

PRIVATE DINING
DINNER MENUS
WINTER 2025

the **GRILL**

AT HARRYMAN HOUSE



SIMPLE SUPPER

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

FIRST COURSE

Please select three (3) Appetizers

CREAM OF CRAB SOUP *or* BUTTERNUT SQUASH & PEAR BISQUE

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 asparagus and baby carrots

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 seared and served with apples in a maple syrup, bacon, and Dijon sauce fried sage garnish served with corn bread

DOUBLE GARLIC CHICKEN

an airline chicken breast roasted with garlic and served with twelve-hour tomatoes, boursin mashed potatoes, and a garlic mustard sauce

DESSERT COURSE

Please Select two (2) desserts

NEW YORK CHEESECAKE

SORBET *or* ICE CREAM

BREAD PUDDING WITH CARAMEL SAUCE

the **GRILL**
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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

THE GRILL WEDGE SALAD

iceberg lettuce with cherry tomatoes, candied bacon,
and a gorgonzola dolce cheese and dressing

SOUTHWEST CHICKEN EGG ROLLS

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

BRONZED MAHI MAHI BITES

bite sized mahi mahi dusted with Cajun spices and seared served with cilantro lime dipping sauce

SECOND COURSE

Please select three (3) Entrées

HONEY-GINGER TERIYAKI SALMON

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

BISTRO FILET

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

DOUBLE GARLIC CHICKEN

an airline chicken breast roasted with garlic and served with twelve-hour tomatoes,
boursin mashed potatoes, and a garlic mustard sauce

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

the **GRILL**
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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, lemon-tahini dressing

TUNA TARTAR

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

SMOKED SALMON FLATBREAD

Chesapeake smokehouse smoked salmon on half of a pinsa pizza crust with whipped cream cheese, capers, and red onion

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

PAN-SEARED ROCKFISH

with a crab and potato hash, beurre blanc sauce, and grilled asparagus
(\$6 upcharge per order)

DESSERT COURSE

Please Select two (2) Desserts

JO JO'S CHOCOLATE TEMPTATION

CRÈME BRULÉE

BREAD PUDDING WITH CARAMEL SAUCE

the **GRILL**
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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 Grill Room only

The room may or may not be private

\$37.00 / 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

MEDITERRANEAN BOWL

mixed greens topped with red peppers, cucumbers, cherry tomatoes, quinoa with a lemon-tahini dressing topped with grilled artichoke hearts and grilled baby carrots

THIRD COURSE

PASTA BOLOGNESE

fresh pasta topped with a classic bolognese sauce with beef and pork finished with grated parmesan cheese served with garlic bread

FOURTH COURSE

ARTISAN PIZZAS

choose three varieties of pizza:

MODERN MARGHERITA PIZZA

SHRIMP SCAMPI PIZZA

GOAT CHEESE AND ONION PIZZA

BUFFALO CHICKEN PIZZA

PEAR & GORGANZOLA PIZZA

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