on toasted sour dough bread, potato salad*

PASTRAMI RACHEL | \$ 15  
*sliced pastrami with melted swiss cheese and cole slaw, thousand island dressing on toasted rye-pumpernickel bread, potato salad*

SMOKED SALMON CLUB SANDWICH | \$18  
*sliced smoked salmon, avocado, arugula, tomato, and caper mayo on toasted wheat bread served with potato salad*

BEST HAM SANDWICH EVER | \$ 15  
*sliced Leidy's spiral ham, Havarti cheese, arugula, sliced tomato and red onion with herb dijonaise on toasted sour dough bread, potato salad*

CHICKEN SALAD SANDWICH | \$14  
*chopped chicken, chopped celery, lemon juice, Duke's mayo, shaved Vidalia onion, celery seed, salt & pepper with lettuce and tomato on a brioche roll, potato salad*

## EXECUTIVE LUNCH

PICK TWO | \$ 16.50  
*A SOUP / A SALAD / ½ SANDWICH*

PICK THREE | \$ 20  
*A SOUP / A SALAD / ½ SANDWICH*

SOUP OF THE DAY  
PORTUGUESE FISH CHOWDER  
BUTTERNUT SQUASH BISQUE  
CAESAR SALAD | TABLE SALAD  
BEET SALAD | COBB SALAD  
AUTUMN CRUNCH SALAD  
FRESH FRUIT SALAD

PASTRAMI RACHEL SANDWICH  
JR. TURKEY CLUB SANDWICH  
BEST HAM SANDWICH EVER  
CHICKEN SALAD SANDWICH  
SMOKED SALMON CLUB *(\$1.50 extra)*

## TWO HANDS NEEDED

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*

CUBANO SANDWICH | \$ 17  
*a ciabatta sub roll filled with sliced ham, pulled roasted pork shoulder, swiss cheese, and a pickle and mustard sauce, seared in a sandwich press and served with fries*

FRIED MAHI MAHI TACOS | \$ 15  
*mahi mahi tempura fried and served on flour tortillas with asian veggie slaw, guacamole, baha fish taco sauce, and diced scallions, fries*

## SIDES

CIABATTA ROLL BASKET AND BUTTER  
GRILLED BROCCOLINI | ONION RINGS | SALMON FRIED RICE | BOURSIN CHEESE MASHED POTATOES \$ 8  
SAUTEED SPINACH | \$ 6.25  
FRENCH FRIES | \$ 5.25  
POTATO SALAD | 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