

the GRILL *at* HARRYMAN HOUSE

LUNCH MENU

Served Wednesday - Saturday 11:00am 'til 3:00pm

CHEF KIRBY PREROFF

Spring 2021

SMALLER-SIZED PLATES

- MARYLAND CRAB DIP** | \$ 12.25
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 and chopped bacon served with lemon
- KOREAN BBQ STEAK KABOB** | \$ 11
Bulgogi-style BBQ steak with red onions and bell peppers grilled and served with a chilled Asian noodle salad
- 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



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



DELI SANDWICHES

- JR. TURKEY CLUB SANDWICH** | \$ 14.25
roasted turkey, bacon, cheddar cheese, lettuce, tomato, mayo on toasted sour dough bread, potato salad
- PASTRAMI RACHEL** | \$ 15.25
sliced pastrami topped with melted swiss cheese and cole slaw, 1000 island dressing on toasted rye-pumpernickel bread, potato salad
- BEST HAM SANDWICH EVER** | \$ 14.25
sliced Canadian bacon, Havarti cheese, arugula, sliced tomato and red onion with herb dijonaise on toasted sour dough bread, potato salad
- CHICKEN SALAD SANDWICH** | \$13.25
chopped chicken, chopped celery, lemon juice, Duke's mayo, shaved Vidalia onion, celery seed, salt & pepper with lettuce and tomato on a brioche roll, potato salad

EXECUTIVE LUNCH

PICK TWO | \$ 14.50
A SOUP / A SALAD / ½ SANDWICH

PICK THREE | \$ 16.50
A SOUP / A SALAD / ½ SANDWICH

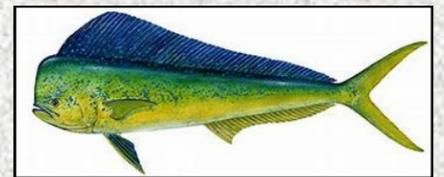
SOUP OF THE DAY
MARYLAND CRAB SOUP
ASPARAGUS BISQUE

CAESAR SALAD
TABLE SALAD
BEEF SALAD
COBB SALAD
FRESH FRUIT SALAD

PASTRAMI RACHEL SANDWICH
JR. TURKEY CLUB SANDWICH
BEST HAM SANDWICH EVER
CHICKEN SALAD SANDWICH

'TWO HANDS NEEDED'

- 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
- CRAB CAKE SANDWICH** | - market price -
broiled crab cake, lettuce, tomato, creole tartar sauce, brioche roll, fries
- FRIED MAHI MAHI TACOS** | \$ 15
mahi mahi tempura fried and served on flour tortillas with cabbage slaw, pico de gaya, cilantro lime crema, and micro wasabi sprouts, fries
- ROASTED TURKEY FRENCH DIP** | \$ 16
sliced turkey breast, French hoagie roll, horseradish aioli, Havarti cheese, natural jus, sidewinder fries
- PHILLY CHEESE RIBEYE STEAK SANDWICH** | \$ 16
shaved ribeye steak sauteed with peppers and onions, melted beer cheese sauce on a French hoagie roll, fries
- MEATBALL SUB** | \$ 16
French hoagie roll, meatballs, marinara sauce, melted mozzarella cheese, fries



BIG PLATES

- MARYLAND CRAB CAKE** | - market price -
an all jumbo lump crab cakes broiled and served with grilled asparagus and a side of creole tartar sauce
- HONEY-GINGER SALMON** | \$ 23
roasted Atlantic salmon fillet, honey and ginger glaze, coconut-saffron rice, stir-fried vegetables
- BISTRO FILET** | \$ 20
sous vide bistro filet, char-grill finished, side winder fries, horseradish-parmesan cheese aioli
- FETTUCCINE BOLOGNESE** | \$ 20
egg fettuccine topped with housemade bolognese sauce with ground beef and Italian sausage, marinara sauce, and grated pecorino romano cheese
- LOBSTER RAVIOLI** | \$ 22
lobster and ricotta cheese raviolis, a creamy lobster sauce with fresh Maine lobster meat, chives, 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



SIDES

- GRILLED ASPARAGUS** |
ONION RINGS \$ 8
- MASHED POTATOES** | **SAUTEED SPINACH** | **SIDEWINDER FRIES**
STIR FRIED VEGGIES \$ 6
- FRENCH FRIES** | \$ 5
- COLESLAW** | **POTATOSALAD** \$ 3

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

∞ FAMILY MEAL TO GO ∞

\$ 50

takeout only, serves 4

CAESAR SALAD
CHICKEN MARSALA WITH MASHED POTATOES
DINNER ROLLS

allow 30 minutes for preparation