

# The HARRISON

## STARTERS

- THE HARRISON WINGS** blue cheese dipping sauce 12
- TUNA TARTAR TACOS** hand-cut crispy tacos, avocado, wasabi aioli 14
- POTATO SKINS AU GRATIN**, bacon, cheddar, sour cream and scallions 10
- KOBE MEATBALLS** whipped herb ricotta, rustic tomato basil sauce 14
- JUMBO LUMP CRABCAKE** whole grain mustard sauce 16
- CRISPY LOCAL CALAMARI** locally sourced, tomato sauce, chili flakes 14
- BRUSSEL SPROUTS** sesame honey, szechuan aioli 10
- TRUFFLE PARMESAN FRIES** white truffle oil, parmesan cheese 11
- MAC & CHEESE** signature cheese blend, toasted bread crumbs 10
- CLASSIC SHRIMP COCKTAIL** cocktail sauce, fresh horseradish 16

## PASTA

- SPICY RIGATONI VODKA** fresh paccheri pasta, basil, calabrian pepper 15
- BUCATINI CACIO & PEPE** parmigiano, black pepper 15
- SHRIMP & CRAB LINGUINE DIAVOLA** spicy cognac lobster sauce 19
- PAPPARDELLE SHORT RIB BOLOGNESE** short rib ragu, whipped ricotta 18

## BURGERS & SANDWICHES

- THE HARRISON BURGER** double stack, fully dressed, american 15  
add smoked bacon +2 add farm fried egg +3
- CRISPY COD FISH SANDWICH**  
tomato, lettuce, onion, pickles, cole slaw, cajun remoulade 17
- GRILLED CHICKEN SANDWICH**  
monteray jack, smoked bacon, beefsteak tomato, lemon aioli 15
- PRIME FRENCH DIP** shaved to order prime roast beef, horseradish cream au jus 21  
- Above served with french fries or coleslaw

## ENTRÉES

- POT OF MUSSELS FRITES** tarragon, dijon, white wine, French fries, garlic aioli 17
- LAGER BATTERED FISH AND CHIPS** lager tempura battered cod fish, homemade malt tartar sauce 17
- SCOTTISH SALMON** miso and sake marinade, celery puree, glazed carrots 22
- B.B.Q. RIBS** half rack fall off the bone danish pork ribs with fries & cole slaw 19
- EGGPLANT PARMESAN** fresh mozzarella, parmigiano, basil, baby spinach 16
- FRIED CHICKEN** buttermilk fried, coleslaw, fries, warm maple syrup 18

## *PRIX FIXE* \$20

available Mon – Fri 11:30 – 3  
for up to 12 guests

*Choose one*

### **Mixed Greens Salad**

tomato, cucumber, red onion, balsamic

### **Caesar Salad**

rustic croutons, parmesan

### **French Onion or Butternut Squash Soup**

*Choose one*

### **Spicy Rigatoni Vodka**

### **Scottish Salmon**

### **Chicken Milanese**

### **Eggplant Parmesan**

*Dessert*

**Warm Chocolate Cake with Vanilla Ice Cream**

## SOUPS AND SALADS

- FRENCH ONION SOUP** caramelized onion, crostini, Swiss cheese 9
- ROASTED BUTTERNUT SQUASH SOUP** curry, coconut, peanuts, cilantro 9
- B.L.T. WEDGE SALAD** peppered bacon, lettuce, tomato, onion, crumbled blue cheese dressing 10
- ROASTED BEETS & BABY ORGANIC KALE** crisp warm goat cheese, candied walnuts, raspberry vinaigrette 11
- CAESAR SALAD** romaine hearts, brioche croutons, shaved grana 10
- GREEK ISLAND SALAD** heirloom tomatoes, cucumbers, French feta, capers, onion, balsamic drizzle 11
- MARKET GREENS SALAD** bacon, egg, onion, tomato, cucumber, brioche croutons, Harrison vinaigrette: 9  
*grilled additions:* chicken 5 shrimp 7 salmon 10 sliced hanger 10

## *Steaks*

### **STEAK FRITES**

10oz. sliced prime hanger, fries, pan au poivre

### **CHATEAUBRIAND**

8 oz. filet mignon, scalloped potatoes au gratin, grilled asparagus, bordelaise sauce

### **PRIME KANSAS CITY STRIP**

16oz. on the bone, roasted heirloom carrots, mashed potato, chimichurri

## SIDES

- scalloped potatoes au gratin* 7  
*roasted carrots* 7 \* *grilled asparagus* 7 \* *sautéed baby spinach* 6  
*creamy cole slaw* 4 \* *French fries* 5 \* *whipped potatoes* 6

Alex Nash Executive Chef      Rodrigo Cadenillas Sous Chef

Consuming raw or undercooked, meats, poultry or seafood may increase your risk of foodborne illness.  
Please inform us of any food allergies as all ingredients may not be listed.

Theharrisonfp.com