

Dinner October 13, 2019

PLEASE KINDLY REFRAIN FROM USING THE SPEAKER OPTION
ON CELL PHONES WHILE DINING

*Raw Bar & Chilled Seafood

Freshly Shucked Oysters on the Half Shell

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

EAST COAST 3.00 EA.	WEST COAST 3.25 EA.	PREMIUM OYSTERS 3.50 EA.
BLUE POINT (CT)	CRANBERRY CREEK (WA)	HARVEST MOON (CT)
DEWEY DIAMONDS (DE)	EMERALD COVE (BC)	SHIGOKU (WA)

Soups & Salads

NEW ENGLAND CLAM CHOWDER 7.95 FRENCH ONION SOUP 8.95
BROCCOLI AND CHEDDAR 7.95

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

BABY SPINACH SALAD CAPRIKORN FARMS GOAT FETA, RASPBERRIES, TOASTED
PINENUTS, CUCUMBER, RASPBERRY POPPYSEED VINAIGRETTE 10.95

CAESAR SALAD SHAVED REGGIANO 8.95/12.95

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

TUSCAN KALE SALAD PARMIGIANO REGGIANO, GARLIC CROUTONS,
LEMON VINAIGRETTE 9.95

HARRYS CHOPPED GREEK SALAD 10.95

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

MAINE LOBSTER SALAD BIBB LETTUCE, AVOCADO, TOMATO 23.95

CHERRYSTONE CLAMS ON THE 1/2 SHELL 1.50 EA

CRABMEAT COCKTAIL 16 CHILLED 1/2 MAINE LOBSTER 17

JUMBO SHRIMP COCKTAIL 3.75 EA

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 13.95

ESCARGOTS À LA BOURGUIGNONNE 11.95

CLAMS CASINO 14.95

TUNA TARTARE AVOCADO, TOMATO JAM, CRISPY LAVASH, MICRO GREENS 14.95

ROASTED CAULIFLOWER SMOKED PAPRIKA, PARMESAN, BASIL AIOLI 9.95

ARTISAN CHEESE BOARD 16.95

Steak

OUR SIGNATURE 45 DAY AGED 18OZ RIBEYE 44.95

GRILLED FILET MIGNON CENTER CUT
6OZ 29.95 8OZ 35.95 12OZ 41.95

16OZ NEW YORK STRIP STEAK 38.95

24OZ PORTERHOUSE 48.95

Steak Enhancements

EACH STEAK COMES WITH A COMPLIMENTARY SAUCE OR TOPPING
YOU MAY ADD ADDITIONAL TOPPINGS FOR \$3 EACH

SAUCES: PEPPERCORN SAUCE • BÉARNAISE • BORDELAISE

TOPPINGS: SAUTÉED ONIONS • SAUTÉED MUSHROOMS
BERCY BUTTER • BACON-BOURBON BUTTER

Create Your Own Surf & Turf

ADD ANY OF THE FOLLOWING TO YOUR ENTRÉE

JUMBO LUMP CRAB CAKE 14 • GRILLED SHRIMP 3.75 EA • SCALLOPS 5 EA

JUMBO LUMP CRABMEAT 16 • OSCAR STYLE 18 • 6OZ MAINE LOBSTER TAIL 27

Land

HARRY'S AWARD WINNING PRIME RIB AU JUS "MEDIUM RARE AT ITS BEST," AU GRATIN POTATOES

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

RECOMMENDED STEAK WINE: ST. FRANCIS CABERNET SAUVIGNON, SONOMA VALLEY '16 14GLS/54BTL

PETITE FILET OSCAR 6OZ FILET, LUMP CRAB MEAT, ASPARAGUS, BÉARNAISE 34.95

PAN SEARED DUCK BREAST MAINE BLUEBERRY GASTRIQUE, NAPA CABBAGE, ROASTED PARSNIPS & RED PEPPER 28.95

BROILED PRIME PORK CHOP GLAZED PLUMS, CARAMELIZED FENNEL, RAINBOW CHARD 27.95

GRILLED RACK OF LAMB TRUMPET MUSHROOMS, HARICOTS VERTS, GRILLED SWEET ONIONS, DEMI 36.95

Sea

BROILED JUMBO LUMP CRAB CAKES JICAMA & FENNEL SLAW, RAVIGOTE, CRISPY JICAMA 32.95

LOCAL DIVER SEA SCALLOPS SAFFRON RISOTTO, SUCCOTASH, SWEET PEA PUREE, SCALLIONS 31.95

PRAWN SCAMPI LINGUINI, GARLIC LEMON BUTTER, DICED TOMATO, BASIL CHIFFONADE, PARMESAN 31.95

Fin Fish

FAROE ISLAND SALMON STICKY RICE, COMPRESSED CUCUMBER, MARINATED HEIRLOOM TOMATOES, SUNDRIED TOMATO VINAIGRETTE 28.95

WILD HALIBUT SPINACH SAGE GNOCCHI, ROASTED BUTTERNUT SQUASH, BUTTERNUT PUREE, RED PEPPER, BEURRE NOISSETTE 32.95

PAN SEARED CHILEAN SEA BASS MUSHROOM & FARRO RAGOUT, GRAPE TOMATOES, LEEK & CHIVE CREAM 34.95

Veg

HEARTS OF PALM SCAMPI LINGUINI, GARLIC, LEMON BUTTER, DICED TOMATO, PARMESAN, BASIL 25.95

VEGAN SEITAN "CHICKEN" MARSALA RICE, HARICOTS VERTS 26.95

Sides

LOBSTER MASHED POTATOES 17.95

BACON-HORSERADISH MASHED POTATOES 7.95

CRAB MAC & CHEESE 12.95

HERB ROASTED Tri-Color FINGERLINGS 6.95

AU GRATIN POTATOES 8.95

ONION RINGS 9.95

SEASONED SAUTÉED SPINACH 7.95

SAUTÉED BRUSSELS SPROUTS 8.95

KENNETT SQUARE MUSHROOMS 8.95

BUTTER POACHED ASPARAGUS 8.95

SAUTÉED HARICOTS VERTS 6.95

ROASTED TRI-COLOR CARROTS 7.95

-SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE-

Sunday's Classic 3-Course Dinner

\$35

1ST COURSE

CAESAR SALAD

-OR-

NEW ENGLAND CLAM CHOWDER

2ND COURSE

PRIME RIB AU JUS

CHEF'S CUT, AU GRATIN POTATOES

DESSERT

CLASSIC CRÈME BRÛLÉE

-NO SUBSTITUTIONS-

THANK YOU TO DELAWARE TODAY READERS FOR VOTING US BEST STEAKHOUSE, BEST RESTAURANT NORTH WILMINGTON & MORE.....

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, WHEAT