

PRIVATE DINING  
**DINNER MENUS**  
SUMMER 2024

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*the* **GRILL**

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AT HARRYMAN HOUSE



# SIMPLE SUPPER

*\$39.00/person or \$46.00/person with dessert added*

## FIRST COURSE

*Please select three (3) Appetizers*

### DAILY SOUP SELECTION

#### CAESAR SALAD

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

#### CAULIFLOWER POPCORN

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

#### TABLE SALAD

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

## SECOND COURSE

*Please select three (3) Entrées*

#### ATLANTIC SALMON

Atlantic Salmon fillet pan-seared and served with a grainy mustard beurre rouge sauce with a roasted vegetables and marble potato medley

#### BISTRO FILET

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

#### PORK LOIN CHOP

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

#### CHICKEN FRICASSEE

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

## DESSERT COURSE

*Please Select two (2) desserts*

### NEW YORK CHEESECAKE

#### SORBET

#### ICE CREAM

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# RELAXING DINNER PARTY

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

## FIRST COURSE

*Please select three (3) Appetizers*

### DAILY SOUP SELECTION

#### CAESAR SALAD

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

#### GREEK SALAD

tomatoes, Kalamata olives, cucumbers, pepperoncinis, romaine lettuce, red onion, shaved fennel, and feta cheese with a parmesan-oregano dressing

#### SOUTHWEST CHICKEN EGG ROLLS

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

#### MEATBALLS

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

## SECOND COURSE

*Please select three (3) Entrées*

#### HONEY-GINGER TERIYAKI SALMON

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

#### CHICKEN FRICASSEE

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

#### BISTRO FILET

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

## DESSERT COURSE

*Please Select two (2) desserts*

#### JO JO'S CHOCOLATE TEMPTATION

#### CRÈME BRULEE

#### NEW YORK-STYLE CHEESECAKE

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# CELEBRATORY DINNER PARTY

*\$55 / person includes dessert*

## FIRST COURSE

*Please select three (3) Appetizers*

### DAILY SOUP SELECTION

#### BEET & ARUGULA SALAD

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

#### TUNA TARTAR

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

#### MEATBALLS

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

## SECOND COURSE

*Please select three (3) Entrées*

#### FILET MIGNON

an 6-ounce filet mignon seasoned with salt and pepper and grilled, served with a bordelaise sauce and boursin mashed red-skinned potatoes  
*(\$14 upcharge per order)*

#### 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

#### MARYLAND CRAB CAKE

a five ounce crab cake broiled and served with grilled asparagus, cole slaw, and creole tartar sauce

#### MEDITERRANEAN BRANZINO

pan-seared with fennel and cherry tomatoes, an Israeli cous cous salad with fennel, feta, and cherry tomatoes and parm-oregano vinaigrette

## DESSERT COURSE

*Please Select two (2) Desserts*

### JO JO'S CHOCOLATE TEMPTATION

#### CRÈME BRULÉE

#### PISTACHIO POUND CAKE

served with pistachio gelato

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# A CASUAL GET TOGETHER

*All courses served Family-Style*

*Available for groups of 10 - 30 guests with tables of 6 - 10 guests each*

*Available Sunday –Thursday in the Bar or the new Bar Annex Room only*

*The room may or may not be private*

*\$35.00 / person*

## FIRST COURSE

*a sampler featuring:*

### TATER TOTS

cheesy bacon tater tots served with sour cream

### PRETZEL BITES

with beer cheese dipping sauce

### SOUTHWEST CHICKEN EGGROLLS

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

## SECOND COURSE

### WHITE TRUFFLE GARLIC BREAD

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

## THIRD COURSE

### LOBSTER NACHOS

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

## FOURTH COURSE

### ARTISAN PIZZAS

*choose three varieties of pizza:*

MODERN MARGHERITA PIZZA

CHIPOTLE CHICKEN PIZZA

SHRIMP SCAMPI PIZZA

HOT HONEY, FIG & SALAMI PIZZA

GOAST CHEESE AND ONION PIZZA

BUFFALO CHICKEN PIZZA

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