



# 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