# Dinner Menu
# July 2010

(menu changes slightly every day)

*Our farm to table approach uses fresh seasonal ingredients from local farms and regional growers*

## HARRY'S TWO-COURSE MENU $25

### Appetizer Selection

**Exotic Mushroom Ravioli**
shiitake, arugula, reggiano salad, white truffle oil

-or-

**Seasonal Salad Mix**
local heirloom tomatoes, cucumbers and basil, extra virgin olive oil

### Entrée Selection

**Harry's Prime Rib Au Jus "Medium Rare at its Best"**
10 oz cut, vegetable du jour

-or-

**Handmade Ricotta Herb Gnocchi, Local Basil Pesto**
snap peas, summer squash, Haskell Farm corn

## Steaks and Chops

**Harry's Award Winning Prime Rib Au Jus,**
**"Medium Rare at its Best"**
Grill Cut 12oz 24.95 Savoy Cut 18oz 29.95
*Recommended Wine: "The Bulletin Place" Cabernet 7.25*

**18 oz Bone-in Black Angus Sirloin** 32.50
cabernet butter, crispy shaved onions, Sunny Girl Farm mixed beans

**Harry's New York Sirloin Strip Steak,** 12 oz Iowa corn fed beef 28.50
cabernet butter, crispy shaved onions, Sunny Girl Farm mixed beans

**Grilled Filet Mignon Béarnaise,** sautéed mushrooms
**8 oz** center cut 28.75
**10 oz** center cut 33.95

**Chevre and Herb Crusted Petite Filet** 25.50
Sunny Girl Farm beets, fresh horseradish, arugula

**Grilled Colorado Lamb Chops** 28.25
local eggplant and kale, French green lentils, rosemary demi

## Today's $20 Plates

**Grilled Wild Alaskan Shrimp, Orange Poppy Seed Vinaigrette**
shaved prosciutto, local peaches, black mission figs

**Organic Grilled Chicken Breast**
summer glazed vegetables, tarragon jus

**Seafood Stew**
jumbo shrimp, Mediterranean mussels, little neck clams, saffron tomato broth

## Entrées

**Grilled Hawaiian Ridgeback Swordfish** 25.00
**caught by Captain Jason Fujita of the Kelly Ann**
himalayan red rice, Haskell Farms sugar plum - almond relish, roasted jalapeno aioli

**Harry's Classic Horseradish-Crusted Alaskan King Salmon** 26.95
**from the F.V. Rose Captains Lori Whitmill & Sherry Tuttle**
local farm cucumber, local heirloom tomatoes, sugar snap peas

**Panache of Cobia, Shrimp, Scallop** 22.00
handmade pappardelle pasta, baby zucchini, ginger

**Buttermilk Battered Tangier Island Soft Shell Crabs** 28.95
local sweet corn, avocado, oregano, charred plum tomato

**Butter Poached Maine Lobster** 24.95
crab risotto, celery heart, fennel, english peas

**Broiled Jumbo Lump Crab Cakes, Lemon–Artichoke Soubise** 27.95
spiced sundried tomatoes, local sweet pea tendrils

**Ancho Chili Dusted Local Diver Sea Scallops** 25.00
local corn, fig, serrano ham, red pepper coulis

**Grilled Hawaiian Walu** 26.95
**caught by Captain Loane Lata of the Kilauea**
local cucumber – heirloom tomato salsa, cilantro lime vinaigrette

## Sides

**Lobster Mashed Potatoes** 13.95
**Whipped Sweet Potatoes** 4.25
**Garlic Fingerling Potatoes** 5.95
**Haskell's Farm Corn on the Cob** 3.50
**Bacon Horseradish Mashed Potatoes** 4.95
**Fresh Cut French Fries** 3.95
**Sunny Girl Farm Mixed Beans** 5.25
**Sautéed Asparagus** 4.95
**Exotic Mushrooms** 4.50
**Seasoned Spinach** 5.95
**Crispy Shaved Onions** 3.95

## Raw Bar

**Freshly Shucked Oysters on the Half Shell**

| East Coast 2.35ea | West Coast 2.45ea |
|---|---|
| *Beavertail(RI) | *Blue Point (CT) |
| *Cape Breton (NS) | *Reach Island (WA) |
| *Steamboat (WA) | *Triton Cove (WA) |

**Premium Oysters 2.95 ea**
*Raspberry Point (PEI)

### Build Your Own Plateau

**Jumbo Shrimp** 2.50ea
**Cherrystone Clams on the ½ Shell** 1.00ea
**½ of a 1lb Maine Lobster** 10.95

*Consuming items served raw or undercooked may increase your risk of food borne illness

## Appetizers

**Chilled Sweet Pea Soup** tomato relish, reggiano crisp 5.75
**Maryland Crab Soup** 6.95
**Classic French Onion Soup** 6.50
**New England Clam Chowder** 6.95

**Buttermilk Battered Tangier Island Soft Shell Crab** 14.50
local sweet corn, avocado, oregano relish

**Ahi Tuna Tartare,** cherry tomato and avocado 12.00
**Crisp Calamari,** ripe tomato coulis 8.95
**Clams Casino** 8.75
**Harry's Jumbo Shrimp Cocktail** 12.50
**Hot Crabmeat and Artichoke Dip** 11.95
**Reggiano and Truffle French Fries** 6.95
**Lobster Dumplings,** vanilla sweet chili sauce, mango 12.00

## Salads

**Sunny Girl Farm Roasted Beet Salad** 9.00
organic cumin, shaved fennel, local cucumber, orange dressing

**Local Watermelon Salad** 7.95
balsamic, red onion, arugula, toasted pistachio

**Harry's Greek Style Salad,** herb vinaigrette dressing 7.95

**Caesar Salad**, organic romaine hearts, 7.25
reggiano cheese, sourdough croutons

**Seasonal Salad Mix** 7.95
local heirloom tomatoes, cucumbers and basil, extra virgin olive oil

**Baby Spinach Salad** 8.95
spiced pecans, sundried cherries, red onion, maytag blue cheese, fig walnut vinaigrette

**Summer Chopped Salad** 6.50
pickled vegetables, bell pepper, peaches, local cucumber, hard boiled egg

**California Organic Chicken Sesame Salad** 11.25
finely sliced napa cabbage, radicchio, romaine wonton crisps, citrus sesame dressing

**Crab Cake Garden Salad,** creamy garlic herb dressing 15.95

## Sandwiches

**Maine Lobster Roll,** homemade potato chips 18.95

**Crab Cake Sandwich** 15.95
remoulade sauce, coleslaw, french fries

**Open Faced Prime Rib** 14.50
creamed horseradish sauce, french fries

**Charbroiled Ground Sirloin Burger** 10.95
relish of tomato, bacon, blue cheese

**Jenny Farm Steakburger** 12.95
pasture fed beef from a local Unionville farm cheddar cheese, caramelized onions

**Buttermilk Battered Tangier Island Soft Shell Crab BLT** 14.95
lettuce, tomato, applewood bacon

## FEATURED FLIGHT- FOUR FACES OF RIESLING

| | glass | bottle |
|---|---|---|
| Loredona Riesling, Monterey '08 | 7.25 | 28 |
| Michel Fonné Riesling, Bennwihr, Alsace, France '06 | 9.50 | 37 |
| Leitz Eins Zwei Dry Riesling Trocken Rheingau, Germany '08 | 9.50 | 37 |
| Wehlener Sonnenuhr Riesling Kabinett '07 S.A.Prum, Germ. | 12.50 | 49 |

Flight of All Four (2 oz. Each) 13.00