

Harwood House Dinner Menu

APPETIZERS

MAPLE WOOD SMOKED TROUT Served with Red Onions, Capers, Cream Cheese and Crackers Two Trout Filets (18)	12	ROASTED GARLIC Served with Goat Cheese, Apples & Grilled Fontana Drizzled with Maple Balsamic	14
CRAB, SHRIMP & ARTICHOKE DIP Served with Italian Crostini	15	BAKED BRIE WITH HUCKLEBERRY COMPOTE Served with Crostini Drizzled with a Balsamic Reduction	12
ACCORDION STYLE CAPRESE Vine-Ripened Tomato, Mozzarella, Basil, Extra Virgin Olive Oil and a Balsamic Reduction	12	GARLIC PAN-FRIED PRAWNS Lightly Breaded and Sautéed Served with Cocktail Sauce and Lemon	15
MUSHROOM GRATINÉE Button Mushrooms, Gruyere, Spanish Chorizo, Garlic, Scallions and Croutons	13	SHRIMP COCKTAIL Served Chilled with Cocktail Sauce and Lemon	14
FRIED BRUSSEL SPROUTS With Butternut Squash, Candied Walnuts, Bacon and Apples Tossed in a Maple Balsamic	12	BABY STEAMED CLAMS OR MUSSELS Simmered in a Blend of Cold Smoke Scotch Ale, Stone Ground Mustard, Shallots, and Thyme Finished with Scallions and Butter Served with Grilled Italian Crostini	13
FAT TIRE BEER-BATTERED CALAMARI White Calamari Steaks Dredged in Flour, Fried Golden & Served with a Sweet Chili Sauce	12		

LAND

HARWOOD HOUSE FILET MIGNON Bacon Wrapped Premium Angus Filet with Sautéed Mushrooms and Port-Wine Demi Reduction Served with Charred Broccolini and Garlic Mashers	6OZ	30	8OZ	36
PRIME RIB A Harwood Specialty Slow Roasted for 8 Hours to Ensure Tenderness Served with Garlic Mashers and Asparagus	8-10OZ	27	12-14OZ	33
PRIME GRADE RIBEYE 14oz Cumin Dusted Ribeye Served with Coriander Rubbed Root Vegetables Topped with Traditional Chimichurri				38
TENDERLOIN MEDALLIONS Topped with Alaskan King Crab, Asparagus and Béarnaise Sauce Served with House-Made Thyme Gratin Potatoes with Fontina Cheese				32
KUROBUTA CENTER CUT TOMAHAWK PORK CHOP Cooked to Medium and Served with Balsamic Beets, Tomato Fig Jam and a Butternut Squash Purée				29
BREAST OF DUCK Cooked Medium to Mid Rare and Served with Roasted Carrots, a Ginger Port Reduction, Apricot Walnut Rice Croquettes, Pickled Raspberries and Lavender Honey Carrot Purée				28
WILD GAME MEATLOAF Made with Buffalo, Elk, and Ground Beef and Served with Garlic Mashers and a Rich Brown Gravy Stock Accompanied by Sautéed Broccolini				22
CHOICE SIRLOIN CHICKEN-FRIED STEAK Hand-Cut, Cubed and Breaded In-House and Served in a Rich Brown Gravy Stock Accompanied by Garlic Mashers and Sautéed Broccolini				22

Add to Any Steak or Prime Rib Dinner

Wild Mexican Prawns (3) 9 8oz Alaskan King Crab 22 6oz Maine Lobster Tail 20
Sautéed Mushrooms, Caramelized Onions, Béarnaise Sauce, or Blackening Seasoning 2

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

SEA

WILD ALASKAN SOCKEYE SALMON	29
Coriander Citrus Rubbed and Served with Balsamic Beets, Apricot Walnut Rice Croquettes, Mango Jalapeño Crème Fraîche and Sweet Chili Sauce	
WILD GULF PRAWNS	27
Served with Chili Butter Sauce, Coriander Roasted Root Vegetables, Heirloom Tomatoes and Hatch Chili & Lime Grits Cakes	
ALASKAN JUMBO KING CRAB	45
Red-King Crab Legs Served with Drawn Butter Served with House-Made Thyme Gratin Potatoes with Fontina Cheese and Charred Broccolini	
MAINE LOBSTER TAILS	48
Two 6oz Tails Served with Beet Mousse, Pickled Mustard Seeds, Tarragon Beurre Blanc, Apple and Apricot Walnut Rice Croquettes	
JUMBO NORTH ATLANTIC FRESH SEA SCALLOPS	32
Pan Seared and Served with Lavendar Honey Carrot Purée, Roasted Carrots, Sherry and Tomato Reduction, Apple and Bacon Crumb	

PASTA

CHICKEN FETTUCCINI	24
Chicken Breast Strips, Creamy Alfredo Sauce, Roma Tomatoes, & Fresh Parmesan	
SEAFOOD LINGUINI: FRUTTI DI MARI	28
Shrimp, Scallops, Mussels, Crab, and Clams Tossed in a Garlic Cream Sauce	
BEET FETTUCCINI	24
Sautéed Shredded Beets, Gruyere and Tarragon Cream Served Tableside	

GARDEN

BLACKENED MEDALLIONS & SPINACH SALAD	24
With Fried Garlic and Shallots, Blue Cheese, Raspberry Purée and a Port Balsamic Dressing	
BEET SALAD	12
Spinach, Sliced Beets, Candied Walnuts, Goat Cheese, and Bacon Tossed in an Orange Vinaigrette	
HEART OF ROMAINE WEDGE STYLE SALAD	8
Parmesan, Bacon, Fried Shallots and Caesar Dressing	