



## Luncheon Menu

### Appetizer

SELECT ONE APPETIZER

LOBSTER & SWEET CORN CHOWDER (ADDITIONAL \$2.00)  
SALAD OF SEASONAL GREENS WITH BALSAMIC VINAIGRETTE  
BABY SPINACH SALAD WITH A FIG WALNUT VINAIGRETTE  
ROASTED GARLIC & SPINACH RAVIOLI WITH SAUTÉED MUSHROOMS, RUSTIC TOMATO SAUCE  
SEARED AHI TUNA, SNOW PEA SLAW, SRIRACHA CREAM, JULIENNE CRISP WONTON (ADDITIONAL \$2.00)  
TUSCAN ROASTED TOMATO SOUP WITH OLIVE PESTO  
HARRY'S CLASSIC CAESAR SALAD

### Entrée

SELECT THREE ENTREES

GUARANTEED ENTRÉE COUNT REQUIRED THREE BUSINESS DAYS PRIOR TO EVENT DATE

GRILLED EUROPEAN-CUT CHICKEN BREAST with Local Mushrooms, Greek Olives, Grape Tomatoes in a Tomato Fondue  
GRILLED ATLANTIC SALMON FILET, Ravigôte Sauce with Roasted Yukon Gold Potatoes and Seasoned Spinach  
BROILED CHESAPEAKE JUMBO LUMP CRAB CAKE, with Sauce Crudo, Herbed New Potatoes and Seasonal Vegetable  
(ADDITIONAL \$15.00 FOR 2)  
STUFFED SHIITAKE MUSHROOMS with Sautéed Spinach, Sundried Tomatoes and Manchego Cheese  
FLAT IRON FRENCH BROIL served Medium with a Cabernet Reduction Sauce, Roasted Medallion of Yukon Gold Potatoes and Chef's Seasonal Vegetable  
HARRY'S AWARD WINNING PRIME RIB OF BEEF AU JUS (8 OZ) served medium with French Fries and Chef's Seasonal Vegetable  
WARM ASPARAGUS AND GRUYERE QUICHE with Local Seasonal Greens in a Raspberry Vinaigrette  
CAVATELLI PASTA SORENTO with Sweet Italian Sausage, Local Mushrooms and Bell Peppers in a Blush Sauce

### Dessert

SELECT ONE DESSERT

HARRY'S SIGNATURE ICE CREAM  
WARM APPLE CRISP WITH CARAMEL SAUCE  
ALA MODE (ADDITIONAL \$1.50)  
BITTERSWEET CHOCOLATE MOUSSE CAKE WITH RASPBERRY SAUCE  
MARGARITA CHEESECAKE WITH ORANGE DULCE DE LECHE  
HOMEMADE CARROT CAKE

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

\$30.75 PER PERSON

ALL PRICES SUBJECT TO 20% SERVICE CHARGE

Our menu contains the following food allergens:  
dairy, egg, peanut, tree nuts, fish, shellfish, soy, wheat

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