

the GRILL at HARRYMAN HOUSE

DINNER SPECIALS

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

SOUP OF THE DAY.....\$11

ROASTED OYSTERS.....\$13

three oysters topped with a chipotle butter and bacon and roasted served with fresh lemon

Honig Sauvignon Blanc \$40 / bottle

J de Villebois Sauvignon de Touraine \$10.25 / glass

SHRIMP & GRITS.....\$26

three colossal shrimp sauteed and served over goat cheese grits finished with an andouille sausage étouffée sauce, diced scallion garnish

Miraval Rosé \$50 / bottle

The Palm Rosé \$10 / glass

MOROCCAN BRANZINO....\$32

Mediterranean branzino fillets roasted and served with a Moroccan-style cous cous with roasted squash, cranberries, and zaatar spices finished with a saba drizzle

Scarpetto Pinot Grigio \$28 / bottle

Impero Pinot Grigio \$7.25 / glass

OYSTERS OF THE DAY:

Salt Grass Point (PEI, Canada)

SUMMER SANGRIA

two delicious flavors:

WHITE PEACH & RED BERRY

made with the wines of Jorge Ordonez and loaded with fruit

\$12.50