

PRIVATE DINING  
**LUNCH MENUS**  
SPRING 2021



# 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, torn bread 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

#### PHILLY CHEESE RIBEYE STEAK SANDWICH

shaved ribeye steak sauteed with peppers and onions, melted beer cheese sauce  
on a French hoagie roll 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

#### SPAGHETTI SQUASH

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

#### FETTUCINE BOLOGNESE

fettucine topped with house-made Bolognese sauce with ground beef, Italian sausage, marinara 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

#### GREEK SALAD

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

#### CAESAR SALAD

romaine, torn bread 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, with a side of 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

