



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, JULIENNED 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 SORENTINO 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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