

The HARRISON

RESTAURANT WEEK 2022

THREE COURSE DINNER \$42.00

three courses include one appetizer, one entree and one dessert,
beverage, tax and gratuity are not included

APPETIZER

B.L.T. WEDGE SALAD

baby iceberg, peppered bacon, crumbled danish blue cheese,
heirloom tomatoes, red onion, blue cheese dressing

GENERAL HARRY'S CAULFLOWER

sesame, soy honey, vegan mayo, tso dipping sauce (v)

KOBE MEATBALLS

whipped herb ricotta, rustci tomato basil sauce

TUNA TACOS

wonton shell, avocado, sriracha aioli

ENTRÉES

STEAK FRITES

creekstone farms prime hanger, au poivre, french fries

SPICY RIGATONI

fresh paccheri pasta, basil, calabрани pepper

ROASTED ORGANIC CHICKEN

roasted daily, fresh herbs, asparagus whipped potatoes, pan jus

BERKSHIRE FARMS DOUBLE CUT PORK CHOP (+5)

bourbon marinade, apple chutney, sweet potato mash

HONEY AND SOY GLAZED HALIBUT (+5)

celery root puree, asain stir fry vegetables

DESSERT

TIRAMISU

HARRISON CHEESECAKE

KEY LIME PIE

The HARRISON

RESTAURANT WEEK 2022

TWO COURSE LUNCH \$20.00
beverage, tax and gratuity are not included

APPETIZER

B.L.T. WEDGE SALAD

baby iceberg, peppered bacon, crumbled danish blue cheese,
heirloom tomatoes, red onion, blue cheese dressing

GENERAL HARRY'S CAULFLOWER

sesame, soy honey, vegan mayo, tso dipping sauce (v)

KOBE MEATBALL

whipped herb ricotta, rustci tomato basil sauce

FRENCH ONION SOUP

rustic bread, gruyere cheese

ENTRÉES

THE HARRISON BURGER

proprietary double stacked blend,
fully dressed with american cheese

fries - or - slaw

bacon +3 ~ fried farm egg +2

grilled onion +1 ~ avocado +3

SPICY RIGATONI

fresh paccheri pasta, basil, calabрани pepper

ROASTED BEETS AND ORGANICE KALE SALAD

goat cheese, candied walnuts, raspberry vinaigrette

CHICKEN MILANESE

crispy panko crusted chicken,
chopped tomato and mozzarella salad