

DINNER MENU

SERVED DAILY FROM 4:30 | 5:00PM TIL 9:00 | 10:00PM



SUNDAY NIGHT IS TACO NIGHT

FOUR DIFFERENT TACOS TO CHOOSE FROM SERVED
WITH BLACK BEANS AND RICE \$14 / TWO OR \$19 / THREE



MONDAY IS STEAK NIGHT

7 OZ. BISTRO FILET WITH A SIDE \$16.00



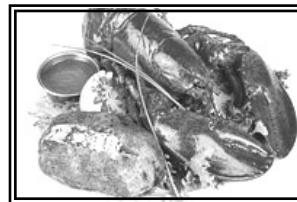
WEDNESDAY IS MUSSEL MADNESS & WINE NIGHT

STEAMED MUSSELS WITH
FOUR SAUCES \$10.00
PLUS SAVE ON BOTTLES OF WINE



TUESDAY IS BURGER & BEER NIGHT

REISTERSTOWN'S BEST BURGERS &
DRAUGHT BEER \$17.50



THURSDAY IS LOBSTER NIGHT

A STEAMED LOBSTER WITH A
BAKED POTATO \$19.95

340 MAIN STREET

the **GRILL**
AT HARRYMAN HOUSE



REISTERSTOWN, MD 21136

SMALL PLATES

SHAREABLES

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

DEVILED EGGS 7

rotating toppings

CAULIFLOWER POPCORN 9

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



CRAB & ARTICHOKE DIP 12

baby artichoke hearts and lump crabmeat, cream cheese, Old Bay, Monterey jack cheese, diced scallions, grilled pita bread

CHICKEN WINGS

small 11 / large 17

fresh jumbo chicken wings, Asian BBQ sauce, bleu cheese dipping sauce

CRAB RANGOONS 12

fried wonton wrapped crab and artichoke spread served with an Asian dipping sauce

BLACKENED MAHI BITES 10

bite sized pieces of mahi mahi served with cilantro lime dipping sauce

FRIED GREEN TOMATOES 11

fried in a buttermilk and flour crust and served with a smoked tomato remoulade sauce and chow chow

BEER CAN MUSSELS 13

one pound of Natty Boh steamed mussels with tomatoes, garlic, spring onions, butter, tasso ham, and grilled bread

LOBSTER MAC 'N' CHEESE 12

Maine lobster meat tossed with macaroni and a spicy cheese sauce, finished with cracker crumbs

MARYLAND CRAB SOUP 8½

GRILLED ARTICHOKE 10

lemon aioli dipping sauce

CAJUN GAZPACHO WITH SHRIMP 13

chilled gazpacho with Cajun spices served with two chilled jumbo shrimp

CHILLED PEA SOUP 8½

served with pancetta and pea shoots

TUNA POKE CRISPS 13

chopped yellowfin tuna in a poke sauce served with avocado, cucumber, sweet onions, tobiko, on fried wontons

TOMATO & BURRATA FLATBREAD 11

heirloom tomatoes, burrata cheese, saba drizzle

CRAB & AVOCADO TOAST 13½

grilled Italian bread, avocado half, jumbo lump crab salad, pesto, tomato coulis



"LEAFY PLATES"

GRILLED STRAWBERRY & BRIE SALAD 12½

petite greens, grilled strawberries, brie cheese, honey-champagne vinaigrette, crushed pistachio garnish



BEET SALAD small 10 / large 15

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

HOUSE CAESAR SALAD small 9 / large 13

a blend of romaine lettuce and baby kale, torn bread croutons, shaved parmesan cheese, caesar dressing

GREEK SALAD 12

heirloom tomatoes, Kalamata olives, cucumber, pepperoncinis, romaine lettuce, and feta cheese with a parmesan-oregano dressing

COBB SALAD small 10 / large 15

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

add grilled chicken 7 / grilled shrimp 3½ each /
bistro filet 11 / pepper-seared tuna 14 / salmon fillet 11

IN BETWEEN PLATES

WAGYU BEEF FILET 24

sous vide Wagyu sirloin filet, char-grill finished, side-winder fries, horseradish-parmesan cheese aioli

SPAGHETTI SQUASH MARINARA 19

spaghetti squash tossed with marinara sauce, kale, peas, and asparagus finished with pecorino romano cheese

THE GRILL BURGER 15

brisket-chuck blended ground beef, three-onion relish, Havarti cheese, lettuce, tomato, brioche roll, fries

BLACKENED CHICKEN WRAP 15

blackened chicken breast, guacamole, black bean and corn salsa, pepper jack cheese, jalapeno-cheddar tortilla wrap, fries

GRILLED SALMON "B.L.T." 18

grilled Italian bread, Duke's mayonnaise, lettuce, tomato, bacon, grilled asparagus

VIETNAMESE BEEF TIPS FRITES 18

beef tips sautéed with a soy-sesame-oyster sauce served over fries with chopped cherry tomatoes, cucumbers, avocado, cilantro, and lime juice, sesame seeds

LAMB SKEWER(S) 17 for one / 21 for two

leg of lamb medallions marinated and then grilled served with harissa roasted carrots finished with feta cheese and torn mint

GRILLED SEA SCALLOPS 20

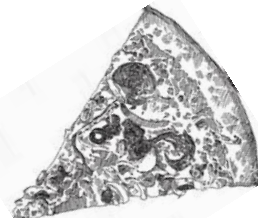
sea scallops grilled and served over grilled pineapple fried rice finished with roasted peanuts



PIZZA

MARGHERITA 15

crushed tomatoes, mozzarella cheese, fresh basil



SHRIMP SCAMPI 16

½ pound of shrimp, garlic butter, scallions, mozzarella and parmesan cheese

CHIPOTLE CHICKEN 16

chipotle-pesto BBQ sauce, pulled chicken, bacon, pepper jack cheese black bean and corn salsa, avocado, cilantro lime crema

SALSICCIA 16

tomato sauce, fennel sausage, roasted fennel, mozzarella

CHICKEN PESTO 16

pulled chicken, maitake mushrooms, mozzarella cheese, arugula pesto finished with chevre cheese



BIG PLATES

HONEY-GINGER SALMON 23

roasted Atlantic salmon fillet, honey and ginger glaze, coconut rice, stir-fried vegetables

CREOLE SEAFOOD CIOPPINO 30

jumbo shrimp, halibut, mussels, jumbo lump crabmeat, and crab claws in a tomato, white wine, and creole spice stew with tasso ham and grilled bread

MARYLAND-STYLE CRAB CAKES AQ

jumbo lump crabmeat blended with bread crumbs and our house mustard sauce, broiled and served with a Mexican street corn salad with avocados, cotija cheese, and grilled scallions and green goddess sauce

ATLANTIC HALIBUT 27

oven-roasted halibut fillet with a puttanesca tomato-Kalamata-olive sauce, Israeli cous cous with heirloom cherry tomatoes, dehydrated olives

BOURBON PORK LOIN 22

Heritage Farm grilled boneless pork loin chop, bourbon BBQ sauce, mashed potatoes, braised kale

NY STRIP STEAK 28

a 12-ounce strip steak rubbed with our house spice blend and grilled served with fried sunchokes and purple cauliflower puree

CRISPY CHICKEN SCHNITZEL 23

lightly breaded and fried chicken breasts, fried mac 'n' cheese, arugula salad, lemon-parmesan vinaigrette

FETTUCCHINE BOLOGNESE 19

egg fettuccine topped with housemade bolognese sauce with ground beef and Italian sausage, Pomodoro sauce, and grated pecorino romano cheese



SIDES

GRILLED ASPARAGUS 6

MASHED POTATOES 6

FRIED RICE 8

MEXICAN STREET CORN SALAD 6

HARISSA CARROTS WITH FETA & MINT 8

STIR FRIED VEGGIES 6