

H
HARRY'S
CAFE • STEAK

Spring 2011
 —Lunch—

SHELLFISH

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

APPETIZERS

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

SALADS

Harry's Salad, <i>mustard vinaigrette</i>	12.50
Caesar Salad, <i>shaved parmesan, croutons</i>	11.00
Roasted Beet & Arugula Salad 12.00 <i>fennel, orange, goat cheese, chardonnay vinaigrette</i>	12.00
Greek Salad, <i>white anchovies, lemon vinaigrette</i>	11.50
Iceberg Wedge, <i>tomato, blue cheese dressing</i>	11.00
Grilled Shrimp & Spinach Salad 14.00 <i>portabella mushroom, grape tomato & charred onion vinaigrette</i>	14.00
BBQ Skirt Steak Salad, <i>goat cheese, roasted beets, portabella mushrooms</i>	21.00
Grilled Tuna Salad, <i>olives, tomatoes, arugula, cabernet vinaigrette</i>	19.00
Chicken Paillard, <i>baby spinach, blue cheese, crispy onion</i>	15.50
Beefsteak Tomato / Three Ways 13.50 <i>danish blue cheese and bacon • vidalia onions, herb ranch • house made mozzarella</i>	13.50

SANDWICHES

Harry's Brioche Lobster Rolls	25.00
Grilled Tuna Club, <i>7 grain bread, wasabi mayo</i>	16.50
Grilled Chicken Sandwich, <i>goat cheese, arugula, balsamic</i>	13.50
Two Handed BLT, <i>chipotle mayo, avocado</i>	14.50
The Classic Harry's Sirloin Burger, <i>hand cut french fries</i>	13.50
Hanover Steak Sandwich, <i>caramelized onions, gruyère cheese</i>	16.50
Greek Style Lamb Burger, <i>tzatziki</i>	14.50
4 Egg Omelette, <i>fines herbes & gruyère</i>	13.50

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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

PRIME STEAKS

Filet Mignon	8oz. 31.50 / 14oz. 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 AND 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

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>

Executive Chef: Joseph Mallol