

PRIVATE DINING
LUNCH MENUS
AUTUMN 2020



SIMPLE LUNCH

\$25.00/person or \$32.00/person with dessert added

SOUPS & SALADS

Please select three (3) Appetizers

DAILY SOUP SELECTIONS

CAESAR SALAD

romaine and kale mix, toasted croutons,
caesar dressing, shaved parmesan cheese

TABLE SALAD

petite greens, cherry tomatoes,
cucumbers, red onions, lemon-basil vinaigrette

GREEK SALAD

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

ENTRÉES

Please select three (3) Entrées

THE BEST HAM SANDWICH EVER

sliced ham, Havarti cheese, arugula, sliced tomato and red onion, with an herb dijonnaise
on toasted sour dough served with potato salad

SHORT RIB GRILLED CHEESE

griddled farmer's sour dough bread with Swiss cheese and braised short ribs served with fries

JR. TURKEY CLUB

roasted turkey, bacon, cheddar cheese, lettuce, tomato,
and mayonnaise on toasted farmers white bread with potato salad

QUICHE OF THE DAY

served warm with fresh fruit

DESSERTS

Please Select two (2) Desserts

CINNAMON CHURROS WITH CHOCOLATE DIPPING SAUCE

NEW YORK CHEESECAKE

SORBET

the **GRILL**
AT HARRYMAN HOUSE



RELAXING LUNCH

\$30.00/person or \$39.00/person with dessert added

STARTERS

Please select three (3) Appetizers

DAILY SOUP SELECTION

COBB SALAD

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

BEET SALAD

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

CAULIFLOWER POPCORN

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

ENTRÉES

Please select three (3) Entrées

GRILLED SALMON BLT

grilled salmon on grilled bread, bacon, lettuce, tomato, and mayonnaise served with potato salad

SMASHBURGER

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

SHRIMP CIOPPINO

jumbo shrimp and mid-neck clams sauteed and served with a tomato and seafood broth served with grilled bread

FETTUCINE BOLOGNESE

fettucine topped with house-made Bolognese sauce with ground beef, Italian sausage, Pomodoro sauce, and grated pecorino Romano cheese

DESSERTS

Please Select two (2) Desserts

TOLLHOUSE PIE WITH ICE CREAM

CRÈME BRULEE

JO JO'S CHOCOLATE TEMPTATION

CARAMEL BUDINO

the **GRILL**
AT HARRYMAN HOUSE



SPLENDID LUNCH

\$35.00/person or \$43.00/person with dessert added

STARTERS

Please select three (3) Appetizers

DAILY SOUP SELECTION

AUTUMN HARVEST SALAD

kale, shaved brussels sprouts, baby carrots, golden beets, and broccoli tossed with a balsamic vinaigrette topped with toasted pumpkin seeds and chevre goat cheese

CAESAR SALAD

romaine and kale mix, toasted croutons, caesar dressing, shaved parmesan cheese

BRONZED MAHI MAHI BITES

bite size pieces of mahi-mahi dusted with Cajun spices and seared served with a cilantro lime dipping sauce

ENTRÉES

Please select three (3) Entrées

HONEY-GINGER SALMON

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

LOBSTER RAVIOLI

raviolis filled with lobster and ricotta cheese tossed in a creamy lobster sauce with fresh Maine lobster meat, chives, and grated pecorino romano cheese

BISTRO FILET

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

COBB SALAD WITH GRILLED SHRIMP

petite greens, avocado, tomato, bacon, pepper-jack cheese, hard-boiled egg, chipotle ranch dressing topped with three jumbo grilled shrimp

DESSERTS

Please Select two (2) Desserts

JO JO'S CHOCOLATE TEMPTATION

CINNAMON CHURROS WITH CHOCOLATE DIPPING SAUCE

APPLE CROSTADA WITH VANILLA ICE CREAM

CRÈME BRULÉE

the **GRILL**

AT HARRYMAN HOUSE

