

DINNER PLATED MENU

MENUS ARE DESIGNED FOR A THREE-COURSE MEAL. PLEASE SELECT ONE STARTER, THREE ENTREES, AND ONE DESSERT.

STARTERS

SOUPS

MARYLAND CRAB*
OLD BAY, LUMP CRAB
NEW ENGLAND CLAM CHOWDER
POTATO, CREAM, BACON
CLASSIC CHICKEN NOODLE*
CARROT, THYME, HERBS
BEEF & MUSHROOM BARLEY
RIBEYE, CREMINI, BEEF BROTH
CREAMY CORN CHOWDER*

SALADS

CAESAR
PARMESAN, ROMAINE, FOCACCIA CROUTONS
SPINACH & LOLA ROSA*
FRESH MUSHROOMS, GRUYERE, BALSAMIC VINAIGRETTE
FARM GREENS*
CUCUMBER, TOMATO, HOUSE VINAIGRETTE
FRISÉE & BABY KALE*
RADISH, RADICCHIO, CARROT, RED WINE VINAIGRETTE

ENTRÉES SELECTIONS

PLEASE CHOOSE ONE SAUCE FOR EACH ENTRÉE SELECTED. INCLUDES CHEF'S SELECTION OF VEGETABLE & STARCH.

HARRY'S AWARD WINNING PRIME RIB OF BEEF* \$67.95
AU JUS, CREAMY HORSERADISH SAUCE
GRILLED HANGER STEAK* \$62.95 BORDELAISE OR PEPPERCORN
BRAISED BEEF SHORT RIB* \$63.95 AU POIVRE OR RED WINE REDUCTION
GRILLED 6OZ FILET* \$69.95 BORDELAISE OR CHARRED ONION RELISH
HARRY'S SIGNATURE 4 OZ. CRAB CAKE \$69.95
RAVIGOTE OR SWEET CORN RELISH OR CHIPOTLE AIOLI
PAN-SEARED ATLANTIC SALMON* \$57.95 MUSHROOM-CHIVE CREAM OR PICKLED LEMON AIOLI
FENNEL DUSTED MAHI MAHI* \$69.95 MUSHROOM RAGOUT OR SAFFRON BEURRE BLANC
ROASTED DUCK BREAST* \$59.95 HONEY-ORANGE GLAZE OR PORT-CHERRY REDUCTION
GRILLED AIRLINE CHICKEN BREAST* \$49.95 RUSTIC TOMATO OR LYONNAISE
STUFFED PORTOBELLO MUSHROOM CAPONATA* \$49.95 PARSLEY PESTO

DESSERT SELECTIONS

HARRY'S CARROT CAKE BRANDIED CURRANT, CARROT CREAM, PECAN STREUSEL
CHOCOLATE CHAMBORD MOUSSE CAKE
CITRUS PANNA COTTA* FRESH BERRY COMPOTE, CINNAMON CRUMBLE
SEASONAL CHEESECAKE
CLASSIC CRÈME BRÛLÉE* BISCOTTI
CHEF'S TASTING TRIO CHOCOLATE RASPBERRY MOUSSE, MINI CRÈME BRÛLÉE, APPLE CRUMBLE
CHURROS CARAMELIZED PINEAPPLE, TOASTED COCONUT CHANTILLY, DULCE DE LECHE

LA COLOMBE COFFEE, DECAFFEINATED COFFEE, GOURMET HOT AND ICED TEAS INCLUDED

where great events happen!