

Harwood House Dinner Menu

SMALL BITES

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| FRIED BRUSSEL SPROUTS Butternut Squash, Candied Walnuts, Bacon, Apples, Maple Balsamic | 13 | SPICED RUM WHIPPED BRIE TARTLETS Mango Date Chutney, Shredded Coconut, Toasted Almonds, Balsamic Macerated Blueberries | 13 |
| STEAMED CLAMS OR MUSSELS Cold Smoke Scotch Ale, Stone Ground Mustard, Shallots, Thyme, Scallions, Butter, Grilled Italian Crostini | 14 | MUSHROOM GRATINÉE Button Mushrooms, Spanish Chorizo, Garlic, Scallions, Sherry, Gruyère, Croutons | 14 |
| PAN FRIED PRAWNS Pickled Pepper Tzatziki, Quick Pickled Cucumber | 14 | MAPLE WOOD SMOKED TROUT Pickled Pepper Tapenade, Whipped Sweet Onion and Dill Cream Cheese, Lemon, Crackers Two Trout Filets | 13 19 |
| BEER-BATTERED CALAMARI Sweet Chile Sauce | 12 | | |

LAND

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| PRIME RIB A Harwood Specialty, Slow Roasted for 8 Hours to Ensure Tenderness. Garlic Mashed Potatoes, Asparagus | 8-10OZ | 33 | 12-14OZ | 39 |
| NORTHWEST ANGUS RIBEYE Triple Pepper Crusted 14oz Ribeye, Roasted Garlic Gorgonzola Cream, Garlic Mashed Potatoes, Charred Broccolini | | | | 42 |
| BISON TENDERLOIN Sautéed Mushrooms, Port-wine Demi Reduction, Charred Broccolini, Garlic Mashed Potatoes | | | | 41 |
| BEEF TENDERLOIN MEDALLIONS Shelled Red Crab, Asparagus, Bearnaise, Garlic Mashed Potatoes | | | | 37 |
| WILD GAME MEATLOAF Buffalo, Elk and Ground Beef, Garlic Mashed Potatoes, Rich Brown Gravy, Sautéed Broccolini | | | | 24 |
| CHOICE SIRLOIN CHICKEN-FRIED STEAK Hand-Cut, Cubed and Breaded In-House, Rich Brown Gravy, Garlic Mashed Potatoes, Sautéed Broccolini | | | | 25 |
| BLACKENED MEDALLION SALAD Spinach, Fried Garlic and Shallots, Gorgonzola, Raspberry Purée, Port Balsamic Dressing | | | | 24 |

Add to Any Steak or Prime Rib Dinner

8oz Alaskan King Crab 40
Sautéed Mushrooms or Caramelized Onions 2

All of Our Steaks are Choice or Prime Grade Northwest Raised Beef

SEA AND STREAM

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| PAN ROASTED KING SALMON | 35 |
| Creamy Herbed Polenta, Arugula Chimichurri, Sweet Onion Asparagus and Roasted Wild Mushroom Grits Cake | |
| ALASKAN KING CRAB MERUS | 80 |
| Drawn Butter, Mashed Potatoes, Charred Broccolini | |
| TERIYAKI BALSAMIC PRAWNS | 31 |
| Citrus Miso Rice, Stir Fried Vegetables, Toasted Sesame Seed, Scallion, Crispy Garlic Ginger Rice Noodles | |

PASTA

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| CHICKEN LINGUINI | 22 |
| Sous Vide Chicken Breast, Alfredo, Roma Tomatoes, Parmesan | |
| SEAFOOD LINGUINI: FRUTTI DI MARE | 29 |
| Pan Sautéed Shrimp, Scallops, Mussels, Crab, Baby Clams, Garlic Cream Sauce | |
| PEPPERED BISON TENDERLOIN LINGUINI | 27 |
| Peppered Bison Tenderloin, Shrimp, Roasted Garlic Gorgonzola Cream, Fennel, Sweet Onion, Spinach | |

A LA CARTE

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| HEART OF ROMAINE | 7 |
| Parmesan, Bacon, Fried Shallots, Caesar Dressing | |
| SUMMER SALAD | 7 |
| Mixed Greens, Strawberry, Cucumber, Grape Tomato, Sunflower Seed, Strawberry Watermelon Vinaigrette | |
| ROASTED BEET SALAD | 8 |
| Spinach, Sliced Beets, Candied Walnuts, Chevre, Bacon, Apples, Grapes, Orange Vinaigrette | |
| CUP OF SOUP | 5 |
| BOWL OF SOUP | 6 |

Wine by the Glass

WHITE

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|-----------------|-----------------|------|-------|
| La Marca | Prosecco | NV | 8 |
| Geil | Riesling | 2016 | 9/32 |
| Mount Riley | Sauvignon Blanc | 2018 | 9/32 |
| Sean Minor | Chardonnay | 2017 | 8/28 |
| Mer Soleil | Chardonnay | 2019 | 10/35 |
| Vigneti Del Sol | Pinot Gris | 2019 | 8/28 |
| Zestos | Rosé | 2020 | 8/28 |

RED

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|------------------|------------------|------|-------|
| Primarius | Pinot Noir | 2017 | 10/35 |
| The Barrel Blend | Red Blend | 2017 | 12/42 |
| Amancaya | Malbec Cab Blend | 2016 | 12/42 |
| Boomtown | Merlot | 2019 | 10/35 |
| Justin | Cabernet | 2018 | 14/50 |
| Browne | Cabernet | 2019 | 12/42 |

For split plates, our kitchen will divide your dinner. An 8 dollar split plate fee will be applied. To ensure proper service, we are unable to provide separate checks for parties of 8 or more; an 18% service fee will be added to your party's check to be shared by the team that served you.

(*Consumption of any raw or undercooked animal products can be hazardous to your health.)