

Jeff Dahlka—Executive Chef

the GRILL

AT HARRYMAN HOUSE

Dinner Menu - Winter 2025

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
topped with bronzed crabmeat

OLIVES.....\$7.50
a blend of Castelvetrano 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

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

OYSTERS ROCKEFELLER.....\$15
four oysters topped with a spinach, parmesan cheese and Pernod anise liqueur topped with bread crumb and baked

CREAM OF CRAB SOUP.....\$12
creamy crab soup with Old Bay 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
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.....\$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

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

SMOKED SALMON FLATBREAD.....\$20
Chesapeake smokehouse smoked salmon on a pinsa pizza crust with whipped cream cheese, capers, and red onion

MEDIUM-SIZED PLATES

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

MEDITERRANEAN BOWL.....\$18
mixed greens topped with red peppers, cucumbers, cherry tomatoes, quinoa with a lemon-tahini dressing topped with grilled artichoke hearts and grilled baby carrots

PARMESAN-CRUSTED CAULIFLOWER\$20
cauliflower steaks dipped in vegan egg batter and grated parmesan cheese fried then served with garlic-parmesan white beans with spinach and cherry tomatoes

PASTA BOLOGNESE.....\$20
fresh pasta topped with a classic bolognese sauce with beef and pork finished with grated parmesan cheese served with garlic bread

DUCK CONFIT QUESADILLA.....\$18
confit of duck leg pulled and layered with Monterey jack cheese, diced scallions, and shaved red onion in flour tortillas served with a port wine reduction dipping 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,
Demi Glaze with a Port Wine reduction, Horseradish Parmesan Aioli, or Maitre d'Butter*

served with

Boursin Cheese Red-Skinned Mashed Potatoes

DINNER FAVORITES

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

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

THE GRILL BURGER.....\$18
brisket-chuck blended ground beef, onion jam, Applewood smoked bacon, swiss cheese with lettuce and tomato, brioche roll, fries

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

LOBSTER FRA DIAVOLO.....\$34
fresh pasta tossed with Maine lobster meat in a spicy tomato sauce, parmesan cheese and chive garnish

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

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

PAN-SEARED ROCKFISH.....\$34
with a crab and potato hash, beurre blanc sauce, and grilled asparagus

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

SMOKED BRISKET SANDWICH...\$20
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 asparagus • garlic-parmesan white beans •
pasta salad • salmon-fried rice • boursin cheese red-skinned mashed potatoes •
onion rings • sauteed spinach

fun and sophisticated food and drink