



Dinner Menu

Appetizer

SELECT ONE APPETIZER

LOBSTER & SWEET CORN CHOWDER (ADDITIONAL \$2.00)
NEW ENGLAND CLAM CHOWDER (ADDITIONAL \$2.00)
SALAD OF SEASONAL GREENS WITH BALSAMIC VINAIGRETTE

TUSCAN ROASTED TOMATO AND CANNELLINI BEAN SOUP
BABY SPINACH SALAD WITH A FIG WALNUT VINAIGRETTE
HARRY'S CLASSIC CAESAR SALAD

Entrée

SELECT THREE ENTRÉES

GUARANTEED ENTRÉE COUNT REQUIRED THREE BUSINESS DAYS PRIOR

HARRY'S AWARD-WINNING PRIME RIB OF BEEF AU JUS SERVED MEDIUM \$46.00 PER PERSON
Baked Stuffed Potato and Chef's Seasonal Vegetable

GRILLED PETITE FILET MIGNON SERVED MEDIUM \$48.25 PER PERSON
Au Gratin Potatoes and Chef's Seasonal Vegetables

BROILED CHESAPEAKE JUMBO LUMP CRAB CAKES \$54.95 PER PERSON
Herbed New Potatoes, Red Bell Pepper and Zucchini with Sauce Crudo

GRILLED ATLANTIC SALMON FILET \$42.95 PER PERSON
Coconut, Red Curry Sauce with Jasmine Rice

SLICED ROAST PORK LOIN \$39.50 PER PERSON
Sauce Piperade, Au Gratin Potatoes and Chef's Seasonal Vegetables

GRILLED EUROPEAN-STYLE CHICKEN BREAST PROVENCAL \$39.50 PER PERSON
Fresh Herb New Potatoes and a Lemon Thyme Reduction

ROASTED EUROPEAN-CUT CHICKEN BREAST \$39.50 PER PERSON
with Spinach & Fontina Cheese Stuffing, Roasted New Potatoes, Red Pepper Coulis

MISO MIRIN SEARED ESCOLAR \$42.95 PER PERSON
Scallion Rice, Haricot Verts and Red Bell Peppers

PAN SEARED CORVINA \$48.25 PER PERSON
Tomatillo Salsa, Crispy Onion, Green Onion Corn Cake

Dessert

SELECT ONE DESSERT

HARRY'S SIGNATURE ICE CREAM
BITTERSWEET CHOCOLATE MOUSSE CAKE WITH RASPBERRY SAUCE
MARGARITA CHEESECAKE WITH ORANGE DULCE DE LECHE

HOMEMADE CARROT CAKE
WARM APPLE CRISP WITH CARAMEL SAUCE
ALA MODE (ADDITIONAL \$2.00)

HARRY'S CUSTOM ROASTED COFFEE, DECAFFEINATED COFFEE, AND GOURMET HOT TEA

ALL PRICES SUBJECT TO 20% SERVICE CHARGE
Our menu contains the following food allergens:
dairy, egg, peanut, tree nuts, fish, shellfish, soy, wheat