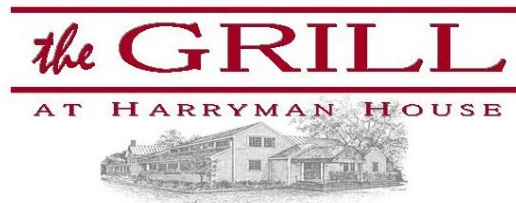


PRIVATE DINING
LUNCH MENUS
SUMMER 2024



SIMPLE LUNCH

\$32.00/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

GREEK SALAD

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

ENTRÉES

Please select three (3) Entrées

TURKEY CROISSANT PANINI

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

BLACKENED CHICKEN WRAP

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

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,
honey-lemon 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

LOBSTER & GRILLED CORN PANZANELLA SALAD

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

CAULIFLOWER PARMESAN

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

DESSERTS

Please Select two (2) Desserts

TOLLHOUSE PIE WITH VANILLA ICE CREAM

CRÈME BRULEE

JO JO'S CHOCOLATE TEMPTATION

NEW YORK STYLE CHEESECAKE

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

TOMATO AND BURRATA SALAD

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

CRAB & AVOCADO TOAST

grilled Italian bread, an avocado half, lump and jumbo lump crab salad, pesto aioli, and garnishes of pesto and tomato coulis

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

PISTACHIO POUND CAKE

served with pistachio gelato

the **GRILL**

AT HARRYMAN HOUSE



A CASUAL LUNCH GET TOGETHER

All courses served Family-Style

*Available for groups of 10 - 30 guests with tables of 6 - 10 guests each
Available Tuesday - Friday in the Bar or the new Bar Annex Room only
from 11:30 until 4:00pm. The room may or may not be private.
Three courses required: OPTION # 1 or Option #2 plus DESSERT*

FAMILY-STYLE LUNCH OPTION #1 \$26.50 plus topper

WHITE TRUFFLE GARLIC BREAD

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

MAIN COURSE

SALAD WITH A TOPPER

choose two salads:

CALIFORNIA COBB CAESAR SALAD
BEET & ARUGULA SALAD TOSSED SALAD

choose a topper:

GRILLED CHICKEN \$4.50/person
GRILLED SALMON FILLET \$7.25/person
SLICED BISTRO FILET \$8.25/person
GRILLED JUMBO SHRIMP (2 per person) \$8.00 /person

FAMILY-STYLE LUNCH OPTION #2 \$29.50 per person

TOMATO AND BURRATA SALAD

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

MAIN COURSE

HALF SANDWICHES SERVED WITH POTATO AND PASTA SALAD

\$13.50 / person

choose three sandwich types:

JR. TURKEY CLUB CHICKEN SALAD
PASTRAMI RACHEL SHRIMP SALAD
SMOKED SALMON CLUB TURKEY CROISSANT

DESSERTS

ASSORTED MINI DESSERTS \$5.00 / person
mini cheesecakes, brownies, blondies, cookies, lemon bars,
and tollhouse pie bites

the **GRILL**
AT HARRYMAN HOUSE

