

DINNER

APPETIZERS

FIRECRACKER SHRIMP 16

creamy sriracha

FRIED GREEN TOMATOES 13 | V

pepper jam, house, pimento cheese

JUMBO SHRIMP COCKTAIL 17 | GF

giant shrimp, house cocktail sauce, lemon

TAVERN TINI* 15

grilled beef tenderloin, crispy onions, mashed russets, herbed demi

FRENCH ONION SOUP 8.5

traditional and classic, Swiss cheese

TOMATO SOUP Cup 5 | Bowl 9 | V | GF

house recipe, topped with basil pesto oil & shaved Romano

SALADS

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

HARRY'S SALMON SALAD* 19.5 | GF

mixed greens, blackened salmon, mango, quinoa, edamame, avocado, cucumber, grape tomatoes, house chipotle lime vinaigrette

YELLOWSTONE SALAD* 19

beef tenderloin, mixed greens, blue cheese crumbles, bacon, tomato, crispy onions, balsamic vinaigrette

DERBY COBB* 14 | GF

add: chicken 5 | shrimp 5 | salmon 6

mixed greens, blue cheese, grape tomatoes, chopped egg, avocado, applewood smoked bacon, house lemon vinaigrette

WEDGE SALAD 9.5 | GF

iceberg, applewood smoked bacon, grape tomatoes, blue cheese, blue cheese dressing

CAESAR SALAD* 11

add: chicken 5 | shrimp 5 | salmon 6

chopped romaine, Caesar dressing, house croutons, shredded Parmesan

SIDES 6

FRENCH FRIES	V	
SWEET POTATO FRIES	V	
MASHED RUSSETS	V	
LOADED BAKED POTATO +3		
HOUSE CAESAR*		
HOUSE SALAD	V	GF
BRUSSELS SPROUTS	V	GF
SEASONAL VEGETABLES	V	GF

FLATBREADS

AYRSLEY FLATBREAD 16

smoked gouda, green onion, chicken, pesto, roasted red peppers, applewood smoked bacon, and drizzled with balsamic glaze

HARRY'S FLATBREAD* 17 | V

grilled beef tenderloin, caramelized onions, bleu cheese, aged Romano, arugula, grape tomatoes

VEGGIE FLATBREAD 15 | V

fresh Parmesan, grape tomatoes, smoked gouda, grilled asparagus, roasted peppers and basil pesto

HANDHELDS

BLACK LABEL BURGER* 19

our house blend of choice brisket, short rib and porterhouse, white cheddar, applewood smoked bacon, pretzel roll, tomato, lettuce, pickle, onion, served with French fries

SALMON TACOS* 19

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

FIRECRACKER SHRIMP TACOS 17

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

TAVERN DIP* 19.5

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

HARRY'S CHICKEN SANDWICH 16

lettuce, tomato, avocado, house pimento cheese, applewood smoked bacon, brioche, served with French fries

ENTRÉES

FILET MIGNON* 45

all natural 8oz. aged, center-cut tenderloin, Harry's butter, served with Brussels sprouts and loaded baked potato

HARRY'S NY STRIP* 39.5

14oz. aged choice beef, Harry's butter, served with Brussels sprouts, served with a loaded baked potato

BISON MEATLOAF 24

premium bison and beef, chipotle, applewood smoked bacon, smoked tomato jus, crispy onions, served with mashed russets and Brussels sprouts

BONE-IN BERKSHIRE PORK CHOP* 27 | GF

center-cut 10oz., peach-cherry chutney, herbed pan sauce, served with mashed russets and seasonal vegetables

FRESH ATLANTIC SALMON* 25 | GF

pan roasted, sweet bourbon glaze, served with mashed russets and seasonal vegetables

CAJUN PASTA 22

choice of: grilled chicken | sautéed shrimp | vegetarian option - mushrooms

andouille sausage, medley of red peppers, jalapeños, onions & tomatoes with penne pasta tossed in a Cajun cream sauce

HARRY'S FAVORITES

GLUTEN FREE | GF

VEGETARIAN | V