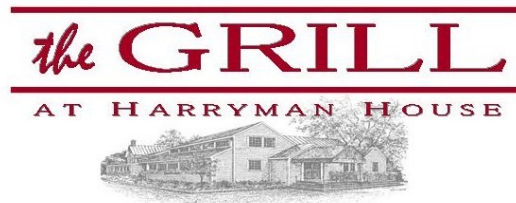


PRIVATE DINING
LUNCH MENUS
WINTER 2025



SIMPLE LUNCH

\$33.00/person or \$41.00/person with dessert added

SOUPS & SALADS

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

TABLE SALAD

petite greens, cherry tomatoes, cucumbers, red onions, lemon-dill vinaigrette

THE GRILL WEDGE SALAD

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

ENTRÉES

Please select three (3) Entrées

FRENCH DIP SANDWICH

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

DUCK CONFIT QUESADILLA

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

SHRIMP SALAD SANDWICH

with Old Bay, celery, mayo, and Dijon on a brioche roll, with lettuce, tomato, and potato salad

QUICHE OF THE DAY

served warm with fresh fruit

DESSERTS

Please Select two (2) Desserts

TOLLHOUSE PIE WITH VANILLA ICE CREAM

NEW YORK CHEESECAKE

SORBET

the **GRILL**
AT HARRYMAN HOUSE



RELAXING LUNCH

\$36.00/person or \$46.00/person with dessert added

STARTERS

Please select three (3) Appetizers

DAILY SOUP SELECTION

CALIFORNIA COBB SALAD

petite greens, avocado, tomato, bacon, pepper-jack cheese, hard-boiled egg, chipotle ranch dressing

BEEF & ARUGULA SALAD

citrus braised beets served chilled with arugula, chevre goat cheese, and puffed quinoa, honey-lemon vinaigrette

CAULIFLOWER POPCORN

cauliflower florets fried in rice flour and served with a honey-sriracha dipping sauce

ENTRÉES

Please select three (3) Entrées

GRILLED SALMON BLT

grilled salmon on grilled bread, bacon, lettuce, tomato, and mayonnaise served with potato salad

'THE GRILL' BURGER

brisket-chuck blended ground beef, Applewood smoked bacon, swiss cheese and a side of onion jam with lettuce and tomato, brioche roll, fries

PARMESAN-CRUSTED CAULIFLOWER STEAK

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

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

DESSERTS

Please Select two (2) Desserts

TOLLHOUSE PIE WITH VANILLA ICE CREAM

CRÈME BRULEE

JO JO'S CHOCOLATE TEMPTATION

NEW YORK STYLE CHEESECAKE

the **GRILL**
AT HARRYMAN HOUSE



SPLENDID LUNCH

\$42.00/person or \$52.00/person with dessert added

STARTERS

Please select three (3) Appetizers

DAILY SOUP SELECTION

CAESAR SALAD

romaine, torn bread croutons, caesar dressing, shaved parmesan cheese

SMOKED SALMON

Chesapeake Smokehouse smoked salmon with capers, diced red onion, diced hard-cooked egg, and horseradish-parmesan aioli served with rye-pumpnickel toast points

THAI MUSSELS

mussels steamed with a lemongrass, coconut, and curry broth finished with cilantro served with grilled baguette

ENTRÉES

Please select three (3) Entrées

HONEY-GINGER TERIYAKE SALMON

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

DOUBLE GARLIC CHICKEN

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

BISTRO FILET

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

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

DESSERTS

Please Select two (2) Desserts

JO JO'S CHOCOLATE TEMPTATION

APPLE CROSTADA WITH VANILLA ICE CREAM

CRÈME BRULÉE

BREAD PUDDING WITH CARAMEL SAUCE

the **GRILL**

AT HARRYMAN HOUSE



A CASUAL LUNCH GET TOGETHER

All courses served Family-Style

Available for groups of 10 - 30 guests with tables of 6 - 10 guests each

*Available Tuesday - Friday in the Bar or the new Grill Room only
from 11:30 until 4:00pm. The room may or may not be private.*

Three courses required: OPTION # 1 or Option #2 and DESSERT

FAMILY-STYLE LUNCH OPTION #1 \$26.50 plus topper

HOUSE FRIES WITH THREE SAUCES

Choose three: beer cheese, chipotle ranch, horseradish-parm aioli, sriracha-honey aioli, or pesto aioli

MAIN COURSE

SALAD WITH A TOPPER

choose two salads:

CALIFORNIA COBB CAESAR SALAD
BEET & ARUGULA SALAD TOSSED SALAD

choose a topper:

GRILLED CHICKEN \$4.50/person
GRILLED SALMON FILLET \$7.25/person
SLICED BISTRO FILET \$8.25/person
GRILLED JUMBO SHRIMP (2 per person) \$8.00/person

FAMILY-STYLE LUNCH OPTION #2 \$30.00 per person

COBB SALAD

petite greens, avocado, cherry tomatoes, bacon lardons, pepper-jack cheese, hard-boiled egg, chipotle ranch

MAIN COURSE

HALF SANDWICHES SERVED WITH POTATO AND PASTA SALAD

choose three sandwich types:

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

DESSERTS

ASSORTED MINI DESSERTS

mini cheesecakes, brownies, blondies, cookies, lemon bars,
and tollhouse pie bites

the **GRILL**
AT HARRYMAN HOUSE

