

the GRILL

AT HARRYMAN HOUSE

Late Night Menu

Monday - Saturday One Hour after the Dining Room Closes

LATE NIGHT

Snacks

EDAMAME.....\$8.00

steamed edamame with sea salt and sesame seeds

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

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

CRAB DIP.....\$14

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

CHICKEN WINGS

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

FRENCH FRIES.....\$5.25

SIDEWINDER FRIES.....6.25

LATE NIGHT PLATES

THE GRILL BURGER....\$17

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

GRILLED SALMON "B.L.T."....\$21

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

BISTRO FILET....\$25

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

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

CHICKEN BITES 10

chicken bites in a country-style batter fried and served with fries and honey mustard sauce

PIG WINGS....\$18

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

CAULIFLOWER PARMESAN.....\$18

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

Desserts

CHEESECAKE OF THE DAY....\$9

a slice of a New York style cheesecake flavored to match the season

CRÈME BRÛLÉE....\$9

traditional silky vanilla custard topped with a caramelized brown sugar crust

ICE CREAMS AND SORBETS....\$9

Vanilla Ice Cream Butter Pecan Ice Cream
Pistachio Ice Cream Ice Cream of the Day
Sorbet of the Day