

the GRILL

AT HARRYMAN HOUSE

Jeff Dahlka—Executive Chef

Dinner Menu - Spring 2024

APPS, SNACKS & SHARES

DEVEILED EGGS.....\$9

with an ever-changing topping

OLIVES.....\$7.50

marinated olives with lemon, red bell peppers, and fresh herbs

EDAMAME.....\$8.00

steamed edamame with everything bagel spices

PRETZEL BITES.....\$11

with beer cheese dipping sauce

PIGS IN A BLANKET.....\$9

Burke's gourmet hot dogs wrapped in puff pastry and baked served with a spicy Dijon mustard sauce

TATER TOTS.....\$11

cheesy bacon tater tots served with sour cream

BRONZED MAHI MAHI BITES.....\$12

bite sized mahi mahi dusted with Cajun spices and seared served with cilantro lime dipping sauce

ESCARGOT DE BOURGOGNE.....\$15

six escargot with pesto butter and grilled baguette

CAULIFLOWER POPCORN.....\$11

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

SOUTHWEST EGG ROLLS.....\$11

loaded with black bean & corn salsa, pepper jack cheese served with an asian dipping sauce

SHRIMP, AVOCADO & GRAPEFRUIT PARFAIT.....\$15

Gulf shrimp, fresh avocado, and pink grapefruit tossed in our Red Rooster sauce served with fried wontons

MEATBALLS.....\$13

ground beef meatballs, braised in our marinara sauce and served with whipped ricotta and sliced bread

OYSTERS ON THE HALF SHELL....A.Q.

six oysters on the half shelved on ice with cocktail sauce and/or grapefruit-jalapeno mignonette and fresh lemon

THAI MUSSELS.....\$15

mussels steamed with a lemongrass, coconut, and curry broth finished with cilantro served with grilled baguette

TUNA TARTAR.....\$18 large | \$13 small

diced yellowfin tuna tossed with cucumber, avocado, and a grainy Dijon dressing finished with a soy drizzle and served with fried wontons

CRAB DIP.....\$14

lump crabmeat, Old Bay, cream cheese, grilled pita bread

WHITE TRUFFLE GARLIC BREAD.....\$13

toasted bread cubes with melted mozzarella cheese finished with truffle oil, grana padana cheese and ricotta

FARM BOARD.....\$20

Prosciutto Ham, Rosette de Lyon Salami, Smoked Gouda Cheese, and Manchego Cheese with marmalade, olive tapenade, and sliced bread

SHE CRAB SOUP.....\$12

creamy crab soup with Old Bay, paprika, and sherry

ASPARGUS & ARUGULA BISQUE.....\$11

with radish and micro radish garnish

CARROT—GINGER SOUP.....\$11

LEAFY SALADS

CHICKEN BREAST.....\$9 | BISTRO FILET.....\$17.50

JUMBO GRILLED SHRIMP.....\$4 each

SALMON FILLET.....\$14.50

CALIFORNIA COBB SALAD.....\$13

petite greens, avocado, cherry tomatoes, bacon lardons, pepper-jack cheese, hard-boiled egg, chipotle ranch

CAESAR SALAD.....\$11

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

BEET & ARUGULA SALAD.....\$12

citrus braised beets served chilled, arugula, chevre cheese, and puffed quinoa, honey-lemon vinaigrette

SNAP PEA, GRAPEFRUIT & RADISH SALAD.....\$14

snap peas, pink grapefruit sections, shaved radishes, shallots, and mint tossed with arugula in a honey-lemon vinaigrette finished with crumbled goat cheese and crispy prosciutto ham

pizzas

SHRIMP SCAMPI PIZZA.....\$16

½ pound of shrimp, garlic butter, scallions, diced tomatoes, and parmesan cheese

CHIPOTLE CHICKEN PIZZA.....\$16

chipotle-pesto bbq sauce, chicken, bacon, jalapeno jack cheese, black-bean-corn salsa, avocado, cilantro-lime cream

HOT HONEY, FIG & SALAMI PIZZA.....\$16

fig jam, mozzarella cheese, salami, Mike's Hot Honey and arugula tossed in EVOO

MODERN MARGHERITA PIZZA.....\$15

simmered San Marzano tomatoes, mozzarella cheese, basil oil, micro basil

GOAT CHEESE AND ONION PIZZA.....\$16

mozzarella cheese, crispy-caramelized onions, crumbled goat cheese finished with raspberry-balsamic glaze

BUFFALO CHICKEN PIZZA.....\$16

tomato sauce topped mozzarella cheese, buffalo chicken, banana pepper rings, red onion and bleu cheese dressing garnished with pepper flakes and diced scallions

THE GRILL STEAKHOUSE

FILET MIGNON (7 ounce).....\$38

NEW YORK STRIP STEAK (10 ounce).....\$36

BISTRO FILET (6 ounce).....\$25

GRILLED, ROASTED, PAN-SEARED, OR BLACKENED

served with your choice of: *Chimichurri Sauce, Bourbon-Barrel-Cabernet Demi Glace, Horseradish Parmesan Aioli, or Maitre d'Butter*

served with

Boursin Cheese Red-Skinned Mashed Potatoes

MEDIUM-SIZED PLATES

CHICKEN WINGS

7 wings \$14 | 11 wings \$20
fresh jumbo chicken wings, Asian BBQ sauce, bleu cheese dipping sauce

TOMATO AND BURRATA SALAD.....\$16

heirloom tomatoes, fresh burrata cheese, balsamic reduction, micro basil and grilled baguette

LOBSTER NACHOS.....\$23

white corn tortilla chips topped with lobster, a queso-thermidor sauce topped with a corn, avocado, cotija cheese salsa and minced chives

VIETNAMESE BEEF TIP FRITES.....\$21

beef tips sauteed with a soy-sesame-mirin-gochujang sauce served over fries with chopped tomatoes, cucumbers, avocado, cilantro and lime juice, furikake

SUADERO TACOS.....\$16

three flour tortillas topped with brisket confit, black magic oil, avocado crudo, and onions y cilantro

CAULIFLOWER PARMESAN.....\$19

cauliflower steaks dipped in vegan egg batter and bread crumbs fried then served with marinara sauce and melted mozzarella cheese finished with grana padana cheese and garlic bread

PIG 'WINGS'.....\$17

no pigs don't fly but these little pork shanks are delicious with an asian glaze and toasted sesame seeds served with a chilled saba noodle salad

SIMPLY PREPARED FISH

ATLANTIC SALMON.....\$25

ROCKFISH.....\$28

BRANZINO.....\$32

GRILLED, ROASTED, PAN-SEARED, OR BLACKENED

served with your choice of: *Charred-Tomato Vinaigrette, Avocado-Grapefruit Salsa, Chimichurri Sauce, Teriyaki Sauce*

served with

grilled vegetables and fingerling potatoes

DINNER FAVORITES

MARYLAND CRAB CAKE.....\$28 one / \$55 two

a five ounce crab cake broiled and served with grilled asparagus, cole slaw, and creole tartar sauce
(available as a sandwich on a brioche roll with lettuce, tomato, and creole tartar sauce with fries.....\$28)

PORK LOIN CHOP.....\$26

10 oz Heritage Farms Cheshire bone in pork chop rubbed with brown sugar, garlic and Cajun seasonings and seared served with corn bread and a warm sugar snap pea salad

CHICKEN FRICASSEE.....\$24

a chicken breast supreme roasted and served with a creamy chicken sauce with morel mushrooms and Calasparra rice

HONEY-TERIYAKE SALMON.....\$25

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

BRANZINO.....\$34

branzino fillets pan-seared and served over tagliatelle pasta with pulled mussels in a creamy leek sauce

THE GRILL BURGER.....\$17

brisket-chuck blended ground beef, onion jam, Applewood smoked bacon, swiss cheese with lettuce and tomato, brioche roll, fries

CRAB & SHRIMP NEWBURG.....\$26

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

SEAFOOD PAELLA.....\$25

jumbo shrimp, mussels, chicken thighs, and chorizo sausage cooked in a soffrito with tomato and saffron, tossed with peas and crispy Calasparra rice

RACK OF LAMB.....\$34

basted with pomegranate molasses and served with a 'Greek Salad' with Israeli cous cous, tomatoes, broccolini, and feta cheese

GRILLED SALMON "BLT".....\$21

grilled rustic Italian bread, bacon, lettuce, tomato, and mayonnaise with grilled asparagus

SMOKED BRISKET SANDWICH.....\$18

smoked brisket sandwich with house BBQ sauce, pickled red onions, and cole slaw on brioche rolls served with pasta salad

A LA CARTE SIDES

ciabatta roll basket with butter • hand-cut fries • sidewinder fries •
grilled asparagus • grilled vegetables • pasta salad
salmon-fried rice • boursin cheese red-skinned mashed potatoes • onion rings •
saba noodle salad • sauteed spinach

fun and sophisticated food and drink