**appetizers**

**Peel and Eat Shrimp** $5.95  
A full 1/2 pound of chilled shrimp, served with cocktail sauce and lemon.

**Potato Skins** $4.95  
Crispy potato skins, topped with bacon and cheddar cheese, and served with a side dish of our chili.

**Nachos Grande**  
Crispy nacho chips topped with spicy meat, picante sauce, and molded high with natural cheddar cheese.  
**Our Traditional Size** $5.75  
Nacho for 1 $3.80  
Jalapenos and sour cream available upon request.

**Guacamole** $5.95  
A full 1/2 pound of chilled shrimp, served with our chili sauce and lemon.

**Crispy potato skins, lopped with bacon and cheddar cheese,** and served with a side dish of our chili.

**Soup of the Day**  
Our chef's selection, made fresh daily.  
A cup of our soup $1.75  
A bowl of our soup $2.50

**Chili in a Bread Bowl** $3.95  
Our rich, hearty chili served in the center of an Italian bread bowl.

**Onion Soup Au Gratin** $2.95  
A crock of rich, sherry laced broth, filled with firm, thick onions. Topped with a thick slice of provolone cheese.

**Chili** $3.95  
Our rich, hearty chili served in a bread bowl.

**Salads**

**Chef's Salad** $5.95  
Thin strips of ham, turkey, and swiss cheese, plus assorted seasonal vegetables on a bed of garden greens.

**The Little Chef** $3.95  
A little less of the salad above.

**Fruit Platter** $8.95  
A platter of seasonal fruits, date nut bread, and your choice of a dip of orange sherbet, frozen fruit yogurt, or creamy cottage cheese. (Available in season.)

**Teriyaki Chicken Salad** $5.95  
Boneless breast of teriyaki chicken on a bed of lettuce with fresh vegetables. Topped with cashews and a sesame peanut dressing.

**Chicken Fajita Salad** $7.95  
A crispy tortilla shell is filled with lettuce, and topped with our chicken fajita. Served with sour cream and pico di gallo.

**Greek Salad** $4.25  
A bed of assorted greens topped with olives, pepperocini, tomatoes, onions, feta cheese, and a special vinaigrette dressing.

**Taco Salad** $4.25  
A bed of nacho chips topped with chili, shredded lettuce, diced tomatoes, black olives, cheddar cheese, and sour cream.

**Spinach Salad** $4.25  
Crispy spinach leaves topped with diced egg, red onion, cherry tomatoes, cucumbers, mushrooms, and real bacon. Served with a hot bacon dressing.

**Our House Salad** $2.25  
A bed of tossed greens with an assortment of seasonal vegetables.

Our dressings are:  
ranch, bleu cheese, thousand island, lo-cal catalina, cracked peppercorn, italian, and our house dressing, creamy garlic.

**Soups**

**Cajun Popeorn Shrimp** $5.95  
Medium shrimp are dipped in a spicy batter and fried until golden brown. Served with a sherry mustard sauce.

**Mozzarella Sticks** $4.50  
Six mozzarella sticks, breaded and deep fried, and served with our marinara sauce.

**Almond Crusted Chicken** $5.25  
Chicken tenderloins dipped in beer batter, coated with silvered almonds, and fried. Served with black cherry dipping sauce.

**Half Rack of Ribs** $5.95  
A full half rack of our tender ribs, topped with a special barbecue sauce.

**Wings** $4.95  
12 fresh wings, buffalo style in Frank's original hot sauce, or barbecued in our tangy sauce.

**Olive Garden**

**on the side**

**Our Seasoned Batter Dipped Fries**  
Basket $2.95  
Side $1.50

**Fresh Broccoli** $1.50  
Steamed to order.

**Jumbo Baked Potato** $1.50  
With chili and melted cheese $2.50

**Extra Thick Onion Rings** $2.95  
A full basket.
Welcome to Harry's Grille.

"May I suggest a selection of 'Wine by the Glass' from our Wine List..."
**entrees**

All entrees are served with freshly baked rolls & butter, plus a choice of two: tossed garden salad, french fries, baked potato, rice pilaf, or pasta with marinara sauce.

**Chicken in Lemon Butter Sauce** $11.25  
Boneless, skinless breast of chicken, dipped in egg and sauteed, and finished with a lemon and white wine sauce.

**Chicken Fricassee** $11.25  
Boneless, skinless breast of chicken, sauteed, with minced onion, mushrooms, white wine and heavy cream.

**Chicken Parmigiana** $11.95  
Boneless breast of chicken, breaded and fried, and topped with our marinara sauce and mozzarella cheese.

**Chicken Lafayette** $11.25  
Boneless, skinless breast of chicken, dipped in egg and sauteed, and finished in a sauce with mushrooms, brown sauce, and sherry.

**Barbecued Chicken** $11.95  
Three boneless breasts of chicken, dipped in our tangy barbecue sauce and baked.

**Barbecued Baby Back Ribs** $13.95  
A full rack of tender pork back ribs, topped with our barbecue sauce, and baked.

**Ribs and Chicken** $13.50  
A 1/2 rack of our barbecued ribs, and two boneless chicken breasts are coated with our barbecue sauce and baked.

**Filet Mignon** $16.50  
8 oz. of the finest center cut tenderloin, cooked to your liking. Best when prepared on the rare side.

**Tenderloin Tips** $13.25  
Tender beef is pan fried with mushrooms, onions, and peppers in a light garlic butter and white wine, and served over rice pilaf.

**Top Sirloin Steak** $13.95  
10 oz. of center cut sirloin, cooked to your liking, and topped with sherryed mushrooms.

**Medallions of Pork** $11.95  
Three - 3 oz. boneless medallions of pork, dusted with cracked black pepper, and grilled.

**Veal in Lemon Butter Sauce** $14.25  
Tender veal scallopini, dipped in egg and sauteed, and finished with a lemon white wine sauce.

**Veal Parmigiana** $14.25  
Our tender veal, breaded and fried, and topped with our marinara sauce and mozzarella cheese.

**Shrimp and Broccoli** $13.25  
Jumbo shrimp and fresh broccoli stir-fried with white wine and a touch of garlic. Served on a bed of rice pilaf.

**Baked Orange Roughy** $11.95  
Baked with white wine and lemon butter.

**Grilled Salmon** $14.25  
Only the finest salmon fillets, grilled to perfection, and served with a special herb butter.

**Shrimp Scampi** $13.25  
Jumbo shrimp, sauteed with mushrooms, scallops, white wine and garlic butter, served over rice pilaf.

**Scallops Breton** $13.25  
Deep sea scallops, tossed in a light garlic breadcrumb, and finished with a hint of lime.

**Blackened Catfish** $12.25  
An 8 ounce fillet of farm raised catfish, coated with cajun seasonings, and cooked in a cast iron skillet.

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For the comfort of our guests, we do not allow pipe and cigar smoking in the Grille and Club Rooms. Harry’s Grille reserves the right to limit separate checks to groups of 6 or more people. All of our items are available for take-out. Just call ahead at 784-3500 and we will be happy to serve you.
sandwiches

All of our sandwiches include potato chips and a pickle spear.

**Chicken Melt** $5.50
We grill a boneless breast of chicken, and place it on grilled rye bread with provolone cheese, bacon, tomato, and lettuce.

**Club Sandwich** $4.95
A triple decker of ham, turkey, bacon, cheese, lettuce, and tomato on toasted soft rye bread.

**Teriyaki Chicken Sandwich** $8.95
A boneless chicken breast, marinated in light soy sauce, grilled, and served on a kaiser roll with lettuce and tomato.

**Mighty Melt** $4.95
Breast of turkey is grilled and served on rye bread with provolone cheese, crispy bacon, and ripe tomato.

**Grilled Rueben** $4.95
Tender kosher style corned beef on pumpernickel bread with Swiss cheese, sauerkraut, and a side of dressing.

**Philadelphia Cheesesteak** $4.95
Thinly sliced steak grilled with mushrooms and onions, topped with provolone cheese. Marinara sauce available upon request.

**Our Hamburger** $4.95
8 oz. of choice ground chuck, cooked to your order, and served on a kaiser roll with lettuce and tomato.

**The Grille Burger** $5.95
Our 8 oz. burger topped with sauteed mushrooms and onions, two strips of bacon, and provolone cheese. Served on toasted soft rye bread.

**Tuna or Chicken Salad Croissant** $4.45
Your choice of tuna or chicken salad on a flaky croissant with lettuce and tomato.

**Ham Croissant Melt** $4.75
Lean ham is grilled and topped with swiss cheese. Served on a croissant with lettuce and tomato.

Our seasoned french fries are available on any sandwich for 95¢ extra.

healthy heart

Served with a whole wheat roll and butter or Promises margarine, a tossed salad with choice of dressing (we recommend lo-cal Catalina), and freshly steamed broccoli or a baked potato.

**Poached Salmon** $14.25
8 oz. salmon fillet, poached in seasoned water with juliennes of carrots.

**Grilled Breast of Chicken** $11.25
Boneless, skinless breast of chicken, marinated in low-salt teriyaki sauce, and grilled.

**Broiled Scallops** $13.25
7 ounces of sea scallops, drizzled with lemon and white wine, broiled until firm.

fajitas

**Chicken Fajita** $7.50
Spicy chicken is quick fried with onions, green peppers, mushrooms and cherry tomatoes. Served with warm tortilla shells, pleante sauce, and sour cream.

pastas

**Pasta Primavera** $7.95
Seasonal vegetables are sauteed, mixed with tender pasta, and topped with a fine cheese sauce.

** Linguini and Scallops** $9.95
Sea scallops are cooked in a cream sauce with cracked black pepper and canadian bacon, and tossed with al dente linguini.

**Linguini in Red Clam Sauce** $8.95
Pasta cooked al dente, topped with tender clams and our special red sauce. Served with garlic toast.

**Lasaguna** $6.95
A large portion made with tomato sauce, ricotta cheese, fresh eggs, ground beef, and lots of mozzarella cheese. Served with garlic toast.

**Shrimp Ravioli** $7.95
Shrimp filled ravioliis are cooked until tender, topped with a lobster cream sauce.

**Scallop and Shrimp Alfredo** $10.95
Sea scallops and medium shrimp sauteed in a heavy cream cheese sauce, tossed in pasta.

beverages

Pepsi, Diet Pepsi, 7-Up, Diet 7-Up
Sundance Cranberry or Kiwi Lime Sparkler

Yuban or Sanka freshly brewed coffee
Lipton Tea - plain, decaf or herbal
Iced Tea - all you care to drink.