

Harry's Savory Grill Lunch Menu

Appetizers

BEEF CARPACCIO

ARUGULA & FRISEE, SEA SALT, REGGIANO, CROSTINI 15.95

HOT CRAB & ARTICHOKE DIP

CRISPY SOURDOUGH CROUTONS 13.95

CRISPY CALAMARI MUSTARD LEMON AIOLI, PEPPADEW, SCALLION,

CILANTRO, BLACK SESAME SEEDS 14.95

ESCARGOTS À LA BOURGUIGNONNE 11.95

CLAMS CASINO 14.95

TUNA TARTARE MANGO-HABANERO PURÉE, AVOCADO,

WONTON CRISP, PEA TENDRILS, BLACK SESAME 14.95

ROASTED CAULIFLOWER

SMOKED PAPRIKA, PARMESAN, BASIL AIOLI 9.95

*Raw Bar & Chilled Seafood

Freshly Shucked Oysters on the Half Shell

*CONSUMING UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

EAST COAST 3.00EA

WEST COAST 3.25EA

PREMIUM 3.50EA

BLUE POINT (CT)

COMPASS POINT (WA)

KUMAMOTO (CA)

HARVEST MOON (RI)

SUMMER LOVE (PEI)

CHERRYSTONE CLAMS ON THE ½ SHELL 1.50 EA

CRABMEAT COCKTAIL 16

CHILLED ½ MAINE LOBSTER 17

JUMBO SHRIMP COCKTAIL 3.75 EA

Soups & Salads

NEW ENGLAND CLAM CHOWDER 8.95

FRENCH ONION SOUP 8.95

BROCCOLI & CHEDDAR SOUP 7.95

CAESAR SALAD SHAVED REGGIANO 8.95/12.95

SALAD VERT BIBB LETTUCE, TARRAGON, CHIVES, CHAMPAGNE VINAIGRETTE 7.95

ROASTED SQUASH & KALE SALAD FETA CHEESE, SPICED PUMPKIN SEEDS, DRIED CRANBERRIES, CREAMY MAPLE DIJON DRESSING 11.95

SHAVED BRUSSELS SPROUTS TOASTED ALMONDS, TOMATO, SIEVED EGG, REGGIANO, FRESH LEMON VINAIGRETTE 12.95

BLT WEDGE PEPPER CRUSTED PORK BELLY, TOMATO, RED ONION, BLEU CHEESE DRESSING 12.95

CRAB CAKE GARDEN SALAD MIXED GREENS, TOMATOES, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 17.95

MAINE LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 24.95

ADD TO ANY SALAD:

GRILLED CHICKEN +4, GRILLED SHRIMP +3.75 EA, CRAB CAKE +15, SCALLOP +5EA, JUMBO LUMP CRABMEAT +16

Sandwiches

(SERVED WITH FRIES, SUBSTITUTE SIDE SALAD OR SIDE CAESAR +2)

PRIME RIB SANDWICH OPEN-FACED, CREAMY GARLIC DRESSING, HORSERADISH SAUCE 24.95

CHARBROILED GROUND SIRLOIN BURGER CRISPY FRIED ONIONS, TOMATO,

PEPPER JACK CHEESE, GARLIC HERB AIOLI 15.95

HOT ROAST BEEF & CHEDDAR CRISPY FRIED ONIONS, SIDE CREAMY HORSERADISH

& AU JUS 15.95

THE GEORGIAN SCORCHER BUTTERMILK BATTERED CHICKEN BREAST,

PEACH-HABANERO SAUCE, FENNEL-JICAMA SLAW 15.95

CRAB CAKE SANDWICH FRESH SLAW, LEMON AIOLI 17.95

LOBSTER ROLL MAINE LOBSTER, BUTTERED NEW ENGLAND STYLE ROLL 19.95

Entrées

HARRY'S AWARD WINNING PRIME RIB

AU JUS "MEDIUM RARE AT ITS BEST," WHIPPED POTATOES

CHEF'S CUT 10OZ 29.95 GRILL CUT 12OZ 32.95 SAVOY CUT 18OZ 38.95

BROILED JUMBO LUMP CRAB CAKES JICAMA & FENNEL SLAW, RAVIGOTE SAUCE 33.95

JUMBO LUMP CRABMEAT REMOULADE AGED CHEDDAR, TOASTED BRIOCHE,

CREOLE TOMATO SALAD 18.95

CRAB MAC & CHEESE MIXED GREEN SALAD 16.95

FAROE ISLAND SALMON BROCCOLINI, COUS COUS, BEURRE NOISSETTE,

BUTTERNUT SQUASH PUREE 28.95

Steak

EACH STEAK COMES WITH A COMPLIMENTARY SAUCE OR TOPPING

YOU MAY ADD ADDITIONAL TOPPINGS FOR \$3 EACH

GRILLED FILET MIGNON 6OZ 29.95 8OZ 35.95

16OZ NEW YORK STRIP STEAK 39.95 18OZ 45 DAY AGED RIBEYE 44.95

SAUCES: PEPPERCORN SAUCE • BÉARNAISE • BORDELAISE

BERCY BUTTER • BACON-BOURBON BUTTER

TOPPINGS: SAUTÉED ONIONS • SAUTÉED MUSHROOMS

Create Your Own Surf & Turf

ADD ANY OF THE FOLLOWING TO YOUR STEAK OR ENTRÉE

JUMBO LUMP CRAB CAKE 15 • GRILLED SHRIMP 3.75 EA

SCALLOP 5 EA • OSCAR STYLE 18

6OZ MAINE LOBSTER TAIL 28 • JUMBO LUMP CRABMEAT 16

Brandywine Valley Restaurant Week Menu

Two Course Lunch \$15

Starter

SALAD VERT

-OR-

CLAM CHOWDER

Entrée

STEAK FRITES

BROILED FLAT IRON STEAK, FRENCH FRIES,

GREEN BEANS, BERCY BUTTER

-OR-

BLACKENED SNAPPER

BASMATI RICE, ASPARAGUS, LEMON CREMA

Sides

BUTTER POACHED ASPARAGUS 8.95

SAUTÉED SPINACH 7.95

SAUTÉED HARICOT VERTS 6.95

SAUTÉED BRUSSELS SPROUTS 8.95

TRI-COLOR CARROTS 7.95

LOBSTER MASHED POTATOES 17.95

KENNETT SQUARE MUSHROOMS 8.95

BACON-HORSERADISH MASHED POTATOES 7.95

ROASTED NEW POTATOES 6.95

WHIPPED POTATOES 6.95

ONION RINGS 9.95

WE ONLY USE PURE PEANUT OIL FOR ALL FRIED ITEMS

*OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:

DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY,
AND WHEAT