

Harry's Savory Grill Lunch Menu

PLEASE REFRAIN FROM SPEAKER PHONE USE WHILE DINING



Appetizers

HOT CRAB & ARTICHOKE DIP GRILLED FOCACCIA 15.95
CRISPY CALAMARI SUN DRIED TOMATOES, OLIVES, PARSLEY, LEMON AIOLI 16.95
AHI TUNA TARTARE NIÇOISE OLIVE TAPENADE, OVEN DRIED TOMATO, SOFT BOILED EGG, CHIVE, HOUSE CHIPS 17.95
CLAMS CASINO BACON, CASINO BUTTER 18.95
VOL AU VENT D'ESCARGOT AU CHAMPAGNE 15.95

Raw Bar & Chilled Seafood

FRESHLY SHUCKED OYSTERS ON THE HALF SHELL
EAST COAST 3.00EA WEST COAST 3.25EA PREMIUM 3.50EA
*CHERRYSTONE CLAMS ON THE 1/2 SHELL 3EA
CRABMEAT COCKTAIL 20
JUMBO SHRIMP COCKTAIL 4 EA

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

Soups & Salads

NEW ENGLAND CLAM CHOWDER 12.95 • CARROT GINGER BISQUE 12.95 • FRENCH ONION SOUP 12.95
CAESAR SHAVED REGGIANO 9.95/12.95 SALAD VERTE HOUSE VINAIGRETTE 9.95
FIELD GREENS SALAD HONEY CRISP APPLE, CANDIED PECANS, GORGONZOLA, ROASTED SHALLOT BALSAMIC DRESSING 12.95
BLT WEDGE PEPPER CRUSTED PORK BELLY, TOMATO, RED ONION, BLEU CHEESE DRESSING 13.95
CRAB CAKE GARDEN SALAD BIBB LETTUCE, TOMATO, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 26.95
LOBSTER BIBB SALAD AVOCADO, TOMATO, CITRUS DRESSING 26.95

Sandwiches

(SERVED WITH FRIES, SUBSTITUTE SIDE SALAD OR SIDE CAESAR +3)
PRIME RIB SANDWICH OPEN-FACED, CREAMY HORSE RADISH SAUCE, AU JUS 33.95
LAFRIEDA DOUBLE BURGER BACON, SPECIAL SAUCE, LETTUCE, AMERICAN CHEESE, PICKLED ONIONS 17.95
HOT ROAST BEEF GRUYERE, WATERCRESS, CRISPY ONIONS, PEPPERONCINI, CREAMY HORSE RADISH 17.95
SOFT SHELL CRAB BLT NUESKE'S BACON, LETTUCE, TOMATO, MAYO 26.95
FRIED CHICKEN BREAST SPICY MAYO, LETTUCE, PICKLES 15.95
ROASTED TURKEY CLUB BACON, LETTUCE, TOMATO, MAYO, HOUSE CHIPS 15.95
CRAB CAKE LETTUCE, TOMATO, TARTAR SAUCE 26.95
LOBSTER ROLL MAINE LOBSTER SALAD, BUTTERED NEW ENGLAND STYLE ROLL 26.95

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Brandywine Valley Restaurant Week Pre-Fix Lunch

2 COURSES FOR \$20

1st Course

NEW ENGLAND CLAM CHOWDER -OR- CAESAR SALAD SHAVED REGGIANO, CROUTONS -OR-
TUNA TARTARE NIÇOISE OLIVE TAPENADE, OVEN DRIED TOMATO, SOFT BOILED EGG, CHIVE, HOUSE CHIPS

2ND COURSE

PRAWNS & POLENTA BACON JAM, CHIVES

-OR-

STEAK FRITES HARICOTS VERTS, BERCY BUTTER, FRIES

-OR-

AIRLINE CHICKEN BREAST ASPARAGUS, ROASTED POTATOES, BORDELAISE

-No Substitutions, Dine-In Only-

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Steaks & Entrees

CLASSIC PRIME RIB, 10OZ CHEF'S CUT AU JUS "MEDIUM RARE AT ITS BEST," AU GRATIN POTATOES 41.95
GRILLED PETIT FILET MIGNON ASPARAGUS & BÉARNAISE 41.95
10OZ HANGER STEAK, CREEKSTONE FARMS ROASTED CARROTS & BORDELAISE 39.95
BEEF BOURGUIGNON ONIONS, MUSHROOMS, EGG NOODLES 25.95
COQ AU VIN AIRLINE CHICKEN BREAST, CARROTS, CIPOLLINI ONIONS, MUSHROOMS, WHIPPED POTATOES, RED WINE JUS 22.95
GRILLED PORK CHOP PEAR & CURRANT MOSTARDA, SWISS CHARD, CORNBREAD 36.95
JUMBO LUMP CRAB CAKE APPLE-FENNEL SLAW, NUESKE'S BACON, CHIVES, BROWN BUTTER 26.95
LINGUINI & CLAMS GRILLED FOCACCIA 23.95

Add Ons to any Salad, Steak or Entree

JUMBO LUMP CRAB CAKE 25 • GRILLED SHRIMP 4 EA • SCALLOP 10 EA • OSCAR STYLE 22
6OZ MAINE LOBSTER TAIL 29 • JUMBO LUMP CRABMEAT 20 • GRILLED CHICKEN 4

Sides

LOBSTER MASHED POTATOES 26.95 • BACON-HORSE RADISH MASHED POTATOES 11.95 • WHIPPED POTATOES 9.95 • ROASTED GARLIC NEW POTATOES 10.95
MAC & CHEESE 12.95 • REGGIANO & TRUFFLE FRIES TRUFFLE AIOLI 15.95 • ASPARAGUS 11.95 • HARICOTS VERTS 10.95 • SAUTÉED SPINACH 11.95
EXOTIC MUSHROOMS CHIVES 13.95 • SIDE SALAD TOMATO, CUCUMBER, HOUSE VINAIGRETTE 8.95

-SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE-

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

*OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:
DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY & WHEAT

9/17