

the GRILL *at* HARRYMAN HOUSE

DINNER MENU

Served Daily from 4:30/5:00pm 'til 9/10:00pm

CHEF KIRBY PREROFF

Spring 2021

SMALLER-SIZED PLATES

- MARYLAND CRAB DIP** | \$ 12
lump crabmeat, cream cheese, Old Bay, Monterey jack cheese, diced scallions, grilled pita bread
- OYSTERS ON THE HALF SHELL** | \$ 14
*six east coast oysters of the day served over ice with lemon, cocktail sauce **or** cucumber mignonette*
- ROASTED OYSTERS** | \$ 12
four oysters topped with chipotle butter, chopped bacon, and parsley served with lemon
- CAULIFLOWER POPCORN** | \$ 9.25
cauliflower florets fried in rice flour and served with a honey-sriracha dipping sauce
- BRONZED MAHI MAHI BITES** | \$ 10
bite size pieces of mahi-mahi dusted with Cajun spices and seared served with a cilantro lime dipping sauce
- CHICKEN WINGS** 7 Wings | \$ 11.25 **OR** 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
- SMOKED TROUT CAKE** | \$ 12
house smoked trout fillets tossed with fresh herbs and aioli, pan-fried and served with a remoulade sauce and an herb and radish salad, lemon EVOO
- POLENTA & MEATBALLS** | \$ 12
ground beef and veal meatballs, braised in our marinara sauce and served over mascarpone polenta, grated pecorino romano cheese



SOUPS & SALADS

- MARYLAND CRAB SOUP** | \$ 9 **ASPARAGUS BISQUE** | \$ 9
- HOUSE CAESAR SALAD** | \$ 11
hearts of romaine lettuce, torn bread croutons, shaved parmesan cheese, caesar dressing
- BEEF SALAD** | \$ 11
citrus braised beets served chilled with arugula, chevre cheese, and puffed quinoa, lemon-basil vinaigrette
- GREEK SALAD** | \$ 12
cherry tomatoes, Kalamata olives, cucumber, pepperoncinis, romaine lettuce, red onion, and feta cheese with a parmesan-oregano dressing
- COBB SALAD** | \$ 12
petite greens, avocado, tomato, bacon lardons, pepper-jack cheese, hard-boiled egg, chipotle ranch dressing
- CHARRED AVOCADO SALAD** | \$ 13
petite greens and romaine lettuce with heirloom carrots, snow peas, radishes, cucumber, cherry tomatoes, sesame seeds, ginger miso vinaigrette
- MAKE ANY SALAD AN ENTRÉE-SIZED SALAD FOR \$3.00 EXTRA**



SALAD TOPPERS

- GRILLED CHICKEN BREASTS** \$7.25 **BISTRO FILET** \$11.25
JUMBO GRILLED SHRIMP \$3.50 each **SALMON FILLET** \$12

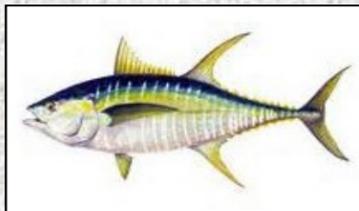
MEDIUM-SIZED PLATES

- KIRBY'S MEATLOAF** | \$ 18
house blended ground beef mixed with bacon, carrots, and onions, finished with a sriracha-ketchup glaze and served with mashed potatoes with a roasted mushroom gravy
- BAY SCALLOPS & SHRIMP RISOTTO** | \$ 20
Arborio rice simmered with chicken stock and saffron and tossed with bay scallops and shrimp finished with pecorino romano cheese
- FETTUCINE BOLOGNESE** | \$ 20
egg fettuccine topped with housemade bolognese sauce with ground beef and Italian sausage, marinara sauce, and grated pecorino romano cheese
- SPAGHETTI SQUASH** | \$ 18
spaghetti squash tossed with asparagus, peas, and spinach in a marinara sauce, basil oil drizzle, fresh ricotta cheese



LARGE-SIZED PLATES

- MARYLAND CRAB CAKES** | - market price -
two all jumbo lump crab cakes broiled and served with grilled asparagus and a side of creole tartar sauce
- LOBSTER RAVIOLI** | \$ 22
lobster and ricotta cheese raviolis, 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
- ROCKFISH** | \$ 25
pan-seared and served over mascarpone and smoked pecorino romano cheese polenta with a lobster-tomato cream and baby basil
- ASIAN TUNA STEAK** | \$ 25
yellowfin tuna steak grilled to rare and served with a Korean-style barbecue sauce and kimchi fried rice
- BOURBON NEW YORK STRIP STEAK** | \$ 28
12-ounce New York strip steak marinated with bourbon and brown sugar, grilled and served with grilled red bliss baked potato halves finished with rosemary butter
- FILET MIGNON** | - market price -
*8 oz filet mignon seared and served with a salsa verde, fried onions rings and grilled asparagus
(ADD THREE GRILLED SHRIMP WITH SCAMPI BUTTER OR A BROILED CRAB CAKE \$11 SUPPLEMENT)*
- 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 grilled asparagus



SANDWICHES

- THE GRILL BURGER** | \$ 16
brisket-chuck blended ground beef, three-onion relish, Havarti cheese, lettuce, tomato, brioche roll, fries
- GRILLED SALMON "B.L.T."** | \$ 19
grilled Italian bread, Duke's mayonnaise, lettuce, tomato, bacon, and grilled asparagus
- SMASHBURGER** | \$ 15
two griddled angus burgers on a potato roll with lettuce, tomato, raw onion, American cheese and house sauce served with fries
- CRAB CAKE SANDWICH** | - market price -
broiled crab cake, lettuce, tomato, creole tartar sauce, brioche roll, fries
- ROASTED TURKEY FRENCH DIP** | \$ 16
turkey breast, French hoagie roll, horseradish aioli, Havarti cheese, natural jus, sidewinder fries

BRICK-OVEN PIZZAS

- MODERN MARGHERITA** | \$ 15
simmered San Marzano tomatoes, mozzarella cheese, basil oil
- SHRIMP SCAMPI** | \$16.50
½ pound of shrimp, garlic butter, diced tomatoes, scallions, mozzarella and parmesan cheese
- CHIPOTLE CHICKEN** | \$16.50
chipotle-pesto BBQ sauce, pulled chicken, bacon, pepper jack cheese black bean salsa, sliced avocado, cilantro lime crema
- MEATBALL PIZZA** | \$ 16
marinara sauce, meatballs, mozzarella cheese, grated parmesan cheese, fresh ricotta cheese

SIDES

- GRILLED ASPARAGUS | ONION RINGS | MASCARPONE POLENTA** \$ 8
GRILLED ROSEMARY RED BLISS POTATOES | MASHED POTATOES | SIDEWINDER FRIES | SAUTEED SPINACH | STIR FRIED VEGGIES \$ 6
FRENCH FRIES | \$ 5

Please refrain from cell phone use in the dining rooms

An 18% gratuity may be added to parties of 7 or more

∞ FAMILY MEAL TO GO ∞

\$ 50

takeout only, serves 4

CAESAR SALAD

CHICKEN MARSALA WITH MASHED POTATOES

DINNER ROLLS

allow 30 minutes for preparation