

THE GRILL AT HARRYMAN HOUSE
DINNER MENU

SERVED MONDAY—SUNDAY FROM 5:00 TIL 9:00PM

**SNACK, STARTERS &
SHAREABLES**

CAULIFLOWER POPCORN \$9.25
cauliflower florets fried in rice flour and served with a honey-sriracha dipping sauce

CRAB & ARTICHOKE DIP \$12.25
baby artichoke hearts and lump crabmeat, cream cheese, Old Bay, Monterey jack cheese, diced scallions, grilled pita bread

TUNA TARTAR \$14
chopped yellowfin tuna and diced avocado tossed with wasabi, soy, scallions, lime juice, and sesame seeds served with fried wontons

CRAB RANGOONS \$12
fried wonton wrapped crab and artichoke spread served with an Asian dipping sauce

CRAB & AVOCADO TOAST \$13
grilled Italian bread, avocado half, jumbo lump crab salad, pesto, tomato coulis

MARYLAND CRAB SOUP \$8.75
an Old Bay seasoned crab and tomato broth loaded with crab meat and vegetables

CARROT AND GINGER SOUP \$8.75
a chilled puree of carrot and ginger
(add *Jumbo Lump Crabmeat* \$3.50)

SOUP OF THE DAY

CHICKEN WINGS
7 Wings \$11.25 / 11 Wings \$17.25
fresh jumbo chicken wings, Asian BBQ sauce, bleu cheese dipping sauce

SOFT PRETZEL BITES \$11
soft baked pretzel bites served with a spicy beer cheese dipping sauce

KOREAN BBQ STEAK KABOB \$11
Bulgogi-style BBQ steak with red onions and bell peppers grilled and served with a chilled Asian noodle salad

CHEESE BOARD \$18
a daily selection of three artisan cheeses, grilled bread, house condiments

BUTCHER'S BOARD \$19
a daily selection of artisan cured meats, salamis, and/or patés, grilled bread, house condiments

FARM BOARD \$22
a combination of artisan cheese, cured meats, salamis, and/or patés, grilled bread, house condiments

SALADS

BEEF SALAD \$11
citrus braised beets served chilled with arugula, chevre cheese, and puffed quinoa, lemon-basil vinaigrette

GREEK SALAD \$12
heirloom tomatoes, Kalamata olives, cucumber, pepperoncinis, romaine lettuce, red onion, and feta cheese with a parmesan-oregano dressing

HOUSE CAESAR SALAD \$11
hearts of romaine lettuce, torn bread croutons, shaved parmesan cheese, caesar dressing

COBB SALAD \$12
petite greens, avocado, tomato, bacon, pepper-jack cheese, hard-boiled egg, chipotle ranch dressing

THE COLWILL SALAD \$11
fresh arugula, shaved red onion, orange segments, and grated pecorino romano cheese tossed with a lemon-red wine Italian vinaigrette, crushed pistachios

Make any salad an entrée-sized salad for \$3.00 extra

SALAD ADD-ONS

add grilled chicken \$7.25 / bistro filet \$11.25 /
jumbo grilled shrimp \$3.50 each /
salmon fillet \$11.50

SANDWICHES

THE GRILL BURGER \$15.25
brisket-chuck blended ground beef, three-onion relish, Havarti cheese, lettuce, tomato, brioche roll, fries

FRIED CHICKEN SANDWICH \$15.25
chicken breast fillets buttermilk fried and served on a brioche roll with bread and butter pickles, cole slaw, and honey-sriracha sauce served with sweet potato fries

GRILLED SALMON "B.L.T." \$18.25
grilled Italian bread, Duke's mayonnaise, lettuce, tomato, bacon, and a pole beans and tomato salad

SMASHBURGER \$15
two griddled angus burgers on a potato roll with lettuce, tomato, raw onion, American cheese and house sauce served with fries

MAIN COURSES

PAPPARDELLE & PORK RAGOUT \$18
ribbon pasta tossed with a pulled pork ragout, sofrito, and maitake mushrooms finished with pecorino romano cheese

CAJUN CHICKEN & PENNE \$18
penne pasta tossed with a creamy sauce with chopped blackened chicken, English peas, tomatoes finished with grated pecorino romano cheese

LOBSTER RAVIOLI \$20
striped raviolis filled with lobster and ricotta cheese tossed in a creamy lobster sauce with fresh Maine lobster meat, chives, and grated pecorino romano cheese

HONEY-GINGER SALMON \$23
roasted Atlantic salmon fillet, honey and ginger glaze, coconut-saffron rice, stir-fried vegetables

ASIAN SPICED DUCK BREAST \$19
pan-seared duck breast served with Asian spices and a ginger-chili sauce with fried wild rice with mustard greens and mushrooms

MARYLAND CRAB CAKES A.Q.
two all jumbo lump crab cakes broiled and served with pole beans and tomato salad and creole tartar sauce

SEAFOOD CIOPPINO \$25
jumbo shrimp, crabmeat, mid-neck clams, and fresh fish sauteed in a tomato and seafood broth served with grilled bread

STEAKS & CHOPS

CAST IRON PORK CHOP \$21
10 oz Heritage Farms Cheshire bone in pork chop rubbed with brown sugar, garlic and Cajun seasonings and seared served with corn bread and roasted Brussel sprouts

FILET MIGNON \$35
8 oz filet mignon seared and served with a chimichurri sauce and cast iron fondant potatoes in thyme butter (*add three grilled shrimp with scampi butter or a broiled crab cake \$11 supplement*)

BRAISED SHORT RIBS \$26.25
braised tender short ribs served with a red wine demi-glaze, mashed potatoes, and tabasco onion rings garnish

BISTRO FILET \$20
sous vide bistro filet, char-grill finished, side-winder fries, horseradish-parmesan cheese aioli

PIZZAS

MARGHERITA \$15.25
crushed tomatoes, mozzarella cheese, fresh basil

SHRIMP SCAMPI \$16.25
½ pound of shrimp, garlic butter, cherry tomatoes, scallions, mozzarella and parmesan cheese

CHIPOTLE CHICKEN \$16.25
chipotle-pesto BBQ sauce, pulled chicken, bacon, pepper jack cheese black bean and corn salsa, sliced avocado, cilantro lime crema

'GODFATHER'S' \$16.25
marinara sauce, soppressata, Kalamata olives, pepperoncinis, crispy prosciutto ham, taleggio and mozzarella cheeses

SIDES

WILD RICE SAUTÉE \$7

MASHED POTATOES \$6

POLE BEAN & TOMATO SALAD \$6

SAUTEED SPINACH \$5

FONDANT POTATOES \$8

BRUSSELS SPROUTS \$8

SIDEWINDER FRIES \$6.25

FRIES \$5.25

SWEET POTATO FRIES \$6.25

NIGHTLY SPECIALS

MONDAY IS SHRIMP NIGHT

WITH SEVEN DELICIOUS SHRIMP DISHES FROM WHICH TO CHOOSE

TUESDAY IS BURGER & BEER NIGHT

REISTERSTOWN'S BEST BURGERS & DRAUGHT BEER \$17.50

WEDNESDAY NIGHT HAS TWO DINNER SPECIALS

STEAK NIGHT

7 OZ. BISTRO FILET WITH A SIDE \$16.50

AND WINE NIGHT

WE'VE DISCOUNTED OUR WINES BY THE BOTTLE SELECTION FROM 25 - 40%

THURSDAY IS LOBSTER NIGHT

A STEAMED LOBSTER WITH A BAKED POTATO \$21.00