

# Harwood House Dinner Menu

## SMALL BITES

FRIED BRUSSEL SPROUTS Butternut Squash, Candied Walnuts, Bacon, Apples, Maple Balsamic	13	BEER-BATTERED CALAMARI Sweet Chile Sauce	12
MAPLE WOOD SMOKED TROUT Pickled Pepper Tapenade, Whipped Sweet Onion and Dill Cream Cheese, Lemon, Crackers Two Trout Filets	13	SPICED RUM WHIPPED BRIE TARTLETS Mango Date Chutney, Shredded Coconut, Toasted Almonds, Balsamic Macerated Blueberries	13
STEAMED CLAMS OR MUSSELS Cold Smoke Scotch Ale, Stone Ground Mustard, Shallots, Thyme, Scallions, Butter, Grilled Italian Crostini	14	KOREAN FRIED CAULIFLOWER Basil Soy Lemongrass Reduction, Chile Mango Relish	12
PAN FRIED PRAWNS Pickled Pepper Tzatziki, Quick Pickled Cucumber	14	MUSHROOM GRATINÉE Button Mushrooms, Spanish Chorizo, Garlic, Scallions, Sherry, Gruyère, Croutons	14

## LAND

PRIME RIB A Harwood Specialty, Slow Roasted for 8 Hours to Ensure Tenderness. Garlic Mashed Potatoes, Asparagus	8-10OZ	31	12-14OZ	37
HARWOOD HOUSE FILET MIGNON Bacon Wrapped Premium 7oz Angus Filet, Sautéed Mushrooms, Port-Wine Demi Reduction, Charred Broccolini, Garlic Mashed Potatoes				38
NORTHWEST ANGUS RIBEYE Triple Pepper Crusted 14oz Steak, Roasted Garlic Gorgonzola Cream Sauce, Garlic Mashed Potatoes, Charred Broccolini				40
BISON TENDERLOIN Northwest Raised Bison, Roasted Wild Mushroom and Fennel Creamed Couscous Blend, Asparagus, Peppercorn Demi-Glace				39
BEEF TENDERLOIN MEDALLIONS Alaskan King Crab, Asparagus, Béarnaise Sauce, Garlic Mashed Potatoes				35
WILD GAME MEATLOAF Buffalo, Elk and Ground Beef, Garlic Mashed Potatoes, Rich Brown Gravy, Sautéed Broccolini				24
CHOICE SIRLOIN CHICKEN-FRIED STEAK Hand-Cut, Cubed and Breaded In-House, Rich Brown Gravy, Garlic Mashed Potatoes, Sautéed Broccolini				25
BREAST OF DUCK Cooked Medium to Medium Rare, Butternut Chipotle Purée, Maple Orange Glaze, Caramelized Apple, Citrus Coconut Rice, Mandarin Oranges, Roasted Butternut				32
BLACKENED MEDALLION SALAD Spinach, Fried Garlic and Shallots, Gorgonzola, Raspberry Purée, Port Balsamic Dressing				24

*Add to Any Steak or Prime Rib Dinner*

8oz Alaskan King Crab 35  
Sautéed Mushrooms or Caramelized Onions 2

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

## SEA AND STREAM

PAN ROASTED KING SALMON Creamy Herbed Polenta, Arugula Chimichurri, Sweet Onion Asparagus and Roasted Wild Mushroom Grits Cake	33
ALASKAN KING CRAB MERUS Drawn Butter, Mashed Potatoes, Charred Broccolini	70
TERIYAKI BALSAMIC PRAWNS Citrus Coconut Rice, Stir Fried Vegetables, Toasted Sesame Seeds, Scallions, Crispy Garlic Ginger Rice Noodles	31

## PASTA

CHICKEN LINGUINI Roasted Chicken, Creamy Alfredo Sauce, Roma Tomatoes, Parmesan	22
SEAFOOD LINGUINI: FRUTTI DI MARE Pan Sautéed Shrimp, Scallops, Mussels, Crab, Baby Clams, Garlic Cream Sauce	29
PEPPERED BISON TENDERLOIN LINGUINI Peppered Bison Tenderloin, Shrimp, Gorgonzola Gruyère Cream, Fennel, Sweet Onion, Spinach	27

## A LA CARTE

HEART OF ROMAINE Parmesan, Bacon, Fried Shallots, Caesar Dressing	7
WATERMELON SALAD Mixed Greens, Cucumber, Grape Tomatoes, Sunflower Seeds, Coarse Salt and Cracked Black Pepper, Strawberry Watermelon Vinaigrette	7
ROASTED BEET SALAD Spinach, Sliced Beets, Candied Walnuts, Chevre, Bacon, Apples, Grapes, Orange Vinaigrette	8
MARIONBERRY BALSAMIC Spinach, Golden Raisins, Gruyere, Fried Leeks, Toasted Almonds, Marionberry Balsamic Vinaigrette	7
CUP OF SOUP	5
BOWL OF SOUP	6

### *Wine by the Glass*

#### WHITE

Lunetta	Prosecco	NV	8
Torre di Luna	Pinot Grigio	2017	8/28
Geil	Riesling	2016	8/28
Mount Riley	Sauvignon Blanc	2018	8/28
Sean Minor	Chardonnay	2017	8/28
True Myth	Chardonnay	2016	8/28

#### RED

Primarius	Pinot Noir	2017	10/35
The Barrel Blend	Red Blend	2016	12/42
Amancaya	Malbec Cab Blend	2016	12/42
Boowmtown	Merlot	2018	10/35
Wines of Substance	Cabernet Sauvignon	2017	10/35

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.)