

NEIGHBORHOOD
RESTAURANT

The **HARRISON**

COCKTAIL
BAR

AMERICAN TAVERN

We Wish You a Happy Holiday

Christmas Day Specials

ALL DAY 3 COURSE PRIX FIXE
plus tax & gratuity



SMALL PLATES

BRUSSELS SPROUTS

honey, sesame, szechuan aioli (v)

SHRIMP COCKTAIL

colossal shrimp

ICEBURG WEDGE

smoked Nueske bacon, toasted bread crumbs
cherry tomatoes, roquefort blue cheese dressing

CLASSIC CAESAR

hearts of romaine, brioche croutons,
shaved grana padano

KOBE MEATBALLS

ricotta, tomato-basil sauce

BURRATA CAPONATA

served with crostini

Christmas Day Specials

LOBSTER PAPPARDELLE

housemade pappardelle,
lobster tail, jumbo shrimp,
plum tomato cognac cream sauce
70

BABY LAMB CHOPS

rosemary grilled new zealand
lamb chop, crushed potatoes,
roasted brussels with pear
and pistachio, mint jelly &
chimichirri
78

PAT LAFRIEDA
PRIME RIB

16 oz
creamy horseraddish, au jus
84

MAINS

THE BURGER

Pat LaFrieda proprietary double-stacked blend,
smashed and fully dressed with american cheese
on a brioche bun.

CHOICE *crispy fries or coleslaw*

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

SPICY RIGATONI VODKA

paccheri, fresh basil, calabrian pepper 43

EGGPLANT PARMESAN

fresh mozzarella, basil, marina, baby spinach 43

BERKSHIRE PORK CHOP

double-cut, bourbon marinade, apple chutney,
sweet potato mash 74

SCOTTISH SALMON & SHRIMP PROVENCAL

sautéed asparagus, whipped potatoes,
blistered cherry tomatoes, beurre blanc 65

FILET MIGNON AU POIVE

Pat LaFrieda 10oz prime filet, pomme purée,
grilled asparagus, brandy peppercorn sauce 80

LE POULET

cajun chicken, chablis beurre blanc, hand - cut fries 60

BRAISED SHORT RIB

Pat LaFrieda 5-hour braised short rib,
wild mushroom risotto, cabernet demi 74

DESSERTS

KEY LIME PIE

fresh whipped cream

NEW YORK CHEESECAKE

fresh whipped cream,
caramel sauce

TIRAMISU

espresso soaked lady fingers,
mascarpone cream