

Jeff Dahlka—Executive Chef

the GRILL

AT HARRYMAN HOUSE

Lunch 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

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

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

CHICKEN WINGS

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

SUADERO TACOS....\$16

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

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

pizzas

SHRIMP SCAMPI PIZZA.....\$16

1/2 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

SALADS

add

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

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

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

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

TOMATO AND BURRATA SALAD....\$16

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

LOBSTER & GRILLED CORN PANZANELLA.....\$23

Maine lobster meat, grilled corn, cherry tomatoes, cucumbers, and fresh herbs tossed with over-sized croutons in a honey-lemon vinaigrette

DELI SANDWICHES

SHRIMP SALAD SANDWICH....\$17

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

CHICKEN SALAD.....\$15

chopped chicken, chopped celery, lemon juice, Duke's mayo, sweet onion, celery seed, salt & pepper with lettuce and tomato on a rosemary focaccia roll, potato salad

JR. TURKEY CLUB.....\$16

roasted turkey, bacon, cheddar cheese, lettuce, tomato, and mayo on toasted sour dough bread, potato salad

PASTRAMI RACHEL.....\$16

sliced pastrami with melted swiss cheese and cole slaw, 1000 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 whole grain bread, potato salad

SANDWICHES TO REMEMBER

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 "BLT".....\$21

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

SMOKED BRISKET SANDWICH...\$17

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

TURKEY CROISSANT PANINI.....\$16

sliced turkey, cranberry compote, brie cheese, and fresh arugula griddled in our panini press and served with fries

BLACKENED CHICKEN WRAP....\$18

blackened chicken breast, avocado, black bean and corn salsa, pepper jack cheese, spinach wrap, served with fries

GRILLED CHEESE....\$17

sour dough bread with cheddar cheese, brisket confit, and onion jam griddled and served with a cup of soup

EXECUTIVE LUNCH

PICK TWO.....\$16.50 PICK THREE....\$20

a soup | a salad | 1/2 sandwich

SHE CRAB SOUP
CARROT- GINGER SOUP
ASPARGUS & ARUGULA BISQUE

CAESAR SALAD
BEET & ARUGULA SALAD
COBB SALAD
TABLE SALAD
FRESH FRUIT SALAD

PASTRAMI RACHEL
JR. TURKEY CLUB
CHICKEN SALAD
extra \$1.50
SMOKED SALMON CLUB
SHRIMP SALAD

LUNCH FAVORITES

MARYLAND CRAB CAKE.....\$34 one / \$55 two

a five-ounce crab cakes 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)

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

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

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

BRANZINO....\$34

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

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

THAI MUSSELS.....\$15

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

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

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 padano cheese and garlic bread

BISTRO FILET.....\$25

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

A LA CARTE SIDES

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

fun and sophisticated food and drink