

# HARRY'S STEAK 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

Mushroom Bisque	9.50
Lobster Stuffed Mushrooms <i>lemon, white wine</i>	14.00
Harry's Salad	12.00
House Made Canadian Bacon	10.50
Blue Point Oyster <i>Rockefeller</i>	11.00
Parfait of Tuna & Salmon Tartare	14.00
Goat Cheese Soufflé <i>balsamic, pistachio, endive</i>	13.50
Iceberg Wedge <i>bleu cheese, tomato</i>	10.00
Maryland Style Crab Cake <i>shaved fennel, red pepper vinaigrette</i>	16.50
Caesar Salad with Lemon Confit	10.00
Beefsteak Tomato / Three Ways <i>Danish Bleu Cheese and Bacon</i> <i>Vidalia Onions, Herb Ranch</i> <i>House Made Mozzarella</i>	12.50

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## Main Course

**Our Artisanal Steaks are USDA Prime Dry Aged in Harry's Meat Locker for 28 Days**

Dry Aged Filet Mignon on the Bone	53.00
Dry Aged N.Y. Strip on the Bone	48.00
Dry Aged Rib Steak on the Bone	46.00
Dry Aged Porterhouse for Two	45.00 per person

Filet Mignon	31.50 8oz
41.50 14oz	
14oz. Kobe Beef Burger <i>wild mushrooms</i>	29.50
Double American Lamb Chops	46.00
Jumbo Maine Lobster	25.00 per. lb.
Roasted Atlantic Salmon <i>mushroom, corn risotto</i>	27.50
Swordfish "Oscar" <i>asparagus, king crab legs, bearnaise</i>	38.00
Diver Sea Scallops <i>braised short rib, truffle sauce</i>	32.00

## **Side Dishes**

Sautéed Broccoli Rabe	9.00
Sautéed Wild Mushrooms	9.50
Roasted Asparagus with Crumbled Feta Cheese	9.50
Hash Brown Potatoes	8.50
Roasted Shallot Crushed Potatoes	8.50
Fresh Cut French Fries	7.50
Harry's Stuffed Baked Potato	8.50
Polenta Fries, truffle aioli	9.00
Spinach	9.50
<i>Steamed, Creamed, Sautéed</i>	