

*Harwood House Restaurant*

*Weekend Dinner Features*

June 8th-10th

*Appetizer*

MEDITERRANEAN CRAB, SHRIMP AND ARTICHOKE DIP

Creamy Artichoke, Shrimp, Sundried Tomatoes, Kalamata Olives and Sweet Drop Peppers Baked to Perfection Served with Italian Crostini's

14

*Entrées*

KUROBUTA TOMAHAWK PORK CHOP

Pan Seared in a Cast-Iron Skillet Served with the Chef Arrangement of Peanut and Sherry Cream Stuffed Piqué Chile, Jalapeno Pickled Pear Onions, Fried Smoked Garlic, Tomato Lime Reduction and Linguine Tossed in a Cilantro Vinaigrette

30

FRESH STEELHEAD

Pan-Seared and Served with the Chef Arrangement of Smoked Steelhead and Horseradish Mousse, Apple Brandy Terrine, Tart Cherry Anise Jus and Cinnamon Roasted Pickled Walnuts

29

FILET MIGNON

6oz. Prime Grade Northwest Beef Filet Served with a Celeriac and White Bean Pâté, Slow Roasted Tomato Demi-Glace, Caper Berries, Smoked Pearl Onions and Basil

32

PRIME RIB – A HARWOOD HOUSE SPECIALTY

8-10 oz.

12-14 oz.

16-18 oz.

27

33

39