



Dinner Menu February 2012

This is a sample menu only. Our menu changes daily. Although this menu represents what we serve daily, there may be some changes on today's actual menu. For the most up-to-date information, please give us a call!

Our farm to table approach uses fresh seasonal ingredients from local farms and regional growers

Raw Bar

Freshly Shucked Oysters on the Half Shell

East Coast 2.50ea West Coast 2.65ea

*Bald Point (WA) *Eagle Rock (WA)

*Fox Island (NS) *Hammersly (WA) *Nootka Sound (BC)

*Reach Island (WA) *Tatamagouche (NS)

Premium Oysters

*Blue Pool (WA) 3.50ea *Shiny Sea (PEI) 3.25ea

Build Your Own Plateau

Jumbo Shrimp	3.25ea
Cherrystone Clams on the 1/2 Shell	1.50ea
Chilled 1/2 Maine Lobster	13.25

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

Appetizers

Cream of Mushroom Soup	6.25
Lobster Corn Chowder	8.25
Classic French Onion Soup	6.50
New England Clam Chowder	6.95
Chefs Selection of Artisanal Cheeses	14.95
France: Mimolette (cow's milk)	
France: Gaperon (cow's milk)	
England: Shropshire Blue (cow's milk)	
Italy: Robiola Bosina (cow and goat milk)	
United States, Local Amish Farm, PA: Bouche (raw cow's milk)	
Herb-Seared Ahi Tuna "Tataki"	11.95
celeriac and pineapple slaw, pepper jelly	
Clams Casino	10.50
Lobster Dumplings	12.00
asian greens, citrus vinaigrette	
Crisp Calamari, ripe tomato coulis	10.95
Tempura Key West Pink Shrimp, sriracha aioli	10.95
Hot Crabmeat and Artichoke Dip	12.95
crisp sourdough croutons	

Salads

Beet, Honey Goat Cheese, Clementine Salad	9.00
extra virgin olive oil, quince balsamic syrup	
Boston Lettuce, Endive, Watercress Salad	7.25
shallot vinaigrette	
Harry's Greek Style Salad	8.50
herb vinaigrette dressing	
Caesar Salad, organic romaine hearts,	8.95
reggiano cheese, sourdough croutons	
Organic Baby Spinach Salad	8.95
spiced pecans, sundried cherries, red onion,	
maytag bleu cheese, fig walnut vinaigrette	

Sandwiches

Maine Lobster Roll, homemade potato chips	18.95
Crab Cake Sandwich	15.95
remoulade sauce, coleslaw, french fries	
Open Faced Prime Rib	16.95
creamed horseradish sauce, french fries	
Jenny Farm Steak Burger	13.95
pasture fed beef from a local Unionville farm,	
swiss cheese, apple fennel remoulade	
Charbroiled Ground Sirloin Burger	11.95
cabernet-cherry, maytag bleu cheese, bacon	
Roasted Pork and Broccoli Rabe	10.95
aged provolone, french fries	
Turkey Burger	11.95
brie, cranberry compote, roasted jalapeño aioli	

*We only use pure peanut oil for all fried items

*An 18% gratuity will be added to parties of 8 or more

*Our menu contains the following food allergens:

dairy, egg, peanut, tree nuts, fish, shellfish, soy, wheat

Voted Best Steakhouse Upstate by Delaware Today Steaks and Chops

Harry's Award Winning Prime Rib Au Jus

"Medium Rare at its Best"

Chef's Cut 10oz 25.75 Grill 12oz 27.95 Savoy 18oz 34.95

Recommended Wine: Franciscan Cabernet Sauvignon,
Napa Valley '09 11.50

18 oz Bone-In Black Angus Sirloin	36.95
bourbon smoked red onion marmalade, olive oil poached potatoes, bourbon au poivre	
Harry's New York Sirloin Strip Steak, 12oz Iowa Corn Fed Beef	29.95
chorizo-scallion potato pancake, fennel mustard port wine demi glace	
Grilled Filet Mignon Béarnaise, sautéed mushrooms	
8oz center cut 30.50 10oz center cut 35.50	
Grilled Petite Filet	27.95
goat cheese and panko-herb crust, pomme william, haricots verts	

HARRY'S TWO-COURSE MENU \$25

Appetizer

Iceberg Wedge

tomatoes, cucumber, red onion, bleu cheese

or

Mixed Greens Salad

chipotle vinaigrette, tomatoes, tortilla crisps, julienne jicama

Entrée

Sautéed Shrimp

provençal, capellini au gratin

or

Grilled Organic Chicken Breast

marsala-sage vin blanc, sweet pea risotto

Entrées

Seared Mahi Mahi	24.95
cashew butter, glazed baby bok choy, sweet and spicy soy, jasmine-scallion rice	
Pan-Seared Maine Lobster	27.95
cauliflower coulis, confit potato, tomato-white balsamic purée	
Broiled Jumbo Lump Crab Cakes	28.95
saffron-chili aioli, crispy fingerling potatoes, pancetta, baby arugula	
Pan-Seared Diver Sea Scallops	26.95
shaved Brussels sprouts, tomato confit, lemon caper	
Fresh Paparadelle Pasta	22.50
crabmeat, zucchini, tomatoes, olives, artichoke-bacon emulsion	

Sides

Lobster Mashed Potatoes 13.95	Creamed Spinach 6.95
Exotic Mushrooms 5.95	Whipped Sweet Potatoes 5.50
Garlic Fingerling Potatoes 5.95	Seasoned Spinach 6.95
Crispy Shaved Onions 4.50	Sautéed Asparagus 6.95
Harry's Garlic Bread 2.50	
Bacon Horseradish Mashed Potatoes 5.95	
Smoked Gouda & Tasso Ham Macaroni and Cheese 7.50	