



# HARRY'S

## DINNER

### SHELLFISH

MAINE LOBSTER COCKTAIL	24
JUMBO SHRIMP COCKTAIL	6/ea.
OYSTERS ON THE HALF SHELL	3/ea.
CLAMS ON THE HALF SHELL	2/ea.
MARYLAND FRESH LUMP CRAB COCKTAIL	23

### SEAFOOD TOWERS

THE HANOVER 6 oyster • 6 clams • 6 jumbo shrimp • 1 lobster	85
THE WALL STREET 10 oyster • 10 clams • 10 jumbo shrimp 2 lobster • 1 crab cocktail	155

### APPETIZERS

ONION SOUP AU GRATIN	10
MUSHROOM BISQUE	10
TUNA TARTARE taro root, mango, avocado puree	17
CRISPY LAMB SPARE RIBS greek yogurt, cumin oil	18
TRUFFLED STEAK TARTARE quail egg, baguette	21
MARYLAND STYLE CRAB CAKES shaved fennel, red pepper aioli	22
LOBSTER STUFFED MUSHROOMS lemon & white wine	18
SHORT RIB SLIDERS red onion marmalade, garlic aioli	16
CRISPY LOBSTER SPRING ROLLS cumin citrus sauce	16
HOUSE MADE CANADIAN BACON apple sauce	14

### SIDES

10
HASH BROWNS · HAND CUT FRENCH FRIES WHIPPED POTATOES · STEAMED BROCCOLI BASMATI RICE · TEMPURA ONION RINGS GRILLED ASPARAGUS, béarnaise
11
WILD MUSHROOM & CORN RISOTTO HARRY'S STUFFED BAKED POTATO SAUTEED WILD MUSHROOMS SAUTEED HARICOT VERT DOMINICK'S CREAMED CORN SPINACH: steamed, creamed or sautéed TRUFFLED MAC & CHEESE

### SALADS

HARRY'S SALAD <i>mustard vinaigrette</i>	14 / 21
CAESAR SALAD <i>shaved parmesan, croutons</i>	12 / 18
GREEK SALAD <i>white anchovies, lemon vinaigrette</i>	13 / 20
ICEBERG WEDGE <i>tomato, blue cheese dressing</i>	12 / 18
BABY FIELD GREEN SALAD <i>plum tomato, cucumber, chardonnay vinaigrette</i>	13 / 20
FRESH MOZZARELLA & BEEFSTEAK TOMATO SALAD <i>roasted peppers, pine nuts, aged balsamic</i>	16 / 24

### CAFE SPECIALTIES

ATLANTIC SALMON <i>wild mushroom &amp; corn risotto, port wine shallots</i>	29
TUNA AU POIVRE <i>baby spinach, whipped potato</i>	34
DIVER SEA SCALLOPS <i>cauliflower puree, spinach, walnut brown butter</i>	35
DAY BOAT CODFISH <i>fingerling potato, piperade, parsley emulsion</i>	33
LEMON PEPPER FETTUCCINI <i>shrimp, broccoli flowers, red grape tomatoes</i>	23
CURRIED LAMB STEW <i>basmati rice, mango chutney</i>	25
FREE RANGE CHICKEN <i>soft polenta, haricot vert, roasted garlic jus</i>	27
PRIME HANGER STEAK <i>asparagus, fingerling potatoes, béarnaise</i>	29
HANOVER STEAK SANDWICH <i>caramelized onions, gruyère cheese</i>	19
THE CLASSIC HARRY'S SIRLOIN BURGER <i>hand cut french fries</i>	15
CHICKEN PAILLARD <i>baby spinach, blue cheese, crispy onions</i>	17
BERKSHIRE PORK CHOP MILANESE <i>arugula, roasted figs, red wine vinaigrette</i>	33

### PRIME MEATS • RACKS

FILET MIGNON 8oz./12oz.	38/48
BONE-IN FILET 16oz.	54
BONE-IN RIB EYE 26oz.	48
BONE-IN NY STRIP 20oz.	49
PORTERHOUSE FOR TWO 36oz.	96
KOBE BEEF BURGER 14oz oven dried tomato, wild mushrooms	29
COLORADO RACK OF LAMB <i>homemade mint jelly</i>	49
CAJUN BONELESS RIB EYE 16oz	39

*All steaks served with Harry's Housemade Steak Sauce*

OUR ARTISANAL STEAKS ARE USDA PRIME DRY AGED IN HARRY'S MEAT LOCKER FOR 28 DAYS

### MAINE LOBSTER

BROILED OR STEAMED <i>with stuffed jumbo shrimp and maine crabmeat</i>	m/p +20
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EXECUTIVE CHEF: JOSEPH MALLOL