

HARRY'S CAFÉ MENU

FALL/WINTER 2009

Prices and availability are subject to change

Shellfish

Alaskan King Crab Legs	17.50
Maine Lobster Cocktail	19.95
Maryland Fresh Lump Crab Cocktail	16.50
Giant 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	
Mushroom Bisque	9.50	
Parfait of Tuna & Salmon Tartare	14.00	
Lobster Spring Rolls	13.00	
Crispy Blue Point Oysters <i>Rockefeller</i>	11.00	
Goat Cheese Souffle <i>balsamic, pistachio, endive</i>	12.50	
Hibachi Style Kabobs		
Chicken Satay 7.50	Chipotle Shrimp 9.50	Dry-Aged Sirloin 9.50

Salads

Baby Field Greens <i>chardonnay vinaigrette</i>	9.50
Greek Salad with White Anchovies	11.50
Harry's Salad	12.00
Tri- Color Salad <i>walnuts, cranberries, blue cheese, red wine vinaigrette</i>	10.50
Grilled Shrimp & Spinach Salad <i>portabella mushroom, grape tomato & charred onion vinaigrette</i>	13.00

HARRY'S CAFÉ MENU

FALL/WINTER 2009

Pasta

Orecchiette <i>shrimp, sweet sausages, broccoli rabe, garlic broth</i>	18.00
Truffled Mushroom Cavatelli <i>sage, parmesan cheese</i>	19.00

Sandwiches

Harry's Lobster rolls	19.50
The Hanover Steak & Cheese <i>caramelized onions</i>	16.50
Grilled Tuna Burger	16.50
Harry's Sirloin Burger	13.50
Chicken Salad <i>smoked gouda cheese</i>	13.50
Kobe Hot Dog <i>poppy seed sauerkraut</i>	14.50

Main Courses

Atlantic Salmon <i>French lentils, bacon, chanterelle mushroom</i>	25.50
Diver Sea Scallops <i>cauliflower puree, spinach, walnuts brown butter</i>	28.50
Roasted Halibut <i>rock shrimp risotto, tomato nage</i>	31.00
4 Egg Omelette <i>fine herbs, gruyere</i>	12.50
Roasted Free Range Chicken <i>mashed potatoes, sautéed spinach</i>	24.00
Curried Lamb Stew <i>basmati rice</i>	18.50
Hanger Steak with Fries	24.00
Grilled Chicken Paillard with Baby Spinach Bleu Cheese and Crispy Onions	15.50

From Harry's Meat Locker

Dry Aged Boneless Rib Steak <i>French fries, creamed spinach</i>	33.50
8oz Filet Mignon <i>French fries, cream spinach</i>	34.50

Side Dishes

Sauteed Broccoli Rabe	9.00
Roasted Shallot Crushed Potatoes	8.50

Fresh Steamed Edamame <i>Hawaiian sea salt</i>	7.50
Tempura Onion Rings	9.50
Hand Cut French Fries	7.50
Polenta Fries <i>truffle aioli</i>	9.00
Harry's Stuffed Baked Potato	8.50
Rock Shrimp Risotto	10.00
Spinach: <i>Steamed, Creamed, Sautéed</i>	9.50