

H
HARRY'S
 CAFE • STEAK

Spring 2011
 -Dinner-

SHELLFISH

Alaskan King Crab Legs	17.50
Maine Lobster Cocktail	19.95
Maryland Fresh Lump Crab Cocktail	16.50
Jumbo Shrimp Cocktail	5.95 each
Oysters on the Half Shell	2.45 each
Clams on the Half Shell	1.95 each

APPETIZERS

Onion Soup au Gratin	9.50	Short Rib Sliders	13.00
Mushroom Bisque	9.50	<i>red onion marmalade, garlic aioli</i>	
Tuna Tartare	14.00	Crispy Lobster Spring Rolls	14.00
<i>avocado, blue corn tortilla</i>		<i>cumin citrus sauce</i>	
Lobster Stuffed Mushrooms	16.00	Goat Cheese Soufflé	13.00
<i>lemon & white wine</i>		<i>endive, pistachios, balsamic reduction</i>	
House Made		Seafood Tacos	14.50
Canadian Bacon	10.50	<i>rock shrimp, bay scallops, squid</i>	
<i>apple sauce</i>		Maryland Style Crab Cake	17.50
		<i>shaved fennel & red pepper vinaigrette</i>	

SALADS

	<i>Single / To Share</i>
Caesar Salad, <i>shaved parmesan, croutons</i>	11.00 / 16.50
Greek Salad, <i>white anchovies, lemon vinaigrette</i>	11.50 / 17.25
Harry's Salad, <i>mustard vinaigrette</i>	12.50 / 18.75
Roasted Beet & Arugula Salad	12.00 / 18.00
<i>fennel, orange, goat cheese, chardonnay vinaigrette</i>	
Iceberg Wedge, <i>tomato, blue cheese dressing</i>	11.00 / 15.00
Beefsteak Tomato / Three Ways	13.50 / 18.75
<i>danish blue cheese and bacon</i>	
<i>vidalia onions, herb ranch</i>	
<i>house made mozzarella</i>	

Executive Chef: Joseph Mallol

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PRIME STEAKS

8oz. Filet Mignon	31.50
14oz. Filet Mignon	41.50
16oz. Bone-In Filet	53.00
26oz. Bone-In Rib Eye	47.50
22oz. Bone-In N.Y Strip	48.50
38oz Porterhouse for Two	46.50pp

All steaks served with Harry's Housemade Steak Sauce
 OUR ARTISANAL STEAKS ARE USDA PRIME DRY AGED
 IN HARRY'S MEAT LOCKER FOR 28 DAYS

MEATS, CHOPS & RACKS

14oz. Kobe Beef Burger	29.50
Colorado Rack of Lamb	46.00
Cajun Boneless Rib Eye	31.50
Berkshire Pork Chop	36.00

MAINE LOBSTER

Broiled or Steamed	Market Price
Stuffed with Jumbo Shrimp and Maine Crabmeat	+15.00

CAFÉ SPECIALTIES

Atlantic Salmon, <i>asparagus, beets, new potatoes, mustard beurre blanc</i>	27.50
Florida Grouper, <i>cauliflower, chorizo, artichoke hearts, tomato</i>	28.50
BBQ Diver Sea Scallops, <i>succotash risotto, red pepper vinaigrette</i>	31.00
Lemon Sole Piccata, <i>escarole, polenta fries</i>	29.50
Shrimp & Penne Pasta, <i>artichoke, roasted tomatoes, garlic broth</i>	19.50
Curried Lamb Stew, <i>basmati rice, mango chutney</i>	18.50
Bell & Evan's Free Range Chicken, <i>spinach, whipped potatoes</i>	24.00
Prime Hanger Steak, <i>asparagus, fingerling potatoes, béarnaise</i>	26.00
Hanover Steak Sandwich, <i>caramelized onions, gruyère cheese</i>	16.50
The Classic Harry's Sirloin Burger, <i>hand cut french fries</i>	13.50
Chicken Paillard, <i>baby spinach, blue cheese, crispy onion</i>	15.50

SIDES

POTATOES 8.50	VEGETABLES 9.50
Hash Browns	Sautéed Escarole
Hand Cut French Fries	Grilled Asparagus, <i>béarnaise</i>
Harry's Stuffed Baked Potato	Sautéed Wild Mushrooms
Whipped Potatoes	Tempura Onion Rings
Polenta Fries	Peas & Bacon
	Dominick's Creamed Corn
	Spinach <i>steamed, creamed or sautéed</i>