

EASY & EXCELLENT

HARRY'S

AT HANOVER SQUARE

APPETIZERS

BLUE POINT OYSTERS ON THE HALF SHELL	18
LITTLE NECK CLAMS ON THE HALF SHELL	12
JUMBO SHRIMP COCKTAIL	21
MAINE LOBSTER COCKTAIL	26
CRAB CAKE REMOULADE	24
HAMACHI & TUNA CRUDO LEMON, SEA SALT	22
BUFFALO MOZZARELLA TOMATO, BASIL	18
BAKED CLAMS GENOVESE	16
SALMON TARTARE	17
FOIE GRAS TERRINE GRIOTTES	26
PROSCIUTTO DI PARMA OLIVE OIL	17
HAND-CUT STEAK TARTARE BAGUETTE	18
"HOUSE SMOKED" CANADIAN BACON	16
SHELLFISH PLATTER	72
LOBSTER, SHRIMPS, OYSTERS, CLAMS	

ENTREES

ROASTED CHICKEN HARICOT VERT AMANDINE	27
CURRIED LAMB STEW BASMATI RICE	25
BEEF WELLINGTON	48
LOBSTER THERMIDOR	45
KOBE BURGER BACON MARMALADE, GRUYERE	26
HANGER STEAK ASPARAGUS, BÉARNAISE	36

STEAK & CHOPS

FILET MIGNON 8OZ.	42
N.Y. STRIP ON THE BONE 20OZ.	54
RIB STEAK ON THE BONE 24OZ.	58
FILET ON THE BONE	58
CAJUN BONELESS RIB EYE 16OZ.	48
MOULARD DUCK BREAST A L'ORANGE	42
PORTERHOUSE FOR TWO	110
RACK OF LAMB FOR TWO	115

OUR ARTISANAL STEAKS ARE USDA PRIME DRY AGED 28 DAYS

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

SOUP

ONION SOUP AU GRATIN	12
LOBSTER BISQUE	13
CREAM OF TOMATO SOUP	10

SALADS

CAESAR SALAD	11
GREEK SALAD	13
ICEBERG WEDGE BACON, BLUE CHEESE	12
BABY FIELD GREENS TOMATO GALETTE	12

PASTA

SQUID INK SHRIMP SCAMPI	24
RIGATONI ALL'AMATRICIANA	21
CHITARRA SPAGHETTI CACIO PEPPE	20
LINGUINI WHITE CLAM SAUCE	23
STROZZAPRETTI SHORT RIB BOLOGNESE	24

FISH

KING SALMON QUINOA, ARUGULA	32
DOVER SOLE MEUNIERE WILTED SPINACH	48
DIVER SEA SCALLOPS MORELS, FAVA BEANS	36
WILD STRIPED BASS SESAME BROCCOLINI	34

SIDES

HASH BROWN POTATOES	12
FRESH CUT FRENCH FRIES	10
CONFIT OF FINGERLING POTATOES	11
YUKON GOLD POTATO PUREÉ	10
ROASTED ASPARAGUS	13
HARICOT VERT AMANDINE	12
SPINACH-STEAMED, CREAMED, SAUTÉED	12
TEMPERA ONION RINGS	11

CHEESE

HUMBOLDT FOG GOAT CHEESE	7 EACH
JASPER HILL CLOTHBOUND	18 FOR 3
BAILEY HAZEN BLUE CHEESE	

EST.



1972

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STEAK & CHOPS

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N.Y. STRIP ON THE BONE 20OZ.	54
RIB STEAK ON THE BONE 24OZ.	58
FILET ON THE BONE	58
LONG ISLAND DUCK A L'ORANGE	42
CAJUN BONELESS RIB EYE 16OZ.	48

PORTERHOUSE FOR TWO	110
RACK OF LAMB FOR TWO	115

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SOUP & SALADS

ONION SOUP AU GRATIN	12
LOBSTER BISQUE	13
CREAM OF TOMATO SOUP	10
CAESAR SALAD	11
GREEK SALAD	13
BABY FIELD GREENS TOMATO GALETTE	12
ADD CHICKEN +8, ADD SHRIMP +10	

LUNCH SPECIALTIES

GRILLED CHICKEN SANDWICH GOAT CHEESE, ARUGULA	18
HARRY'S SIRLOIN BURGER FRESH CUT FRENCH FRIES	18
HANOVER STEAK & CHEESE CARMELIZED ONIONS, GRUYERE	22
BLT AVOCADO, CHIPOTLE MAYO	17
GRILLED SALMON SALAD SPINACH, TZATZKI	25
CHICKEN PAILLARD FIELD GREENS, WALNUTS, GOAT CHEESE	22
GRILLED STEAK SALAD ROASTED BEETS, BLUE CHEESE, PINE NUTS	26

PASTA

SQUID INK SHRIMP SCAMPI	24
CHITARRA SPAGHETTI CACIO PEPPE	20
STROZZAPRETTI SHORT RIB BOLOGNESE	24

SIDES

HASH BROWN POTATOES	12
FRESH CUT FRENCH FRIES	10
CONFIT OF FINGERLING POTATOES	11
YUKON GOLD POTATO PUREE	10
ROASTED ASPARAGUS	13
HARICOT VERT AMANDINE	12
SPINACH- STEAMED, CREAMED, SAUTÉED	12
TEMPERA ONION RINGS	11

EASY & EXCELLENT

HARRY'S

AT HANOVER SQUARE

BENNY & THE EGGS

TWO POACHED EGGS

SERVED WITH
ENGLISH MUFFIN & HOLLANDAISE SAUCE

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HOUSE SMOKED CANADIAN BACON	25
SMOKED SALMON & CHIVES	26
GRILLED TOMATO & AVOCADO	22
FLORENTINE	21

ENTRÉES

GRILLED CHICKEN SANDWICH GOAT CHEESE, ARUGULA	18
KOBE BURGER BACON MARMALADE, GRUYERE	16
HANOVER STEAK & CHEESE CARAMELIZED ONION, GRUYERE	22
GRILLED SALMON SALAD SPINACH, TZATZIKI	25
BLT AVOCADO, CHIPOTLE MAYO	18
SQUID INK PASTA SHRIMP SCAMPI	24
CHITARRA SPAGHETTI CACIO PEPE	20
ADD EGG +3	

STEAK & CHOPS

FILET MIGNON 8OZ.	42
N.Y. STRIP ON THE BONE 20OZ.	54
RIB STEAK ON THE BONE 24OZ.	58
FILET ON THE BONE	58
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PORTERHOUSE FOR TWO	110

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SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
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BRUNCH SPECIALS

THE EGG SANDWICH TWO EGGS OVER EASY, HOUSE BACON, AGED CHEDDAR, HASHBROWNS, CHALLAH BUN	18
SMOKED SALMON FLATBREAD CHIVE CREAM CHEESE, SALMON ROE, MICRO ARUGULA	21
THREE HERB OMELETTE FINÉS HERBS & GRUYERE, HOME FRIES, TOAST	18
STEAK & EGGS TWO EGGS ANY STYLE, 5OZ HANGAR STEAK, HOME FRIES, TOAST	28

CORN BEEF HASH POACHED EGGS, BISCUIT, HOLLANDAISE	24
CORNFLAKE & COCONUT CRUSTED FRENCH TOAST MAPLE SYRUP & FRESH BERRIES	19

SOUP & SALADS

ONION SOUP AU GRATIN	12
LOBSTER BISQUE	13
CREAM OF TOMATO SOUP	10
CAESAR SALAD	11
GREEK SALAD	13
BABY FIELD GREENS TOMATO GALETTE	12
ADD CHICKEN +8, ADD SHRIMP +10	

SIDES

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FRESH CUT FRENCH FRIES	10
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ROASTED ASPARAGUS	13
SPINACH-STEAMED, CREAMED, SAUTÉED	12
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"HOUSE SMOKED" CANADIAN BACON	16

EST.



1972

SEASONAL COCKTAILS

16

GIN & TONIC

BOTANIST GIN, JACK RUDY SMALL BATCH TONIC CORDIAL, JUNIPER, GRAPEFRUIT, LIME, LEMON, FRESH SAGE, STIRRED & CHARGED WITH SODA

OUR MAI TAI

MT. GAY BLACK BARREL RUM, MACALLAN 10 YEAR, COINTREAU, ALMOND ORGEAT, ALLSPICE, SERVED IN A TIKI MUG WITH MINT & GRATED NUTMEG

CANTARO

DEL MAGUEY VIDA MEZCAL, PRESSED CUCUMBER, AGAVE, FRESH LIME, EGG WHITE, FRESH SAGE, SHAKEN & SERVED UP IN A COUPETTE

PALOMA ROYAL

CELESTIAL BLANCO TEQUILA, MEZCAL, GRAPEFRUIT & ROSE CORDIAL, FRESH LIME, PEYCHAUD'S BITTERS, SHAKEN, TOPPED WITH PROSECCO, SERVED TALL

OLD MR. JOHNSON

BULLEIT RYE WHISKEY, CHILE CORDIAL, PIERRE FERRAND DRY CURAÇAO, CREAM SHERRY, ANGOSTURA BITTERS, STIRRED & SERVED ON THE ROCKS

AIRMAIL

BRUGAL EXTRA DRY RUM, WILDFLOWER HONEY, PRESSED LIME, SHAKEN & TOPPED WITH MOËT CHANDON CHAMPAGNE

COCKTAILS

17

COCKTAILS TO SHARE

HAND CRAFTED STIRRED COCKTAILS
SERVED IN A DECANTER (SERVES 2-3)

48

COCKTAILS TO SHARE (SERVES 2-3)

HARRY'S FAMOUS MARTINI

TWO PARTS BOTANIST GIN, ONE PART DOLIN DRY VERMOUTH, STIRRED TO PERFECTION, SERVED WITH CERIGNOLA OLIVES & LEMON PEEL

NEGRONI BIANCO

SPRING 44 GIN, CAMPARI BITTER, DOLIN BLANC VERMOUTH, LEMON BITTERS, LEMON OILS

MANHATTAN

MICHTER'S RYE WHISKEY, CARPANO ANTICA VERMOUTH, ANGOSTURA BITTERS, ORANGE OILS, MARASCA CHERRY

VIEUX CARRE

BULLEIT RYE, REMY 1738 COGNAC, BENEDICTINE, ABSINTHE, VERMOUTH, PEYCHAUD'S & ANGOSTURA BITTERS

MATADOR

CELESTIAL REPOSADO TEQUILA, DOLIN BLANC VERMOUTH, GRAND MARNIER, GRAPEFRUIT OILS

LEFT BANK

BELVERDERE VODKA, LILLET BLANC APERITIF WINE, ORANGE BITTERS, WATERMELON RADISH

BOTTLED BEER

AMSTEL LIGHT LAGER, NETHERLANDS, 3.5%	7
COORS LIGHT LAGER, COLORADO, 4.2%	6
BUD LIGHT LAGER, MISSOURI, 4.2%	6
BUDWEISER LAGER, MISSOURI, 4.5%	6
MICHELOB ULTRA LAGER, MISSOURI, 4.2%	6
CORONA EXTRA LAGER, MEXICO, 4.6%	7
MAGNER'S CIDER, IRELAND, 4.5%	7
GUINNESS BLONDE LAGER, IRELAND, 5%	7
HEINEKEN LAGER, NETHERLANDS, 5%	7
BELL'S PORTER, MICHIGAN, 4.2%	7
CHIMAY RED DUBBEL, BELGIUM, 4.5%	10
EINBECKER NON-ALCOHOLIC, GERMANY, 0.5%	7

WINE BY THE GLASS

SPARKLING

GL/BTL

BISOL PROSECCO, 'JEIO', VENETO, ITALY, NV	12/50
MOËT & CHANDON BRUT IMPERIAL, CHAMPAGNE, FRANCE, NV	23/110
MOËT & CHANDON ROSÉ, BRUT IMPERIAL, CHAMPAGNE, FRANCE, NV 187ML	28

WHITE

HARRY'S HOUSE WHITE	10/48 CARAFE
PINOT GRIGIO CORTE DELLA TORRE, VENETO, ITALY, 2016	11/46
SAUVIGNON BLANC DOMAINE LA BARBOUTAINE, SANCERRE, LOIRE VALLEY, FRANCE 2016	14/58
RIESLING SELBACH-OSTER, KABINETT, MOSEL, GERMANY, 2016	13/54
CHARDONNAY DUBREUIL FONTAINE BOURGOGNE, LES CRENILLES, BURGUNDY, FRANCE 2015	15/62
CHARDONNAY HEITZ CELLARS, NAPA VALLEY, CALIFORNIA, 2015	16/66

RED

HARRY'S HOUSE RED	10/48 CARAFE
PINOT NOIR BOEDECKER CELLARS, WILLAMETTE VALLEY, OREGON 2014	15/62
PINOT NOIR DUBREUIL FONTAINE, BOURGOGNE, BURGUNDY, FRANCE 2015	16/66
CABERNET-MERLOT BLEND CHATEAU TEYSSIER, ST. EMILION, BORDEAUX, 2012	15/62
SYRAH BLEND LE CHAUX DE FONTBONAU, CÔTES DU RHONE, FRANCE, 2013	13/54
MALBEC ALTOS LAS HORMIGAS, "TERROR", MENDOZA, ARGENTINA 2015	12/50
MERLOT BLEND NEWTON, 'CLARET', NAPA VALLEY, CALIFORNIA, 2016	17/70
CABERNET SAUVIGNON "BUNKHOUSE" HEARST RANCH, PASO ROBLES, 2015	15/62

ROSÉ

DOMAINE ST. ANDRIEU PROVENCE, FRANCE, 2016	12/50
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DRAFT BEER

12oz/16oz

CONEY ISLAND PILSNER, NEW YORK, 5.2%	7/9
STELLA ARTOIS LAGER, BELGIUM, 4.5%	7/9
BROOKLYN LAGER, NEW YORK, 5.2%	7/9
SMITHWICK'S IRISH ALE, IRELAND, 4.5%	7/9
BLUE MOON WITBIER, COLORADO, 5.4%	7/9
STONE BREWING CO. IPA, CALIFORNIA, 6.9%	7/9
LAGUNITAS IPA, BELGIUM, 5.4%	7/9
GUINNESS STOUT, IRELAND, 4.2%	7/9
PALM PALE ALE, BELGIUM, 5.4%	9/12

DRINKS

Harry's

SEASONAL COCKTAILS

16

GIN & TONIC

BOTANIST GIN, JACK RUDY SMALL BATCH TONIC CORDIAL, JUNIPER, GRAPEFRUIT, LIME, LEMON, FRESH SAGE, STIRRED & CHARGED WITH SODA

OUR MAI TAI

MT. GAY BLACK BARREL RUM, MACALLAN 10YR, COINTREAU, ALMOND ORGEAT, ALLSPICE, SERVED IN A TIKI MUG WITH MINT & GRATED NUTMEG

CANTARO

DEL MAGUEY VIDA MEZCAL, PRESSED CUCUMBER, AGAVE, FRESH LIME, EGG WHITE, FRESH SAGE, SHAKEN & SERVED UP IN A COUPETTE

PALOMA ROYAL

CELESTIAL BLANCO TEQUILA, MEZCAL, GRAPEFRUIT & ROSE CORDIAL, FRESH LIME, PEYCHAUD'S BITTERS, SHAKEN, TOPPED WITH PROSECCO, SERVED TALL

OLD MR. JOHNSON

BULLEIT RYE WHISKEY, CHILE CORDIAL, PIERRE FERRAND DRY CURAÇAO, CREAM SHERRY, ANGOSTURA BITTERS, STIRRED & SERVED ON THE ROCKS

AIRMAIL

BRUGAL EXTRA DRY RUM, WILDFLOWER HONEY, PRESSED LIME, SHAKEN & TOPPED WITH MOËT CHANDON CHAMPAGNE



COCKTAILS

17 EACH | 48 COCKTAILS TO SHARE (SERVES 2-3)

HARRY'S FAMOUS MARTINI

TWO PARTS BOTANIST GIN, ONE PART DOLIN DRY VERMOUTH, STIRRED TO PERFECTION, SERVED WITH CERIGNOLA OLIVES & LEMON PEEL

NEGRONI BIANCO

SPRING 44 GIN, CAMPARI BITTER, DOLIN BLANC VERMOUTH, LEMON BITTERS, LEMON OILS

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MATADOR

CELESTIAL REPOSADO TEQUILA, DOLIN BLANC VERMOUTH, GRAND MARNIER, GRAPEFRUIT OILS

LEFT BANK

BELVEDERE VODKA, LILLET BLANC APERITIF WINE, ORANGE BITTERS, WATERMELON RADISH

BEER

DRAFT

12oz/16oz

CONEY ISLAND PILSNER, NEW YORK, 5.2%	7/9
STELLA ARTOIS LAGER, BELGIUM, 4.5%	7/9
BROOKLYN LAGER, NEW YORK, 5.2%	7/9
SMITHWICK'S IRISH ALE, IRELAND, 4.5%	7/9
BLUE MOON WITBIER, COLORADO, 5.4%	7/9
STONE BREWING CO. IPA, CALIFORNIA, 6.9%	7/9
LAGUNITAS IPA, BELGIUM, 5.4%	7/9
GUINNESS STOUT, IRELAND, 4.2%	7/9
PALM PALE ALE, BELGIUM, 5.4%	9/12

BOTTLE

AMSTEL LIGHT LAGER, NETHERLANDS, 3.5%	7
COORS LIGHT LAGER, COLORADO, 4.2%	6
BUD LIGHT LAGER, MISSOURI, 4.2%	6
BUDWEISER LAGER, MISSOURI, 4.5%	6
MICHELOB ULTRA LAGER, MISSOURI, 4.2%	6
CORONA EXTRA LAGER, MEXICO, 4.6%	7
MAGNER'S CIDER, IRELAND, 4.5%	7
GUINNESS BLONDE LAGER, IRELAND, 5%	7
HEINEKEN LAGER, NETHERLANDS, 5%	7
BELL'S PORTER, MICHIGAN, 4.2%	7
CHIMAY RED DUBBEL, BELGIUM, 4.5%	10
EINBECKER NON-ALCOHOLIC, GERMANY, 0.5%	7

WINE BY THE GLASS

SPARKLING

GL/BTL

BISOL PROSECCO, 'JEIO', VENETO, ITALY, NV	12/50
MOËT & CHANDON BRUT IMPERIAL, CHAMPAGNE, FRANCE, NV	23/110
MOËT & CHANDON ROSÉ, BRUT IMPERIAL, CHAMPAGNE, FRANCE, NV	28/187ML

WHITE

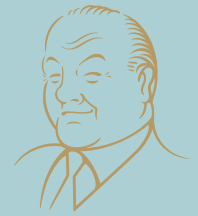
HARRY'S HOUSE WHITE PINOT GRIGIO CORTE DELLA TORRE, VENETO, ITALY, 2016	10/48 CARAFE 11/46
SAUVIGNON BLANC DOMAINE LA BARBOUTAINE, SANCERRE, LOIRE VALLEY, FRANCE 2016	14/58
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CABERNET SAUVIGNON "BUNKHOUSE" HEARST RANCH, PASO ROBLES, 2015	15/62



BAR SNACKS

BLUE POINT OYSTERS ON THE HALF SHELL	18
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KOBE SLIDERS BACON MARMALADE, GRUYERE	18
DRY AGED NY STRIP STEAK ON TOAST	58
FRESH CUT FRENCH FRIES	10
TEMPURA ONION RINGS	11

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DRINKS

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SEASONAL COCKTAILS

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MATADOR

CELESTIAL REPOSADO TEQUILA, DOLIN BLANC VERMOUTH, GRAND MARNIER, GRAPEFRUIT OILS

LEFT BANK

BELVEDERE VODKA, LILLET BLANC APERITIF WINE, ORANGE BITTERS, WATERMELON RADISH

BEER

DRAFT

12oz/16oz

CONEY ISLAND PILSNER, NEW YORK, 5.2%	7/9
STELLA ARTOIS LAGER, BELGIUM, 4.5%	7/9
BROOKLYN LAGER, NEW YORK, 5.2%	7/9
SMITHWICK'S IRISH ALE, IRELAND, 4.5%	7/9
BLUE MOON WITBIER, COLORADO, 5.4%	7/9
STONE BREWING CO. IPA, CALIFORNIA, 6.9%	7/9
LAGUNITAS IPA, BELGIUM, 5.4%	7/9
GUINNESS STOUT, IRELAND, 4.2%	7/9
PALM PALE ALE, BELGIUM, 5.4%	9/12

BOTTLE

AMSTEL LIGHT LAGER, NETHERLANDS, 3.5%	7
COORS LIGHT LAGER, COLORADO, 4.2%	6
BUD LIGHT LAGER, MISSOURI, 4.2%	6
BUDWEISER LAGER, MISSOURI, 4.5%	6
MICHELOB ULTRA LAGER, MISSOURI, 4.2%	6
CORONA EXTRA LAGER, MEXICO, 4.6%	7
MAGNER'S CIDER, IRELAND, 4.5%	7
GUINNESS BLONDE LAGER, IRELAND, 5%	7
HEINEKEN LAGER, NETHERLANDS, 5%	7
BELL'S PORTER, MICHIGAN, 4.2%	7
CHIMAY RED DUBBEL, BELGIUM, 4.5%	10
EINBECKER NON-ALCOHOLIC, GERMANY, 0.5%	7

WINE BY THE GLASS

SPARKLING

GL/BTL

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WHITE

HARRY'S HOUSE WHITE PINOT GRIGIO, CORTE DELLA TORRE, VENETO, ITALY, 2016	10/48 CARAFE 11/46
SAUVIGNON BLANC, DOMAINE LA BARBOUTAINE, SANCERRE, LOIRE VALLEY, FRANCE 2016	14/58
RIESLING, SELBACH-OSTER, KABINETT, MOSEL, GERMANY, 2016	13/54
CHARDONNAY, DUBREUIL FONTAINE BOURGOGNE, LES CRENILLES, BURGUNDY, FRANCE 2015	15/62
CHARDONNAY, HEITZ CELLARS, NAPA VALLEY, CALIFORNIA, 2015	16/66

ROSÉ

DOMAINE ST. ANDRIEU, PROVENCE, FRANCE, 2015	12/50
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RED

HARRY'S HOUSE RED PINOT NOIR, BOEDECKER CELLARS, WILLAMETTE VALLEY, OREGON 2014	10/48 CARAFE 15/62
PINOT NOIR, DUBREUIL FONTAINE, BOURGOGNE, BURGUNDY, FRANCE 2015	16/66
CABERNET-MERLOT BLEND, CHATEAU TEYSSIER, ST. EMILION, BORDEAUX, 2012	15/62
SYRAH BLEND, LE CHAUX DE FONTBONAU, CÔTES DU RHONE, FRANCE, 2013	13/54
MALBEC, ALTOS LAS HORMIGAS, "TERROR", MENDOZA, ARGENTINA 2015	12/50
MERLOT BLEND, NEWTON, 'CLARET', NAPA VALLEY, CALIFORNIA, 2016	17/70
HEARST VINEYARD CABERNET SAUVIGNON, XXX, 20XX	17/70

BAR SNACKS

BLUE POINT OYSTERS ON THE HALF SHELL	18
JUMBO SHRIMP COCKTAIL	21
HAMACHI & TUNA CRUDO LEMON, SEA SALT	22
BUFFALO MOZZARELLA TOMATO, BASIL	18
BAKED CLAMS GENOVESE	16
SALMON TARTARE	17
FOIE GRAS TERRINE GRIOTTES	26
PROSCIUTTO DI PARMA	17
HAND-CUT STEAK TARTARE	18
"HOUSE SMOKED" CANADIAN BACON	16
KOBE SLIDERS BACON MARMALADE, GRUYERE	18
DRY AGED NY STRIP STEAK ON TOAST	58
FRESH CUT FRENCH FRIES	10
TEMPURA ONION RINGS	11



WITH ALL THAT
MONEY HANGING
AROUND, SOMEONE
IS BOUND TO BE
DRUNK ENOUGH TO
PICK UP THE TAB!



Harry's
DESSERT

- 10 CLASSIC CRÉME BRULEE
- 10 COOKIE & CREAM SKILLET
- 11 WARM DUTCH APPLE CRUMBLE
- 12 CHOCOLATE LAYER CAKE
- 13 MIXED BERRIES & FRESH CREAM
- 12 LEMON MERINGUE PIE
- 13 HARRY'S ICE CREAM SUNDAE
- 12 SPIKED SUNDAE ESPRESSO + ABERLOUR 10 YR WHISKEY
- 10 ASSORTED HOUSE MADE GELATO & SORBETS
- TBC ANOTHER CAKE



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