

Jeff Dahlka—Executive Chef

the GRILL

AT HARRYMAN HOUSE

Lunch 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

DEVEILED EGGS.....\$9
with an ever-changing topping

OLIVES....\$7.50
a blend of Castelvetrano and Kalamata olives with piquillo 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.....\$10
cheesy bacon tater tots served with sour cream

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

BRONZED MAHI MAHI BITES.....\$12
bite sized mahi mahi dusted with Cajun spices and seared served with cilantro lime dipping 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

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

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

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

PIZZAS

SHRIMP SCAMPI PIZZA.....\$17
½ 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 1000 island sauce

SALADS

CHICKEN BREAST.....\$9 | BISTRO FILET.....\$17.50
add **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.....\$11
romaine, torn bread croutons, caesar dressing, shaved parmesan cheese

BEEF & ARUGULA SALAD.....\$12
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, and gorgonzola dolce cheese and gorgonzola dressing

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

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, 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

PROSCIUTTO TRAMEZZINO.....\$18
prosciutto cotto, provolone cheese, sweet pepper hot, mayo, and arugula served on rosemary ciabatta roll, balsamic vinaigrette drizzle, and potato salad

EXECUTIVE LUNCH

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

a soup | a salad | ½ sandwich

SHE CRAB SOUP
BUTTERNUT-PEAR BISQUE
FRENCH ONION SOUP

CAESAR SALAD
BEEF & ARUGULA SALAD
COBB SALAD
TABLE SALAD
WEDGE SALAD
FRESH FRUIT SALAD

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

LUNCH FAVORITES

MARYLAND CRAB CAKE.....\$28 one / \$55 two
a 5-ounce crab cakes 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)

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 grilled broccolini

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

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

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

SMOKED BRISKET SANDWICH....\$17
sliced smoked brisket with house BBQ sauce, pickled red onions, and cole slaw on a brioche roll served with pasta salad

THAI MUSSELS.....\$15
mussels steamed with a lemongrass, coconut, and curry broth finished with cilantro served with grilled baguette

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

TACO CASSEROLE.....\$18
seasoned ground beef tossed with penne pasta and jack cheese layered with black beans, salsa and more cheese, baked and finished with shredded lettuce, sour cream and salsa

BLACKENED TUNA CLUB....\$24
yellowfin tuna steak blackened with creole spices and served on toasted sour dough bread with bacon, lettuce, tomato, mayo, and melted cheddar cheese served with sidewinder fries

MONTE CRISTO PANINI.....\$17
rustic Italian bread with sliced prosciutto cotto, provolone cheese and mayo dipped in an egg and milk batter and grilled until crispy, served with raspberry jam and fries

PHILLY CHEESESTEAK WRAP....\$18
shaved ribeye steak, onions, and bell peppers sauteed and topped with melted provolone cheese wrapped in a spinach tortilla served with fries

A LA CARTE SIDES

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

fun and sophisticated food and drink