



Dinner Menu September 2010

(menu changes slightly every day)
Our farm to table approach uses fresh seasonal ingredients
from local farms and regional growers

HARRY'S TWO-COURSE MENU \$25

Appetizer Selection

Tinga Ravioli

roasted tomato, shaved manchego cheese

-or-

Crisp Wedge Salad, Maytag Blue Cheese Dressing

local cherry tomatoes and cucumber

Entrée Selection

Harry's Prime Rib Au Jus "Medium Rare at its Best"

10 oz cut, vegetable du jour

-or-

Hand Cut Basil Lasagna, Sauce Bolognese

glazed Sunny Girl farm squash

Steaks and Chops

Harry's Award Winning Prime Rib Au Jus, "Medium Rare at its Best"

Grill Cut 12oz 24.95 Savoy Cut 18oz 29.95

Recommended Wine: Milbrandt Cabernet Sauvignon 9.50

18 oz Bone-In Black Angus Sirloin	32.50
cabernet butter, crispy shaved onions, Haskell Farm green beans	
Harry's New York Sirloin Strip Steak, 12 oz lowa corn fed beef	28.50
red wine sauce, turnip fondue, jumbo onion rings	
Grilled Filet Mignon Béarnaise, sautéed mushrooms	
8 oz center cut	28.75
10 oz center cut	33.95
Chevre and Herb Crusted Petite Filet	25.50
Sunny Girl Farm beets, fresh horseradish, arugula	
Roasted Rack of Colorado Lamb	35.00
leek potato hash brown, mild garlic jus	

Raw Bar

Freshly Shucked Oysters on the Half Shell

East Coast 2.35ea West Coast 2.45ea

*Blue Point (CT)

*Discovery Bay (WA)

*Malpeque (PEI)

*Nootka Sound (BC)

*Pipers Point (PEI)

*St. Anne (NS)

Premium Oysters 2.95 ea

*Royal Miyagi (BC)

Build Your Own Plateau

Jumbo Shrimp	2.50ea
Cherrystone Clams on the 1/2 Shell	1.00ea
1/2 of a 1lb Maine Lobster	10.95

*Consuming items served raw or undercooked may increase your risk of food borne illness

Appetizers

Maryland Crab Soup	6.95
Classic French Onion Soup	6.50
New England Clam Chowder	6.95
Harry's Classic Panko Crusted Mozzarella	8.95
roasted pepper salad	
Organic Chicken Diablo, snap pea greens	8.00
Curried Duck Breast, soba noodles	8.00
Lobster Dumplings, citrus vinaigrette, asian greens	12.00
Ahi Tuna Timbale, cherry tomato and avocado	12.00
Crisp Calamari, ripe tomato coulis	8.95
Clams Casino	8.75
Harry's Jumbo Shrimp Cocktail	12.50
Hot Crabmeat and Artichoke Dip	11.95
Reggiano and Truffle French Fries	6.95

Salads

Vine Ripe Haskell's Farm Tomato Salad	7.00
shaved red onions	
Pickled Beet, Warm Goat Cheese, Arugula Salad	8.25
Harry's Greek Style Salad, herb vinaigrette dressing	7.95
Caesar Salad, organic romaine hearts,	7.25
reggiano cheese, sourdough croutons	
Crisp Wedge Salad, Maytag Blue Cheese Dressing	8.00
local cherry tomatoes and cucumber	
Baby Spinach Salad	8.95
spiced pecans, sundried cherries, red onion, maytag blue cheese, fig walnut vinaigrette	
Crab Cake Garden Salad, creamy garlic herb dressing	15.95

Sandwiches

Maine Lobster Roll, homemade potato chips	18.95
Crab Cake Sandwich	15.95
remoulade sauce, coleslaw, french fries	
Open Faced Prime Rib	14.50
creamed horseradish sauce, french fries	
Jenny Farm Steak Burger	12.95
pasture fed beef from a local Unionville farm cheddar cheese, caramelized onions	
Charbroiled Ground Sirloin Burger	10.95
relish of tomato, bacon, blue cheese	

FEATURED FLIGHT- OYSTER PEARL JAM HALL OF FAME

	glass/bottle	
La Cala Vermentino de Sardegna, Italy '08	9.50	37
Seifried Pinot Gris, Nelson, NZ '07	7.25	28
Hanna Sauvignon Blanc, Russian River Valley, Cal.'09	10.00	39
Eroica Riesling, Columbia Valley, Wash. '08	12.00	47

Flight of All Four (2 oz. Each) 13.00

Entrées

Poached Alaskan King Salmon	26.95
from the F.V. Rose Captains Lori Whitmill & Sherry Tuttle grilled leeks, watercress salad, olive oil emulsion	
Organic Grilled Chicken Breast	21.95
summer glazed vegetables, tarragon jus	
Crab Risotto, Seared Gulf Shrimp	24.95
scallion nage	
Pan Seared Maine Lobster	25.95
fat potatoes, savoy cabbage, tarragon sauce	
Broiled Jumbo Lump Crab Cakes, Lemon-Artichoke Soubise	27.95
spiced sundried tomatoes, local sweet pea tendrils	
Sautéed Sea Bass	24.95
glazed bok choy, mussel ginger sauce	
Pan Seared Swordfish	23.50
melted peppers and onions, kalamata olive vinaigrette	
Twice Baked Potato with Monkfish	23.50
spinach, mushrooms, port wine sauce	
Seared Local Diver Sea Scallops	25.00
Brandywine Valley succotash, serrano chip, pepper coulis	
Portuguese Spot Prawn, Scallop, Fish Stew	23.50
chorizo, romesco sauce	

Sides

Lobster Mashed Potatoes 13.95	Sautéed Asparagus 4.95
Whipped Sweet Potatoes 4.25	Exotic Mushrooms 4.50
Garlic Fingerling Potatoes 5.95	Seasoned Spinach 5.95
Haskell Farm Corn on the Cob 3.50	Crispy Shaved Onions 3.95
Fresh Cut French Fries 3.95	Gingered Snap Peas 3.50
Haskell Farm Green Beans 5.25	
Bacon Horseradish Mashed Potatoes 4.95	