

# the GRILL

AT HARRYMAN HOUSE

Jeff Dahlka—Executive Chef

Dinner Menu - Autumn 2024

## APPS, SNACKS & SHARES

**OYSTERS ON THE HALF SHELL.....A.Q.**  
six oysters on the half shell on ice with cocktail sauce and/or grapefruit-jalapeno mignonette and fresh lemon

**DEVILED EGGS.....\$9**  
with an ever-changing topping

**OLIVES.....\$7.50**  
a blend of Castelvetro and Kalamata olives with piquillo peppers and fresh herbs

**EDAMAME.....\$8**  
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

**REUBEN PINWHEELS.....\$12**  
pastrami, sauerkraut, and swiss cheese rolled in puff pastry baked and served with 1000 island sauce

**CAULIFLOWER POPCORN.....\$11**  
cauliflower florets fried in rice flour and served with a honey-sriracha aioli

**SOUTHWEST CHICKEN 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

**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

**GARLICKY PIZZA KNOTS.....\$ 12**  
hand-tied pizza knots baked and sprinkled with parmesan cheese, garlic, and chopped parsley served with a smoky-spicy honey

**BAKED BRIE EN CROUTE.....\$14**  
brie cheese topped with a berry compote and wrapped in puff pastry baked

**SHE CRAB SOUP.....\$12**  
creamy crab soup with Old Bay, paprika, and sherry

**BUTTERNUT AND PEAR BISQUE.....\$11**  
topped with bacon, sour cream, and fresh thyme

**FRENCH ONION SOUP.....\$13**  
three onion soup with cheese baguette croutons and melted provolone cheese

## LEAFY SALADS

**CHICKEN BREAST.....\$9 | BISTRO FILET.....\$17.50**  
**JUMBO GRILLED SHRIMP.....\$4 each**  
**SALMON FILLET.....\$14.50**

**CALIFORNIA COBB SALAD.....\$14**  
petite greens, avocado, cherry tomatoes, bacon lardons, pepper-jack cheese, hard-boiled egg, chipotle ranch

**CAESAR SALAD.....\$12**  
romaine, torn bread croutons, caesar dressing, shaved parmesan cheese

**BEET & ARUGULA SALAD.....\$13**  
citrus braised beets served chilled, arugula, chevre cheese, and puffed quinoa, lemon-tahini dressing

**THE GRILL WEDGE SALAD.....\$ 14**  
iceberg lettuce with cherry tomatoes, candied bacon, gorgonzola dolce cheese, and gorgonzola dressing

## PIZZAS

**SHRIMP SCAMPI PIZZA.....\$17**  
1/2 pound of shrimp, garlic butter, scallions, diced tomatoes, and parmesan cheese

**PEAR AND GORGANZOLA PIZZA.....\$17**  
provolone cheese, Bosc pears, toasted walnuts, and gorgonzola dolce cheese finished with a balsamic glaze and fresh chives

**MEXICAN FLATBREAD.....\$17**  
garlic oil, Oaxaca cheese, Mexican chorizo, spicy chicken finished with cotija cheese, jalapenos, onions, and cilantro-lime crema

**MODERN MARGHERITA PIZZA.....\$15**  
simmered San Marzano tomatoes, mozzarella cheese, basil oil, micro basil

**GOAT CHEESE AND ONION PIZZA.....\$17**  
mozzarella cheese, crispy-caramelized onions, crumbled goat cheese finished with raspberry-balsamic glaze

**BUFFALO CHICKEN PIZZA.....\$17**  
tomato sauce topped mozzarella cheese, buffalo chicken, banana pepper rings, red onion and bleu cheese dressing garnished with pepper flakes and diced scallions

**REUBEN PIZZA.....\$17**  
1000 island dressing, shredded swiss cheese, pastrami, sauerkraut finished with a drizzle of 1000 island sauce

## 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

**GARLIC SAUSAGE & FIELD PEAS.....\$17**  
wild boar, garlic, and marsala sausage grilled and served with field peas, grilled bread, lemon-tahini dressing, micro mustard greens

**BROWN ALE DUCK NACHOS.....\$ 22**  
pulled duck meat braised with Monument City American Brown Ale layered with Utz tortilla chips, white cheddar cheese, Calabrian chilis, crispy shallots, and feta cheese crumbles

**MEDITERRANEAN BOWL.....\$18**  
mixed greens topped with roasted chick peas, sweet potato, beets, fennel, broccoli, and red peppers finished with cucumbers, cherry tomatoes, quinoa and a lemon-tahini dressing

**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

**MUSHROOM GNOCCHI .....\$21**  
mushroom and cheese gnocchi tossed with truffle butter and a creamy mushroom reduction, grated grana padano

**CHICKEN EMPANADAS.....\$20**  
three empanadas stuffed with chicken and served with Peruvian aji verde sauce and black beans and rice

## SIMPLY PREPARED FISH

**ATLANTIC SALMON.....\$25**

**ROCKFISH.....\$28**

**YELLOWFIN TUNA.....\$28**

GRILLED, ROASTED, PAN-SEARED, OR  
BLACKENED

*served with your choice of: Charred-Tomato  
Vinaigrette, Spicy Chili Onion Crisp, Chimichurri  
Sauce, Teriyaki Sauce*

served with

*Roasted Fall Vegetable Agrodolce*

## DINNER FAVORITES

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

a 5-ounce crab cake broiled and served with grilled broccolini, 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 seared and served with apples in a maple syrup, bacon, and Dijon sauce fried sage garnish served with corn bread

**DOUBLE GARLIC CHICKEN.....\$24**  
an airline chicken breast roasted with garlic and served with twelve-hour tomatoes, boursin mashed potatoes, and a garlic mustard sauce

**HONEY-TERIYAKE SALMON.....\$25**  
salmon fillet roasted and served with salmon fried rice, honey-ginger teriyaki glaze

**TUNA FUTOMAKI.....\$ 27**  
yellowfin tuna, asparagus, and sticky rice rolled in a nori wrapper, tempura fried and served with wasabi aioli, soy reduction drizzle, and a saba noodle salad

**THE GRILL BURGER.....\$18**  
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 broccolini

**SEAFOOD RISOTTO.....\$28**  
Arborio rice simmered with chicken stock and saffron and tossed with bay scallops, shrimp, and mussels finished with grana padano cheese

**MIXED GRILL.....\$33**  
wild boar sausage, rack of lamb chops, and a 3-ounce bistro filet grilled and served with bacon-maple brussel sprouts

**GRILLED SALMON "BLT".....\$21**  
grilled rustic Italian bread, bacon, lettuce, tomato, and mayonnaise with grilled broccolini

**SMOKED BRISKET SANDWICH.....\$18**  
smoked brisket sandwich with house BBQ sauce, pickled red onions, and cole slaw on brioche rolls with pasta salad

## A LA CARTE SIDES

ciabatta roll basket with butter • hand-cut fries • sidewinder fries •  
bacon-maple brussel sprouts • grilled broccolini • roasted fall vegetables agrodolce •  
pasta salad • salmon-fried rice • boursin cheese red-skinned mashed potatoes •  
onion rings • saba noodle salad • sauteed spinach

fun and sophisticated food and drink