

Harry's New Year's Eve Menu



3-Course Prix Fixe \$110

Appetizers

(CHOICE OF 1)

LOBSTER BISQUE

FINES HERBS, CRÈME FRAICHE

NEW ENGLAND CLAM CHOWDER

HARRY'S CLASSIC CAESAR SALAD

SHAVED REGGIANO, CROUTONS

BEET & BURRATA SALAD

ARUGULA, ORANGE, TOASTED PINE NUTS

OYSTERS ON THE HALF SHELL 5EA

COCKTAIL SAUCE, MIGNONETTE, LEMON

HARRY'S SHRIMP COCKTAIL 4EA

COCKTAIL SAUCE, HORSERADISH, LEMON

CLAMS CASINO 4EA

BACON, CASINO BUTTER

VOL AU VENT D'ESCARGOT AU CHAMPAGNE

HAZELNUT BUTTER

OCTOPUS CARPACCIO

CRISPY POTATO, SMOKED PAPRIKA, ROMESCO,
ARBEQUINA EXTRA VIRGIN OLIVE OIL

STEAK TARTARE

CAPERS, SHALLOT, CURED EGG YOLK, CORNICHON,
FOCACCIA

Entrées

(CHOICE OF 1, NO SUBSTITUTIONS)

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

GRILLED FILET MIGNON ASPARAGUS, BÉARNAISE

HARRY'S CAJUN RIBEYE SMOKED BLUE CHEESE, CHARRED BROCCOLINI

NEW YORK STRIP STEAK HOUSE MADE ONION RINGS, CABERNET BUTTER

BRAISED LAMB SHANK ALMOND COUSCOUS, POMEGRANATE, PRESERVED LEMON

ROASTED RACK OF IBERICO PORK CONFIT OF ONION, CRISPY YUKON GOLD POTATO, CHIMICHURRI *\$10 SUPPLEMENT*

HAZELNUT CRUSTED HALIBUT TRUMPET MUSHROOMS, BUTTERNUT SQUASH PUREE, WILTED GARLIC SPINACH

BROILED JUMBO LUMP CRAB CAKES APPLE-ENDIVE SALAD, CANDIED WALNUTS, BROWN BUTTER

SEARED DIVER SCALLOPS PUMPKIN RISOTTO, SWISS CHARD, RED WINE GASTRIQUE, PEPITAS

WAGYU BEEF RAGU WAGYU BEEF CHEEKS, SAN MARZANO TOMATOES, ROOT VEGETABLES, MAFALDINE PASTA, LEMON RICOTTA *\$10 SUPPLEMENT*

WILD MUSHROOM PAPPARDELLE BLACK PEPPER, PECORINO ROMANO, BURGUNDY TRUFFLES

Entrée Additions

ADD ANY OF THE FOLLOWING TO YOUR STEAK OR ENTRÉE

**JUMBO LUMP CRAB CAKE +25 • GRILLED SHRIMP +4 EA • SCALLOP +12 EA • OSCAR STYLE +23
6OZ MAINE LOBSTER TAIL +29 • COLOSSAL CRABMEAT +21**

Additional Sides

NUESKE'S BACON-HORSERADISH MASHED POTATOES 11.95

LOBSTER MASHED POTATOES 28.95

CRAB MAC & CHEESE TOASTED BREADCRUMB, CHIVES 23.95

CREAMED SPINACH BECHAMEL & BRIE 12.95

ASPARAGUS FINES HERBS, HOLLANDAISE 11.95

**BRUSSELS SPROUTS PECORINO ROMANO,
NERO DE ORO BALSAMIC 13.95**

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, SESAME

MENU IS SUBJECT TO CHANGE