

NEIGHBORHOOD  
RESTAURANT

# The HARRISON

COCKTAIL  
BAR

AMERICAN TAVERN



3 COURSE DINNER PRIX FIXE (PLUS TAX & GRATUITY)

## Happy Mother's Day

### Small Plates

**BRUSSELS SPROUTS**

*honey, sesame, szechuan aioli*

**TUNA TACOS**

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

**WAGYU MEATBALLS**

*ricotta, tomato-basil sauce*

**BURRATA & EGGPLANT CAPONATA**

*crostini*

**GENERAL HARRY'S CAULIFLOWER**

*tempura fried, sesame soy honey glaze, scallions*

**BABY GEM CAESAR**

*sourdough croutons, crispy parmesan, caesar dressing*

**STEAKHOUSE WEDGE**

*nueske bacon vinaigrette, fried shallots, cherry tomatoes, roqafort blue cheese dressing*

### Additions to Share

**HARRISON WINGS 16**

*honey chili pepper glaze, blue cheese*

**SPINACH ARTICHOKE DIP 16**

*hand-cut tortilla chip, picco de gallo, sour cream*

**ZUCCHINI & EGGPLANT CHIPS 17**

*tzatziki sauce*

**CRISPY CALAMARI 18**

*arrabbiata tomato basil sauce, garlic aioli*

**CRISPY RICE 19**

*spicy tuna, eel sauce, spicy aioli, tobiko*

**SHRIMP TEMPURA ROLL 13**

**CALIFORNIA ROLL 13**

**THE HARRISON ROLL 24**

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

### THE BURGER 49.95



*Pat LaFreida proprietary blend, smashed double patty, shredded iceberg, roma, kosher dill pickle, american cheese on a brioche bun, harrison sauce*

**CHOICE OF** *crispy fries or coleslaw*

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

### Mains

**FRENCH DIP 53**

*pat lafreida prime roast beef, gruyere, caramelized onion, french baguette, horseradish cream, au jus, hand cut fries*

**LE POULET 58**

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

**EGGPLANT PARMESAN 54**

*fresh mozzarella, basil, marinara, saute spinach*

**SPICY RIGATONI 54**

*paccheri, basil, calabrian pepper*

**HOMEMADE RICOTTA CAVATELLI 62**

*sweet italian sausage ragu, tuscan kale, fennel, parmesan*

**LOBSTER PAPPARDELLE 64**

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

**FAROE ISLAND MISO SALMON 64**

*sesame roasted mushroom, sweet potato, bok choy, jasmine rice*

**DOUBLE BERKSHIRE PORK CHOP 64**

*bourbon marinade, apple chutney, sweet potato mash*

**BRAISED SHORT RIB 64**

*pat lafreida 5 hour braised short rib, wild mushroom risotto, cabernet demi*

### The Primes

*All our meats are proudly sourced from Pat Lafrieda Meats.*

**PICK YOUR FAVORITE SAUCE**

*house steak chimichurri au poivre*



**STEAK FRITES 64**

*10 oz sliced hanger steak served with hand-cut fries and au poivre*

**USDA PRIME FILET MIGNON 70**

*8oz prime center cut filet mignon, served with pomme purée and grilled asparagus*

**16OZ RIBEYE 74**

*served with pomme purée and grilled asparagus*

### Desserts

CHOCOLATE LAVA CAKE

NEW YORK CHEESECAKE

KEY LIME PIE