

# Harwood House Dinner Menu

## SMALL BITES

FRIED BRUSSEL SPROUTS	14	MUSHROOM GRATINÉE	16
Butternut Squash, Candied Walnuts, Bacon, Apples, Maple Balsamic		Button Mushrooms, Spanish Chorizo, Garlic, Scallions, Sherry, Gruyère, Croutons	
STEAMED CLAMS OR MUSSELS	15	BISON CARPACCIO*	19
Cold Smoke Scotch Ale, Stone Ground Mustard, Shallots, Thyme, Scallions, Butter, Grilled Italian Crostini		Orange Ponzu, Fried Capers, Lomi Tomato, Creamy Horseradish	
MAPLE WOOD SMOKED TROUT	15	BEER-BATTERED CALAMARI	16
Pickled Pepper Tapenade, Whipped Sweet Onion and Dill Cream Cheese, Lemon, Crackers		Sweet Chile Sauce	
		PAN FRIED PRAWNS	18
		Pickled Pepper Tzatziki, Quick Pickled Cucumber	

## LAND

PRIME RIB*	8-10OZ	37	12-14OZ	43
A Harwood Specialty, Slow Roasted for 8 Hours to Ensure Tenderness. Garlic Mashed Potatoes, Asparagus				
NORTHWEST ANGUS RIBEYE*				45
Triple Pepper Crusted 14oz Ribeye, Roasted Garlic Gorgonzola Cream, Garlic Mashed Potatoes, Charred Broccolini				
MOZZARELLA BACON STUFFED SKIRT STEAK*				34
Arugula Cilantro Chimichurri, Crispy Potato Wedges, Charred Broccolini, Pickled Red Onions				
BISON TENDERLOIN*				46
Sautéed Mushrooms, Port-wine Demi Reduction, Charred Broccolini, Garlic Mashed Potatoes				
BEEF TENDERLOIN MEDALLIONS*				40
Shelled Red Crab, Asparagus, Bearnaise, Garlic Mashed Potatoes				
STUFFED PORTOBELLO MUSHROOM				28
Slow Roasted Tomato Spinach Asparagus and Mozzarella, Parsnip Cashew Honey Purée, Sweet Pea Basil Pesto				
WILD GAME MEATLOAF				27
Buffalo, Elk and Ground Beef, Garlic Mashed Potatoes, Rich Brown Gravy, Sautéed Broccolini				
CHICKEN-FRIED STEAK				27
Hand-Cut, Cubed and Breaded In-House, Rich Brown Gravy, Garlic Mashed Potatoes, Sautéed Broccolini				
BLACKENED MEDALLION SALAD*				26
Spinach, Fried Garlic and Shallots, Gorgonzola, Raspberry Purée, Port Balsamic Dressing				

*Add to Any Steak or Prime Rib Dinner*

Sautéed Mushrooms or Caramelized Onions 3

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

SEA

TOASTED CUMIN RUBBED SALMON*	39
Pesto Hummus, Flash Fried Sweet Peas, Roasted Sweet Pepper, Crispy Garbanzo Beans, Basil Oil	
CHILEAN SEA BASS	43
Brown Butter Garbanzo Beans, Cottage Bacon, Strawberry Vinaigrette, Arugula, Roasted Sweet Potato	
APRICOT SOY PRAWNS	34
Garlic Ginger Couscous, Stir Fried Vegetables, Sesame Honey and Red Pepper Coulis, Pickled Sweet Peppers, Basil Oil	

PASTA

CHICKEN LINGUINI	23
Sous Vide Chicken Breast, Alfredo, Roma Tomatoes, Parmesan	
SEAFOOD LINGUINI: FRUTTI DI MARE	30
Pan Sautéed Shrimp, Scallops, Mussels, Crab, Baby Clams, Garlic Cream Sauce	
PEPPERED BISON TENDERLOIN LINGUINI	28
Peppered Bison Tenderloin, Shrimp, Roasted Garlic Gorgonzola Cream, Fennel, Sweet Onion, Spinach	

GREENS/SOUP DU JOUR

HEART OF ROMAINE	8
Parmesan, Bacon, Fried Shallots, Caesar Dressing	
ARUGULA KIWI SALAD	8
Strawberry, Chevre, Pecan, Yogurt Lime Vinaigrette	
BEET SALAD	8
Spinach, Sliced Beets, Candied Walnuts, Chevre, Bacon, Apples, Grapes, Orange Vinaigrette	
CUP OF SOUP	5
BOWL OF SOUP	6

For split plates, our kitchen will divide your dinner. An 8 dollar split plate fee will be applied. To ensure proper service, we are unable to provide separate checks for parties of 8 or more; a 20% service fee will be added to your party's check to be shared by the team that served you.  
(\*This establishment will, upon request, serve raw or undercooked food.  
Consumption of any raw or undercooked animal products can be hazardous to your health.)