

COFFEES

Regular Coffee	3.50	Decaf Coffee	3.50
Café au Lait	3.50	Hot Tea	3.00
Espresso	4.50	Double Espresso	6.00
Decaf Espresso	4.50	Dbl Decaf Espresso	6.00
Americano	5.50	Coretto (w/ Sambuca)	8.50
Macchiato	4.75	Double Macchiato	6.50
Cappuccino	5.50	Decaf Cappuccino	5.50
Viennese Cappuccino	5.75	Mochaccino	6.75
Latte	5.50	Decaf Latte	5.50

COFFEE DRINKS

COLD.....12.00

Ritorno - Espresso, Myers Rum, Benedictine, Brown Sugar

Beatrice - Espresso, Level Vodka, Gran Marnier, Fresh Cream

Coffee Time - Espresso, Level Vodka, Cointreau, Fresh Cream

Espresso Martini - Espresso, Belvedere Vodka, Kahlua,

Coole Swan Irish Cream

HOT.....10.00

Amore - Coffee, Amaretto di Saronno, Fresh Cream

Jamaican - Coffee, Appleton Gold Rum, Kahlua, Fresh Cream

Irish - Coffee, Jameson, Fresh Cream

Keoke - Coffee, Kahlua, Crème de Cacao, Fresh Cream

Black Forest - Coffee, Kirshwasser, Crème de Cacao, Fr. Cream

Spanish - Coffee, Cointreau, Cardenal Mendoza Brandy,

Tia Maria, Fresh Cream

HARRY'S

CHAMPAGNE BRUNCH

NOON - 4 PM

UNLIMITED CHAMPAGNE & CHAMPAGNE COCKTAILS



BLOOD ORANGE MIMOSA

Champagne, Blood Orange, Mint

GRAPEFRUIT CHAMPAGNE COCKTAIL

Champagne, Ruby Red Grapefruit, Sugar,
Bitters

CLASSIC KIR ROYAL

Champagne, Chambord, Meyer Lemon Twist

CLASSIC BELLINI

Champagne, White Peach Puree

Appetizers

Shrimp Cocktail	5.95 p/p
Crab Cocktail	16.50
Caesar Salad	10.00
Harry's Salad	12.00
Lobster Spring Rolls	13.00
Greek Salad with White Anchovies	11.50

Brunch Specials

Steak & Eggs	24.00
Two Eggs any Style Served with a 5oz Hanger Steak, Home Fries & Toast	
Eggs with Duck & Mushroom Hash	16.00
Hash Browns Mixed with Duck Confit & Mushrooms Topped with Two Eggs any Style & Toast	
Organic Four Egg Omelette	13.50
Finés Herbs & Gruyere with Home Fries & Toast	
House Made Waffle	14.00
With Vanilla Yogurt & Fresh Berries	
Cornflake & Coconut Crusted French Toast	
Maple Syrup & Fresh Berries	14.00

Benny and the Eggs

2 poached eggs, an english muffin & Hollandaise sauce
with:

<i>Smoked Salmon</i>	16.50
<i>Crab Cake</i>	18.00
<i>House Made Canadian Bacon</i>	17.00
<i>Florentine</i>	14.00

Entrees

Sirloin Burger	13.50
French Fries	
Tuna Burger	16.50
French Fries	
Chicken Paillard	15.50
With Baby Spinach, Bleu Cheese & Crispy Onions	
Shrimp & Avocado Club	18.50
With Harry's Chips	
Grilled Tuna Nicoise Salad	19.00
Mixed Salad with Red Wine Vinaigrette	
Hanover Steak & Cheese Sandwich	16.50
Caramelized Onions & Harry's Chips	

Sides

Bacon	7.50
Home Fries	8.50
French Fries	7.50
House Made Canadian Bacon	10.50
Fresh Berries	9.50