

NEIGHBORHOOD  
RESTAURANT

# The HARRISON

COCKTAIL  
BAR

AMERICAN TAVERN

ALL DAY 3 COURSE PRIX FIXE (PLUS TAX & GRATUITY)

♡ *Happy Valentine's Day* ♡



## SMALL PLATES

### BRUSSELS SPROUTS

*honey, sesame, szechuan aioli (v)*

### SUSHI SAMPLER

*california roll (4pc), spicy tuna roll (4pc)*

### KOBE MEATBALLS

*ricotta, tomato-basil sauce*

### BURRATA & EGGPLANT CAPONATA

*served with crostini*

### PIG IN A BLANKET

### ICEBERG WEDGE

*smoked Nueske bacon, cherry tomatoes,  
roquefort blue cheese dressing, toasted breadcrumbs*

### TUNA TACOS

*sushi-grade tuna, avocado, wonton shells,  
sriracha aioli*

### CAESAR SALAD

*baby gem, brioche croutons, shaved grana padano*

## THE BURGER



*Pat LaFrieda proprietary double-stacked blend, smashed and fully dressed with American cheese  
on a brioche bun 45*

CHOICE OF *crispy fries or coleslaw*

ADDITIONS *bacon 3 | grilled onion 2 | fried farm eggs 2 | avocado 3*

## MAINS

### SPICY RIGATONI VODKA 54

*paccheri, fresh basil, calabrian pepper*

### PAPPARDELLE SHORT RIB BOLOGNESE 59

*fresh homemade wide ribbon pasta, tender short rib,  
tomato ragu, whipped ricotta*

### EGGPLANT PARMESAN 54

*fresh mozzarella, basil, marinara, baby spinach*

### LE POULET 56

*cajun chicken, chablis beurre blanc, hand-cut fries*

### BRAISED SHORT RIB 60

*Pat LaFrieda 5-hour braised short rib, pan-roasted diver  
scallops, truffle-wild mushroom risotto*

### BERKSHIRE PORK CHOP 60

*bourbon marinade, apple chutney, sweet potato mash*

### GRILLED BRANZINO 65

*cherry tomato, olive tapenade, basil, artichoke purée*

### SCOTTISH SALMON & SHRIMP PROVENCAL 66

*sautéed asparagus, pomme purée,  
blistered cherry tomatoes, beurre blanc*

### LOBSTER PAPPARDELLE 68

*homemade pappardelle, lobster tail, jumbo shrimp,  
plum tomato cognac cream sauce*

### SUSHI ROLL COMBO 50

*Rock and Roll: spicy kani, shrimp tempura,  
mango, cucumber, spicy mayo*

*Harrison Roll: shrimp tempura, cucumber,  
topped with spicy tuna, spicy mayo, eel sauce*

## The Primes

OUR MEATS ARE PROUDLY SOURCED  
FROM PAT LAFRIEDA MEATS

*Served with choice of sauce:  
chimichurri, house steak sauce, au poivre*

### 10oz FILET MIGNON 78

*served with pomme purée and grilled asparagus*

### 16oz PRIME RIBEYE 78

*served with pomme purée and grilled asparagus*

## DESSERTS

### NEW YORK CHEESECAKE

*fresh whipped cream,  
caramel sauce*

### CHOCOLATE LAVA CAKE

*warm chocolate cake,  
vanilla ice cream*

### KEY LIME PIE

*graham cracker crust,  
key lime zest, whipped cream*