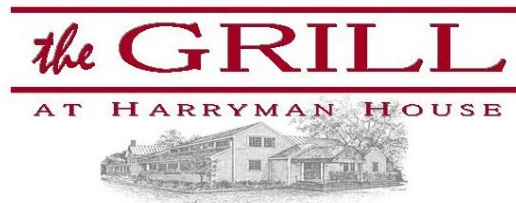


PRIVATE DINING
LUNCH MENUS
FALL / WINTER 2023



SIMPLE LUNCH

\$31.00/person or \$40.00/person with dessert added

SOUPS & SALADS

Please select three (3) Appetizers

DAILY SOUP SELECTIONS

CAESAR SALAD

romaine, torn bread croutons, caesar dressing, shaved parmesan cheese

TABLE SALAD

petite greens, cherry tomatoes, cucumbers, red onions, lemon-dill vinaigrette

AUTUMN HARVEST SALAD

petit greens, julienne honey-crisp apple, spicy nuts, goat cheese, raisins and prosciutto ham with an apple cider-maple vinaigrette

ENTRÉES

Please select three (3) Entrées

TURKEY AVOCADO MELT

rustic artisan bread with sliced turkey, piquillo peppers, avocado, swiss cheese, and pesto mayo
griddled in our panini press and served with fries

CHICKEN PARMESAN SANDWICH

fried chicken breast with marinara and mozzarella
cheese on a rosemary focaccia roll served with a Caesar Salad

SHRIMP SALAD SANDWICH

with Old Bay, celery, mayo, and Dijon on a brioche roll, with lettuce, tomato, and potato salad

QUICHE OF THE DAY

served warm with fresh fruit

DESSERTS

Please Select two (2) Desserts

TOLLHOUSE PIE WITH VANILLA ICE CREAM

NEW YORK CHEESECAKE

SORBET

the **GRILL**
AT HARRYMAN HOUSE



RELAXING LUNCH

\$36.00/person or \$46.00/person with dessert added

STARTERS

Please select three (3) Appetizers

DAILY SOUP SELECTION

CALIFORNIA COBB SALAD

petite greens, avocado, tomato, bacon, pepper-jack cheese, hard-boiled egg,
chipotle ranch dressing

BEET & ARUGULA SALAD

citrus braised beets served chilled with arugula, chevre goat cheese, and puffed quinoa,
lemon-dill vinaigrette

CAULIFLOWER POPCORN

cauliflower florets fried in rice flour and served with
a honey-sriracha dipping sauce

ENTRÉES

Please select three (3) Entrées

GRILLED SALMON BLT

grilled salmon on grilled bread, bacon, lettuce, tomato, and mayonnaise
served with potato salad

CLASSIC CHEDDAR CHEESEBURGER

our brisket and chuck blend of ground beef grilled and topped with melted Tillamook cheddar cheese
on a brioche roll with lettuce and tomato, served with fries

CREAMY TUSCAN PORK PASTA

penne pasta tossed with Italian sausage, spinach, fire-roasted tomatoes, garlic, and cream
finished with grana padano grated cheese

CHICKEN PARMESAN

two fried chicken breast with marinara and mozzarella
cheese served with spaghetti with a touch of marinara sauce, grana Padano grated cheese

DESSERTS

Please Select two (2) Desserts

TOLLHOUSE PIE WITH VANILLA ICE CREAM

CRÈME BRULEE

JO JO'S CHOCOLATE TEMPTATION

CHEESECAKE OF THE DAY

the **GRILL**
AT HARRYMAN HOUSE



SPLENDID LUNCH

\$42.00/person or \$52.00/person with dessert added

STARTERS

Please select three (3) Appetizers

DAILY SOUP SELECTION

CAESAR SALAD

romaine, torn bread croutons, caesar dressing, shaved parmesan cheese

BBQ SHRIMP

three jumbo shrimp stuffed with swiss cheese and wrapped with Applewood smoked bacon baked with bourbon BBQ sauce

AUTUMN HARVEST SALAD

petit greens, julienne honey-crisp apple, spicy nuts, goat cheese, raisins and prosciutto ham with an apple cider-maple vinaigrette

ENTRÉES

Please select three (3) Entrées

HONEY-GINGER TERIYAKE SALMON

salmon roasted and served with salmon fried rice, honey-ginger teriyaki drizzle

CALIFORNIA COBB SALAD WITH GRILLED SHRIMP

petite greens, avocado, tomato, bacon, pepper-jack cheese, hard-boiled egg, chipotle ranch dressing topped with three jumbo grilled shrimp

BISTRO FILET

a 6-ounce bistro filet grilled and served with a parmesan-horseradish sauce and sidewinder fries

CRAB & SHRIMP NEWBURG

jumbo lump crabmeat and shrimp tossed in a sherry Newburg sauce served in a puff pastry basket with a side of asparagus

DESSERTS

Please Select two (2) Desserts

JO JO'S CHOCOLATE TEMPTATION

APPLE CROSTADA WITH VANILLA ICE CREAM

CRÈME BRULÉE

BANANAS FOSTER

the **GRILL**

AT HARRYMAN HOUSE

