

HARRY'S

— GRILLE & TAVERN —

DINNER

APPETIZERS

FIRECRACKER SHRIMP 15
creamy sriracha

FRIED GREEN TOMATOES 13 | **V**
pepper jam, house-made pimento cheese

JUMBO SHRIMP COCKTAIL 16 | **GF**
giant shrimp, house cocktail sauce, lemon

TAVERN TINI* 15
grilled beef tenderloin, crispy onions, mashed russets, herbed demi

FRENCH ONION SOUP 8
traditional and classic, Swiss cheese

TOMATO SOUP CUP 5 | **BOWL** 9 | **V** | **GF**
basil pesto oil, shaved Romano

SIDES | 5

FRENCH FRIES **V**

SWEET POTATO FRIES **V**

MASHED RUSSETS **V**

HOUSE SALAD **V GF**

BRUSSELS SPROUTS **V GF**

GRILLED ASPARAGUS **V GF**

HOUSE CAESAR*

LOADED BAKED POTATO
\$3 upcharge

HARRY'S FAVORITES

GLUTEN FREE | GF
VEGETARIAN | V

*Item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness

HANDHELDS

BLACK LABEL BURGER 19*
our house blend of choice brisket, short rib and porterhouse, aged cheddar, applewood smoked bacon, pretzel roll, served with French fries

SALMON TACOS* 17
blackened salmon, pico de gallo, jicama slaw, smoked pepper aioli, grilled tortillas, served with French fries

FIRECRACKER SHRIMP TACOS 15
golden fried shrimp, jicama slaw, pico de gallo, creamy sriracha drizzle, served with French fries

TAVERN DIP* 19
thinly-sliced roast beef, smoked gouda on a baguette, horseradish cream sauce, rosemary au jus, served with French fries

HARRY'S CHICKEN SANDWICH 14
lettuce, tomato, avocado, house-made pimento cheese, applewood smoked bacon, brioche, served with French fries

GROWN UP GRILLED CHEESE & TOMATO SOUP 13
house-made pimento cheese, bacon, fresh tomato on toasted sourdough, chipotle aioli, served with a cup of tomato soup

SALADS

dressings: ranch, blue cheese, honey-mustard, house chipotle lime vinaigrette, balsamic, Caesar*, house lemon vinaigrette

HARRY'S SALMON SALAD* 19 | **GF**
mixed greens, blackened salmon, mango, quinoa, edamame, avocado, cucumber, grape tomatoes, house chipotle lime vinaigrette

DERBY COBB* 18 | **GF**
mixed greens, blue cheese crumbles, grape tomatoes, chopped egg, avocado, applewood smoked bacon, house lemon vinaigrette, choice of chicken or shrimp

WEDGE SALAD 10 | **GF**
iceberg, applewood smoked bacon, grape tomatoes, blue cheese crumbles, blue cheese

CAESAR SALAD* 10
chopped romaine, Caesar, house croutons, shredded Parmesan
add chicken \$5

YELLOWSTONE SALAD 18
beef tenderloin, mixed greens, blue cheese crumbles, bacon, tomato, onion strings, balsamic vinaigrette

FLATBREADS

THE AYRSLEY FLATBREAD 15
smoked gouda, bacon, green onion, chicken, pesto

VEGGIE FLATBREAD 14 | **V**
fresh Parmesan, grape tomatoes, smoked gouda, grilled asparagus, roasted peppers, basil pesto

ENTREES

FILET MIGNON* 44 | **GF**
all natural 8oz. aged, center-cut tenderloin, Harry's butter, served with asparagus and loaded baked potato

HARRY'S NY STRIP* 39 | **GF**
14oz. aged choice beef, Harry's butter, served with broccolini topped with house-made pimento cheese and loaded baked potato

BISON MEATLOAF 22
premium bison and beef, chipotle, applewood smoked bacon, smoked tomato jus, crispy onions, served with mashed russets and grilled asparagus

BONE-IN BERKSHIRE PORK CHOP* 26 | **GF**
center-cut 10oz., peach-cherry chutney, herbed pan sauce, served with mashed russets and grilled asparagus

FRESH ATLANTIC SALMON* 25 | **GF**
pan roasted, sweet bourbon glaze, served with grilled asparagus

CAJUN PASTA 20
mushrooms, Andouille sausage, tomatoes, penne, tossed in a Cajun cream sauce
choice of: grilled chicken | sautéed shrimp | vegetarian option served with mushrooms