

# 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 Chevre, Apples and Grilled Fontana Drizzled with Maple Balsamic	14
CRAB, SHRIMP & ARTICHOKE DIP Served with Italian Crostini	15	GARLIC PAN-FRIED PRAWNS Lightly Breaded and Sautéed Served with Cocktail Sauce and Lemon	15
ACCORDION STYLE CAPRESE Vine-Ripened Tomato, Mozzarella, Basil, Extra Virgin Olive Oil and a Balsamic Reduction	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
MUSHROOM GRATINÉE Button Mushrooms, Spanish Chorizo, Garlic and Scallions Simmered in Sherry and Tossed with Gruyere and Croutons	13	FAT TIRE BEER-BATTERED CALAMARI White Calamari Steaks Fried Golden Served with a Sweet Chile Sauce	12
FRIED BRUSSEL SPROUTS With Butternut Squash, Candied Walnuts, Bacon and Apples Tossed in a Maple Balsamic	12	SHRIMP COCKTAIL Served Chilled with Cocktail Sauce and Lemon	14

## LAND

HARWOOD HOUSE FILET MIGNON Bacon Wrapped Premium Angus Filet with Sautéed Mushrooms and Port-Wine Demi Reduction Served with Charred Broccoli and Garlic Mashers	6OZ 30	8OZ 36
HOUSE SIGNATURE FILET MIGNON Premium Angus Filet with House-Made Summer Honey Mustard Demi Glace, Salt and Vinegar Fingerling Confit, Pretzel Bacon Beer Cheese Croquettes and Charred Broccoli	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
NORTHWEST ANGUS RIBEYE Triple Pepper Crusted 14oz Steak with Roasted Garlic and Gorgonzola Cream Sauce, Mashed Potatoes and Charred Broccoli		35
PRIME GRADE NEW YORK STRIP Served with Root Vegetable Latke, Shell Fish and Mussel Beer Mac 'N' Cheese, Peppered Bacon Caramel Sauce Charred Broccoli and Pickled Mustard Seeds		37
TENDERLOIN MEDALLIONS Topped with Alaskan King Crab, Asparagus and Béarnaise Sauce Served with House-Made Thyme Gratin Potatoes		32
BREAST OF DUCK Cooked Mid Rare to Medium 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 Broccoli		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 Broccoli		22

*Add to Any Steak or Prime Rib Dinner*

Wild Mexican Prawns (3) 9      8oz Alaskan King Crab 22  
Sautéed Mushrooms, Caramelized Onions, or Béarnaise Sauce 2

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

## SEA

<b>FRESH WILD ALASKAN SOCKEYE SALMON</b>	29
Coriander Citrus Rubbed and Served with Balsamic Beets, Apricot Walnut Rice Croquettes, Mango Jalapeño Crème Fraîche and Sweet Chile Sauce	
<b>WILD GULF PRAWNS</b>	27
Served with Chile Butter Sauce, Coriander Roasted Root Vegetables, Heirloom Tomatoes and Hatch Chile and Lime Grits Cakes	
<b>ALASKAN JUMBO KING CRAB</b>	45
Red-King Crab Legs Served with Drawn Butter Served with House-Made Thyme Gratin Potatoes with Fontina Cheese and Charred Broccolini	
<b>JUMBO NORTH ATLANTIC FRESH SEA SCALLOPS</b>	32
Pan Seared and Served with Lavendar Honey Carrot Purée, Roasted Carrots, Sherry and Tomato Reduction, Apple and Bacon Crumb	
<b>FRESH RUBY RED TROUT</b>	29
Guajillo Chile Macerated Peaches, Watercress Pesto, Steelhead Horseradish Mousse, Root Vegetable Latke and Cherry Jus	

## PASTA

<b>CHICKEN LINGUINI</b>	24
Chicken Breast Strips, Creamy Alfredo Sauce, Roma Tomatoes and Fresh Parmesan	
<b>SEAFOOD LINGUINI: FRUTTI DI MARI</b>	28
Shrimp, Scallops, Mussels, Crab, and Clams Tossed in a Garlic Cream Sauce	
<b>BURRATA MOZZARELLA PENNE</b>	24
Garlic, Slow Roasted Heirloom Tomatoes, Watercress Pesto and Crushed Red Pepper Topped with Bread Crumbs	

## GARDEN

<b>BLACKENED MEDALLIONS &amp; SPINACH SALAD</b>	24
With Fried Garlic and Shallots, Blue Cheese, Raspberry Purée and a Port Balsamic Dressing	
<b>BEET SALAD</b>	14
Spinach, Sliced Beets, Candied Walnuts, Chevre, Bacon, Apples and Grapes Tossed in an Orange Vinaigrette	
<b>HEART OF ROMAINE WEDGE STYLE SALAD</b>	8
Parmesan, Bacon, Fried Shallots and Caesar Dressing	
<b>BURRATA SUMMER SALAD</b>	18
Burrata, Heirloom Tomatoes, Peaches, Apples, Romaine Heart, Pickled Mustard Seeds, Almonds, Coarse Salt, Olive Oil, Honey Apple Vinaigrette and Watercress Pesto	

For split plates, our kitchen will divide your dinner. A 5 dollar split plate fee will be applied. To ensure proper service, we are unable to provide separate checks for parties of 8 or more; an 18% service fee will be added to your party's check to be shared by the team that served you.

(\*Consumption of any raw or undercooked animal products can be hazardous to your health.)