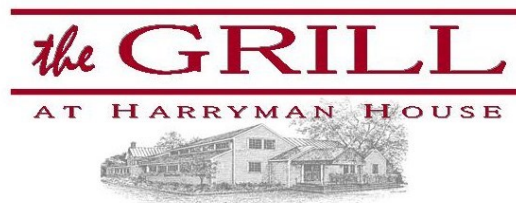


PRIVATE DINING
LUNCH MENUS
AUTUMN/WINTER 2022



SIMPLE LUNCH

\$31.00/person or \$40.00/person with dessert added

SOUPS & SALADS

Please select three (3) Appetizers

DAILY SOUP SELECTIONS

CAESAR SALAD

romaine, torn bread croutons,
caesar dressing, shaved parmesan cheese

TABLE SALAD

petite greens, cherry tomatoes,
cucumbers, red onions, lemon-dill vinaigrette

AUTUMN CRUNCH SALAD

baby kale, shaved brussel sprouts, and petite greens, with baby carrots, golden beets,
broccoli florets, and dried cranberries with a white balsamic vinaigrette finished
with toasted pumpkin seeds and goat cheese

ENTRÉES

Please select three (3) Entrées

THE BEST HAM SANDWICH EVER

sliced ham, Havarti cheese, arugula, sliced tomato and red onion, with an herb dijonaise
on toasted sour dough served with potato salad

FRIED MAHI MAHI TACOS

mahi mahi tempura fried and served on flour tortillas with asian veggie slaw,
guacamole, baha fish taco sauce, and diced scallions, fries

JR. TURKEY CLUB

roasted turkey, bacon, cheddar cheese, lettuce, tomato,
and mayonnaise on toasted farmers white bread with potato salad

QUICHE OF THE DAY

served warm with fresh fruit

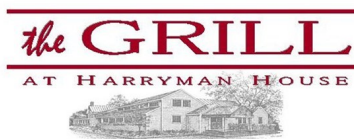
DESSERTS

Please Select two (2) Desserts

TOLLHOUSE PIE WITH VANILLA ICE CREAM

NEW YORK CHEESECAKE

SORBET



RELAXING LUNCH

\$36.00/person or \$46.00/person with dessert added

STARTERS

Please select three (3) Appetizers

DAILY SOUP SELECTION

COBB SALAD

petite greens, avocado, tomato, bacon, pepper-jack cheese, hard-boiled egg, chipotle ranch dressing

BEET & ARUGULA SALAD

citrus braised beets served chilled with arugula, chevre goat cheese, and puffed quinoa, lemon-dill vinaigrette

CAULIFLOWER POPCORN

cauliflower florets fried in rice flour and served with a honey-sriracha dipping sauce

ENTRÉES

Please select three (3) Entrées

GRILLED SALMON BLT

grilled salmon on grilled bread, bacon, lettuce, tomato, and mayonnaise served with potato salad

CLASSIC CHEDDAR CHEESEBURGER

our brisket and chuck blend of ground beef grilled and topped with melted Tillamook cheddar cheese on a brioche roll with lettuce and tomato, served with fries

MUSHROOM SPAGHETTI

spaghetti tossed with forest mushrooms in a mushroom cream with assorted vegetables and chopped tomatoes finished with grated pecorino romano cheese and micro arugula

SESAME TUNA SALAD

tuna loin seared in sesame seeds and ginger, sliced and served over a sauteed asian veggie slaw and finished with a ginger-soy sauce

DESSERTS

Please Select two (2) Desserts

TOLLHOUSE PIE WITH VANILLA ICE CREAM

CRÈME BRULEE

JO JO'S CHOCOLATE TEMPTATION

CHEESECAKE OF THE DAY

the **GRILL**
AT HARRYMAN HOUSE



SPLENDID LUNCH

\$41.00/person or \$51.00/person with dessert added

STARTERS

Please select three (3) Appetizers

DAILY SOUP SELECTION

CAESAR SALAD

romaine, torn bread croutons, caesar dressing, shaved parmesan cheese

BRONZED MAHI MAHI BITES

bite size pieces of mahi-mahi dusted with Cajun spices and seared served with a cilantro lime dipping sauce

AUTUMN CRUNCH SALAD

baby kale, shaved brussel sprouts, and petite greens, with baby carrots, golden beets, broccoli florets, and dried cranberries with a white balsamic vinaigrette finished with toasted pumpkin seeds and goat cheese

ENTRÉES

Please select three (3) Entrées

HONEY-GINGER TERIYAKE SALMON

salmon roasted and served with salmon fried rice, honey-ginger teriyaki drizzle

MUSHROOM SPAGHETTI

spaghetti tossed with forest mushrooms in a mushroom cream with assorted vegetables and chopped tomatoes finished with grated pecorino romano cheese and micro arugula

COBB SALAD WITH GRILLED SHRIMP

petite greens, avocado, tomato, bacon, pepper-jack cheese, hard-boiled egg, chipotle ranch dressing topped with three jumbo grilled shrimp

GRILLED COULOTTE FILET

a 7-ounce coulotte filet grilled and served with a mushroom fricassee and boursin mashed potatoes

DESSERTS

Please Select two (2) Desserts

JO JO'S CHOCOLATE TEMPTATION

APPLE CROSTADA WITH VANILLA ICE CREAM

CRÈME BRULÉE

the **GRILL**
AT HARRYMAN HOUSE

