

PRIVATE DINING
DINNER MENUS
SPRING 2021

the **GRILL**

AT HARRYMAN HOUSE



SIMPLE SUPPER

\$34.00/person or \$41.00/person with dessert added

FIRST COURSE

Please select three (3) Appetizers

DAILY SOUP SELECTION

CAESAR SALAD

romaine, torn bread croutons, caesar dressing,
shaved parmesan cheese

CAULIFLOWER POPCORN

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

TABLE SALAD

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

SECOND COURSE

Please select three (3) Entrées

MARYLAND CRAB CAKE

one jumbo lump crab cake broiled served with grilled asparagus
and creole tartar sauce

SPAGHETTI SQUASH

spaghetti squash tossed with asparagus, peas, and spinach in a marinara sauce,
basil oil drizzle, fresh ricotta cheese

BISTRO FILET

7 ounce teres major steak grilled to medium, served with
side-winder fries and horseradish parmesan cheese aioli

FETTUCCHINE BOLOGNESE

fettuccine pasta topped with house-made Bolognese sauce with ground beef,
Italian sausage, marinara sauce, and grated pecorino Romano cheese

DESSERT COURSE

Please Select two (2) desserts

NEW YORK CHEESECAKE

SORBET

ICE CREAM

the **GRILL**

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RELAXING DINNER PARTY

\$38.00/person or \$46.00/person with dessert added

FIRST COURSE

Please select three (3) Appetizers

DAILY SOUP SELECTION

CAESAR SALAD

romaine, torn bread croutons, caesar dressing,
shaved parmesan cheese

CHARRED AVOCADO SALAD

petite greens and romaine lettuce with heirloom carrots, snow peas, radishes,
cucumber, cherry tomatoes, sesame seeds, ginger miso vinaigrette

BRONZED MAHI MAHI BITES

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

SECOND COURSE

Please select three (3) Entrées

BAY SCALLOP AND SHRIMP RISOTTO

Arborio rice simmered with chicken stock and saffron and tossed with
bay scallops and shrimp finished with pecorino romano cheese

HONEY-GINGER SALMON

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

BOURBON NEW YORK STRIP STEAK

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

LOBSTER RAVIOLI

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

DESSERT COURSE

Please Select two (2) desserts

JO JO'S CHOCOLATE TEMPTATION

CINNAMON CHURROS WITH CHOCOLATE DIPPING SACUE

CRÈME BRULEE

the **GRILL**
AT HARRYMAN HOUSE



CELEBRATORY DINNER PARTY

\$50 / person includes dessert

FIRST COURSE

Please select three (3) Appetizers

DAILY SOUP SELECTION

BEET SALAD

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

MARYLAND CRAB DIP

lump crabmeat, cream cheese, Old Bay seasonings, Monterey jack cheese, diced scallions, grilled pita bread

KOREAN BBQ STEAK KABOB

Bulgogi-style BBQ steak with red onions and bell peppers grilled and served with a chilled Asian noodle salad

SECOND COURSE

Please select three (3) Entrées

FILET MIGNON

8oz filet mignon seared and served with beer battered onion rings and grilled asparagus
(\$11 upcharge per order)

PAN-SEARED ROCKFISH

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

CAST IRON PORK CHOP

10 oz Heritage Farms Cheshire bone in pork chop rubbed with brown sugar, garlic and Cajun seasonings and served with corn bread and grilled asparagus

MARYLAND CRAB CAKES

two jumbo lump crab cakes broiled served with grilled asparagus and creole tartar sauce

DESSERT COURSE

Please Select two (2) Desserts

JO JO'S CHOCOLATE TEMPTATION

CRÈME BRULÉE

APPLE CROSTADA WITH VANILLA ICE CREAM

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