

## SOUPS

**MARYLAND CRAB SOUP \$9**  
an Old Bay seasoned crab and tomato broth  
loaded with crab meat and vegetables

**SWEET POTATO BISQUE \$8**  
served with an Italian savoiardi cookie

### SOUP OF THE DAY

## SALADS

**BEET 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

**AUTUMN HARVEST SALAD \$12**  
kale, shaved brussels sprouts, petite greens  
baby carrots, golden beets, and broccoli tossed  
with a balsamic vinaigrette topped with toast-  
ed pumpkin seeds and chevre goat cheese

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

## SALAD ADD-ONS

**GRILLED CHICKEN BREASTS \$7.25**

**BISTRO FILET \$11.25**

**JUMBO GRILLED SHRIMP \$3.50 each**

**SALMON FILLET \$12**

# THE GRILL AT HARRYMAN HOUSE DINNER MENU

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

## STARTERS & SHAREABLES

**CAULIFLOWER POPCORN \$9.50**  
cauliflower florets fried in rice flour and served with  
a honey-sriracha dipping sauce

**CRAB & ARTICHOKE DIP \$12.50**  
baby artichoke hearts and lump crabmeat, cream cheese, Old Bay,  
Monterey jack cheese, diced scallions, grilled pita bread

**BRONZED MAHI MAHI BITES \$10**  
bite size pieces of mahi-mahi dusted with Cajun spices and seared  
served with a cilantro lime dipping sauce

**FRIED GREEN TOMATOES \$12**  
sliced green tomatoes dredged in flour and cornmeal and fried topped with  
pimento cheese, prosciutto crisps and diced house pickle, Saba drizzle

**OYSTERS ON THE HALF SHELL \$14**  
six east coast oysters of the day served over ice with lemon and  
cucumber mignonette or cocktail sauce

**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 \$19**  
a daily selection of three artisan cheeses, grilled bread, house condiments

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

**FARM BOARD \$23**  
a combination of artisan cheese, cured meats, and salamis grilled bread,  
house condiments

## SANDWICHES & BIG SALADS

**THE GRILL BURGER \$16**  
brisket-chuck blended ground beef,  
three-onion relish, Havarti cheese,  
lettuce, tomato, brioche roll, fries

**THE "HOUSE" FRIED CHICKEN  
SANDWICH \$16**  
chicken breast fillets buttermilk fried and  
served on a brioche roll with crispy  
onions, jalapeno slices, pimento cheese,  
bacon, and bourbon BBQ sauce served with  
sweet potato fries

**GRILLED SALMON "B.L.T."  
\$19.50**  
grilled Italian bread, Duke's mayonnaise,  
lettuce, tomato, bacon, and a warm  
potato, and haricots verts salad

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

**STEAK SALAD \$19**  
beef tenderloin kabob grilled and served  
over thick beefsteak tomato and red  
onion, stacked with petite greens with  
bleu cheese crumbles, applewood smoked  
bacon lardons and a balsamic vinaigrette  
steak sauce

## SIDES

**HARISSA BABY CARROTS \$7**

**MASHED POTATOES \$6**

**WARM POTATO & HARICOTS  
VERTS SALAD \$6**

**SAUTEED SPINACH \$5**

**FRENCH ONION TATER TOT  
CASSEROLE \$8**

**BRUSSELS SPROUTS \$8**

**SIDEWINDER FRIES \$6.25**

**FRIES \$5.25**

**SWEET POTATO FRIES \$6.25**

## MAIN COURSES

### FETTUCCHINE BOLOGNESE \$20

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

### CHICKEN SHEPHERDS PIE \$19

chicken breast medallions with mushrooms, peas, turnips, and carrots in a chicken stock velouté all topped with mashed potatoes and baked to golden

### LOBSTER RAVIOLI \$22

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

### STRIPED BASS \$25

striped bass fillet pan-seared and served over mascarpone and smoked pecorino romano cheese polenta with a lobster-tomato cream and baby basil

### MARYLAND CRAB CAKES A.Q.

two all jumbo lump crab cakes broiled and served with a warm potato and haricots verts salad and a side of creole tartar sauce

### SEAFOOD CIOPPINO \$26

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

### VEGETABLES AU VIN \$18

baby carrots, mushrooms, baby potatoes, pearl onions, and turnips braised in a red wine, thyme, and vegetable broth served with mashed potatoes

## STEAKS & CHOPS

### VEAL CHOP MILANESE \$30

a 12-ounce veal chop pounded to scallopini thickness, dredged in basil and thyme bread crumbs and fried topped with fresh arugula with shaved parmesan and lemon EVOO and served with mashed potatoes

### CAST IRON PORK CHOP \$22

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 A.Q.

8 oz filet mignon seared and served with a salsa verde and a French onion tater tot casserole ( *add three grilled shrimp with scampi butter or a broiled crab cake \$11 supplement* )

### BRAISED SHORT RIBS \$26.50

braised tender short ribs served with a coffee-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

### LEG OF LAMB STEAK \$22

ten ounce leg of lamb steak rubbed with Moroccan spices and grilled served with harissa baby carrots with feta cheese and torn mint

## PIZZAS & FLALTBREADS

### FULLY LOADED POTATO FLATBREAD \$11.00

nann bread topped with a white cheese sauce, bacon lardons, monterey jack cheese, with crispy thick cut potato chips, and diced scallions

### MARGHERITA \$15

crushed tomatoes, mozzarella cheese, fresh basil

### SHRIMP SCAMPI \$16.50

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

### CHIPOTLE CHICKEN \$16.50

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

### 'GODFATHER'S' \$16.50

marinara sauce, soppressata, Kalamata olives, pepperoncinis, crispy prosciutto ham, taleggio and mozzarella cheeses

## 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