

The logo for Harry's Bar & Grill is enclosed in a decorative, double-lined rectangular frame with rounded corners. The word "Harry's" is written in a large, elegant, brown cursive script. Below it, the words "BAR & GRILL" are written in a smaller, bold, brown, all-caps sans-serif font.

Harry's

BAR & GRILL

MENU

BEER

Bud	9.50
Bud Light	9.50
Stella	9.50
Heineken	9.50
Corona	9.50
Guinness	9.50
Brooklyn IPA- Brooklyn Seasonal	9.50
Coney Island Pilsner	9.50
Sam Adams Lager	9.50
Seasonal Beer	9.50
St Pauly Girl NA	9.00

BAR BITES

Truffled Fresh Cut Fries	8
Artisan Nuts & Truffle Popcorn	10
<i>Marcona Almonds, Candied Cashews, & Truffle Scented Popcorn</i>	
Country Olives & Hummus	10
<i>Rosemary Pita, Roasted Peppers & Tomatoes</i>	
Celery Scented Chips	8
<i>with Caramelized Shallot Dip</i>	
Bavarian Pretzel Sticks with Lager Mustard Gouda fondue	12
Local Artisan Cheese Board	17
<i>Cheese Market Selections Pomegranate Honey & Rustic Bread</i>	
Charcuterie Board	18
<i>Spiced Coppa, Shaved Parma Ham, Wild Boar Sausage, Smoked Duck Breast, Pickled Vegetables</i>	
Buffalo Chicken Meatballs	12
<i>Cayenne Glazed Meatball Stuffed with Bleu Cheese Fondue, Served with Celery Chips</i>	

WINES

BUBBLES

Poema, Penedes, Spain	17/68
La Marca Prosecco, Veneto, Italy	19/76
Nicolas Feuillatte Brut Reserve Sparkling Rosé, France	21/80
Taittinger, France	105
Veuve Clicquot, Yellow Label, France	200
Moet & Chandon, Brut Reserve Imperial, France NV	26/90

* An automatic gratuity of 20% will be added to all checks *

WHITE WINES

Franciscan Chardonnay, <i>Napa Valley, California</i>	18/72
Sonoma Cutrer Chardonnay <i>Sonoma County, California</i>	20/76
Barone Fini Pinot Grigio <i>Valdadige, Italy</i>	16/64
J Vineyards Pinot Gris, <i>Russian River Valley, California</i>	17/68
Whitehaven Sauvignon Blanc, <i>Marlborough, New Zealand.</i>	17/68
Pazo das Bruxas Albarino	15/60
Covey Run Riesling, <i>Columbia Valley, Washington</i>	15/60
Cakebread, Napa Valley, California 2013	95

ROSÉ

Fleu de Mer Provence, France	17/68
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RED WINES

Benziger Merlot, Sonoma County, California	17/68
Rodney Strong Pinot Noir, <i>Sonoma County, California</i>	19/76
Josh Cellars, California NV	16/54
Louis M. Martini Cabernet Sauvignon <i>Napa Valley CA</i>	18/72
Jordan Cabernet, Alexander Valley, California	23/105
Il Poggiano, Rosso di Montalcino, Tuscany, Italy	21/84
Don Miguel Gascon, Malbec, <i>Mendoza, Argentina</i>	18/72
Brooklyn Winery, Sonoma County Grown, <i>New York Vinified 2012</i>	18/72
Penfolds, Bin 9, South Australia 2013	45
Emeritus, Hallberg Ranch, <i>Russian River, California 2013</i>	105
Robert Mondavi, Maestro 50th Anniversary, <i>Napa Valley, California 201</i>	105
The Prisoner Zinfandel, Napa Valley, <i>California 2013</i>	105

COCKTAILS

Elit Martini <i>Stoli Elit Vodka, Served with Blue Cheese Stuffed Olives</i>	20
Harry's Classic Manhattan <i>Woodford Reserve, Sweet Vermouth, Bitters</i>	18

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Central Park Negroni <i>Hendricks Gin, Campari, Sweet Vermouth</i>	18
Raspberry Margarita Royale <i>Herradura Tequila, Chambord, Pomegranate Juice, Fresh Lime</i>	17
Texas Mule <i>Tito's Handmade Vodka, Fresh Lime Juice, Ginger Beer</i>	17
Gentlemen Jack Kentucky Buck <i>Fresh Lemon Juice, Simple Syrup, Bitters, Ginger Beer</i>	17
Peach Aviation <i>Aviation Gin, Cointreau, Fresh Lime, Bitters, Peach Puree</i>	16
Abilene <i>Captain Morgan Spiced Rum, Peach Nectar, Orange Juice</i>	16
Strawberry Bellini <i>Poema Sparkling Wine, Strawberry Puree</i>	16
Monarch Mule <i>Chambord* Liqueur, Jack Daniel's* Old No. 7 and Ginger beer</i>	16

SMALL PLATES

Soup of the Day	10
Smoked French Onion Soup	10
Pan Seared Diver Scallops <i>Crisp Apples and Frisee, Cider and Pomagrate Vinaigrette</i>	19
Fig, Bresaola and Gorgonzola Flatbread <i>Caramelized Figs, Petite Arugula</i>	18
Fire Roasted Tomatoes and Smoked Mozzarella Flatbread <i>Petite Basil, Barrel Aged Balsamic Reduction</i>	16
Wagyu Beef Combine Steak House Slider (2pc) <i>Smoked Cheddar, Crisp Pancetta, Roasted Tomatoes, Mustard Greens on Toasted Pretzel Bread</i>	18
Game Sausage Trio <i>Venison Merlot Sausage, Pheasant Sausage, Wild Boar Sausage, Red Cabbage Sauerkraut, Pickled Petite Vegetable Whole Grain Mustard</i>	18
Roasted Vegetable and Sweet Potato Tart <i>Pistachio Puree and Toasted Pumpkin Seeds</i>	15
Tender Green Salad <i>Organic Butter Lettuce, Heirloom Cherry Tomatoes, Pickled Onions, Goat Cheese Crouton with Lemon Poppy Seed Vinaigrette</i>	12
Kale Caesar Salad <i>Baby Kale, Romaine Lettuce, Toasted Flatbread Crouton, Shaved Parmesan, White Anchovies with Roasted Garlic Aioli Dressing</i>	15

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FOOD

SANDWICHES

- Harry's Burger** 20
*Shaved Onions, Beefsteak Tomatoes on Butter Brioche Bun
Choice of: American, Smoked Cheddar or Swiss Cheese
Add Peppered Bacon \$3*
- Fried Chicken Sandwich** 22
*Fried Amish Chicken Breast, Old Bay Aioli, Shaved Tomatoes,
Jicama Cole Slaw, on a Brioche Onion Roll*
- Marinated Grilled Vegetable Wrap** 24
*Grilled Squash, Onions and Portobello Marinated in
Balsamic Vinaigrette, Oyster Mushroom Bacon (vegan)
Roasted Pepper Hummus, on a Gluten Free Wrap*
- Hanger Steak Sandwich** 28
*Caramelized Shallots, Arugula, Charred Forest
Mushrooms, Bleu Cheese Horseradish Crème
on a Semolina Baguette*
- Carver Club** 21
*Free Range Turkey Breast, Slow Roasted Smoked Ham,
Pepper Crusted Bacon, Bibb Lettuce, Hot House Tomatoes,
Cranberry Mayo on a Multi Grain Croissant*
- Lobster Roll BLT** 30
*Butter Poached Lobster, New York Granny Smith Apples
& Anise, Maple Bacon, Micro Celery, on a Toasted Bun*

ENTRÉES

- Fresh Pappardelle with Mussels,
Razor Clams and Rock Shrimp** 30
*Toasted Garlic, Baby Leeks, Hot House Tomato,
Pepper Flakes, Myer Lemon Infused Olive Oil*
- 16oz Center Cut Bone In Ribeye Steak** 40
*Smoked Roasted Shallot Butter, Smoked Cheddar and
Yukon Hash, Herb Salad*
- Steak Frites** 34
Grilled Hanger Steak, Hand Cut Fries, Charred Spinach
- Pan Seared Alaskan Salmon** 32
Forbidden Black Rice, Shaved Fennel and Dates
- Porcini Crusted Amish Chicken Breast** 26
Polenta and Wild Mushroom Hash, Grilled Asparagus
- Ale and Whiskey Braised Short Rib** 35
*With Purple Potato Puree, Roasted Root Vegetable,
Crisp Shallots*
- Grilled Vegetable Ravioli** 24
*Charred Broccolini, Basil Roasted Tomato and
Broth & Ricotta Salata
Add Chicken 10 | Gluten Free Upon Request*

ADD ONS

- Hand Cut Fries** 6
- House Made Chips** 6
- Sweet Potato Fries** 7
- Herb Potato Salad** 7

- Grilled Asparagus** 8
- Marinated Forest Mushrooms** 8
- Fried Olives** 8

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