

Jeff Dahlka—Executive Chef

the GRILL

AT HARRYMAN HOUSE

Lunch 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
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

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

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

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

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

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

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

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

ROAST BEEF SANDWICH.....\$16
sliced medium-rare roast beef piled on a brioche roll with a horseradish-parmesan sauce, shaved red onion, lettuce, sliced tomato, swiss cheese, and radish micro green, potato salad side

EXECUTIVE LUNCH

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

a soup | a salad | 1/2 sandwich

CREAM OF CRAB SOUP
BUTTERNUT-PEAR BISQUE
FRENCH ONION SOUP

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

PASTRAMI RACHEL
JR. TURKEY CLUB
CHICKEN SALAD
SMOKED SALMON CLUB
SHRIMP SALAD
ROAST BEEF SANDWICH

LUNCH FAVORITES

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

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

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.....\$19
confit of duck leg pan-seared with fresh herbs baby carrots and asparagus served with a port wine reduction

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

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

PARMESAN-CRUSTED CAULIFLOWER STEAK.....\$19
cauliflower steaks dipped in vegan egg batter and grated parmesan cheese fried then served with garlic-parmesan white beans with spinach and cherry tomatoes

BISTRO FILET.....\$25
a 6-ounce bistro filet grilled and served with a parmesan-horseradish sauce and sidewinder 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

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

SMOKED BRISKET SANDWICH...\$20
sliced smoked brisket with house BBQ sauce, pickled red onions, and cole slaw on a brioche roll served with pasta salad

FRENCH DIP SANDWICH....\$18

sliced roast beef warmed with melted swiss cheese served on a toasted demi-bagutte with a side of oniony-beef broth and fries

A LA CARTE SIDES

ciabatta roll basket with butter • hand-cut fries • sidewinder fries •
grilled asparagus • salmon-fried rice •
onion rings • pasta salad • sauteed spinach

fun and sophisticated food and drink