



DINNER

APPETIZERS

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| ✦ BRUSCHETTA 19 | Ⓜ WILD MUSHROOM & POTATO CAKE 14 |
| Balsamic marinated chèvre, green olives, herbed heirloom tomatoes, French bread. | Fresh thyme olive oil, roasted trumpet, shiitake, maitake, capicola, pecan smoked bacon, green onions, toasted walnuts, foie gras herb butter, fried smashed potato cake, wild mushroom balsamic glaze, sunflower shoots. |
| WAREHAM CHARCUTERIE 21 | ROASTED BRONZINI FETTUCINE 14 |
| Soppresata, smoked pork belly, hot capicola, German bologna, Manchego, smoked white cheddar, Red Rock cheddar, toasted pistachio chèvre, pickled onion, pickled mustard seed, garlic naan, brioche, piquillo balsamic, roasted garlic aioli. | Roasted bronzini, shiitake mushrooms, herbed heirloom tomatoes, Parmesan, parsley-mint chimichurri cream sauce, porcini fettucine, pea shoots. |
| Ⓜ CHORIZO STUFFED DATES 12 | Ⓜ MOOSABEC MUSSELS 15 |
| Pecan smoked bacon, piquillo pepper-tomato sauce, lime sour cream, toasted pistachios, cilantro maple syrup reduction. | Moosabec mussels, chorizo, clam-tomato seafood butter broth, grilled baguette.* |
| CRABCAKES 17 | BEEF TENDERLOIN CROSTINI 17 |
| Fresh breadcrumbs, jalapeño béchamel, sriracha, red pepper aioli. | Beef tenderloin tips, herbed heirloom tomatoes, fried chèvre balls, pickled red onion, chile-lime vinaigrette, micro beets, grilled baguette.* |

PIZZAS

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| Ⓜ SMOKED CHICKEN PIZZA 13 |
| Smoked chicken, creamy garlic sauce, pecan smoked bacon, basil, Parmesan, mozzarella. |
| Ⓜ ITALIAN SAUSAGE PIZZA 11 |
| Italian sausage, leeks, herbed tomato sauce, Parmesan, mozzarella. |
| Ⓜ ✦ ROASTED TRUMPET & GOAT CHEESE PIZZA 13 |
| Roasted trumpet mushroom, herb oil, heirloom tomatoes, garlic, mozzarella, chèvre. |
| Ⓜ CAPICOLA & SOPPRESSATA PIZZA 14 |
| Hot capicola, soppressata, pecan smoked bacon, piquillo balsamic, Manchego, chèvre, mozzarella, pickled onions. |

ENTRÉES

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| PRIME RIB OF BEEF 48 | AMERICA'S CUT PORK CHOP 29 |
| Roasted garlic chèvre smashed potatoes, Zinfandel horseradish demi-glace, grilled asparagus.* | Citrus-cider brine, maple cilantro glaze, fried smashed potato cake, trumpet shiitake sauté, green onion-bacon pecan demi-glace, sunflower shoots. |
| FILET MIGNON SM 38 LG 50 | ROASTED CHICKEN CHERMOULA 28 |
| Bacon wrapped filet, roasted garlic chèvre smashed potatoes, peppercorn balsamic reduction, truffle salt.* | Citrus brine, Chermoula, smoked white cheddar cream sauce, fried smashed potato cake, spinach-bacon herb relish, sunflower shoots. |
| FILET MIGNON ROYALE SM 42 LG 54 | ✦ MAITAKE & VEGETABLE LINGUINE 23 |
| Bacon wrapped filet, crabmeat, sauce béarnaise, roasted garlic chèvre smashed potatoes.* | Asparagus, spinach, leeks, black mission figs, toasted almonds, piquillo sauce, linguine, roasted maitake cluster. |
| HARRY'S "KOBE" BURGER 19 | WESTER ROSS SALMON 31 |
| Pecan smoked bacon, mozzarella, iceberg lettuce, heirloom tomatoes, onion bun, foie gras herb butter, ancho chile aioli, truffle french fries.* | Sesame semolina, pineapple herbed tomato broth, fresh basil oil, roasted zucchini, piquillo-corn walnut relish, fried potato crisps, pea shoots. |
| JUMBO SEA SCALLOPS 35 | RAINBOW TROUT 28 |
| Vanilla scented sesame olive oil, smoked red bell pepper seafood broth, roasted corn risotto, heirloom tomato-Parmesan relish.* | Toasted almond breading, spicy smoked red bell pepper cream sauce, pecan heirloom tomato relish, pea shoots, grilled asparagus. |
| PINOT NOIR BLACKBERRY DUCK 32 | |
| Citrus cinnamon olive oil, Pinot Noir blackberry demi-glace, ginger shiitake basmati rice, braised spinach, toasted almond citrus micro kohlrabi.* | |

SOUP & SALAD

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| CREAM OF TOMATO BASIL 6 |
| Tomatoes, cream, basil. |
| CREAM OF SHIITAKE, PECAN & GOAT CHEESE 7 |
| Shiitake mushroom, pecans, goat cheese. |
| DINNER SALAD 6 |
| Choice of balsamic vinaigrette, bleu cheese, buttermilk peppercorn, champagne vinaigrette, basil vinaigrette, creamy Caesar or bacon tomato buttermilk ranch. |
| HOUSE SALAD 11 |
| Spinach, champagne vinaigrette, fried chèvre balls, pickled onions, pickled carrot ribbon, candied sunflower seeds, bacon salt. |
| ✦ TOMATO & MOZZARELLA 12 |
| Heirloom tomatoes, fresh mozzarella, basil, mixed field greens, basil vinaigrette. |
| HARRY'S ICEBERG WEDGE 10 |
| Smoked turkey, ham, red onions, pecan smoked bacon, Roma tomatoes, Parmesan, croutons, dressing. |



KANSAS RAISED SIGNATURE BRAVEHEART BEEF

Harry's serves exclusively handcut Braveheart branded Black Angus Beef. It is 100% Kansas raised beef tenderloin and ribeye provided by the Beef Marketing Group of Manhattan, KS.

THE HARRY'S TEAM

EXECUTIVE CHEF - CADELL BYNUM

CHEF de CUISINE - ZACH FILBERT

PASTRY CHEF - KIRSTEN SPEAR

Ⓜ DENOTES HAPPY HOUR SPECIALS

★ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

✦ DENOTES VEGETARIAN DISHES



DRINK



HOUSE COCKTAILS

HARRY'S CLASSICS

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| Harry's in Manhattan | <i>Buffalo Trace 'Bourbon and Baker' Single Barrel Select, Dolin sweet, vermouth, Angostura bitters, Bing cherry</i> | 14 |
| Old Fashioned | <i>Old Forrester bourbon, raw cane sugar, Angostura bitters, orange twist</i> | 11 |
| Ⓜ Sidecar | <i>Brandy, Ferrand Dry Curaçao, lemon juice, simple syrup, candied lemon</i> | 8 |
| Ⓜ G.F.G.T. | <i>Citadelle gin, Harry's tonic syrup, club soda, lime juice</i> | 8 |
| Red Fox | <i>Templeton Rye 6, Ancho Reyes, Pierre Ferrand Dry Curaçao, cream sherry, Angostura bitters</i> | 14 |

HARRY'S FAVORITES

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| Ⓜ Southside | <i>Hayman's Old Tom Gin, mint, cucumber, lime juice, simple syrup, St. Germain, soda water</i> | 12 |
| High Desert | <i>Sotol Onó, strawberry, fresh lime, chocolate bitters, basil</i> | 13 |
| Sloe to the Highlands | <i>Aberfeldy 12 Year Scotch, Hayman's Sloe Gin, pomegranate juice, orange bitters, cardamom bitters</i> | 13 |
| Ⓜ Blackberry Mojito | <i>Don Q rum, blackberries, mint, lime juice, ginger ale</i> | 8.5 |
| Triple Berry Tequila | <i>Cimarrón reposado tequila, triple berry shrub, ginger, ginger ale</i> | 11 |
| French Martini | <i>Harry's pineapple infused vodka, Chambord, sparkling wine</i> | 11 |
| La Naranja | <i>Alipus San Luis, house made orange cinnamon Oleo Saccharum, fresh orange & lemon juice</i> | 13 |
| Autumn Chill | <i>Ardmore Single Malt Scotch, cantaloupe, Cocchi Americano, Manzanilla sherry</i> | 12 |
| Clever Earl* | <i>Few Breakfast Gin, Earl Grey syrup, lavender bitters, egg white, fresh lemon</i> | 12 |
| The Venetian Spritz | <i>Aperol, Campari, sparkling wine, orange bitters</i> | 13 |
| Smoke & Mirrors | <i>Johnny Walker Red Label blended Scotch, ginger honey syrup, lemon juice, Laphroaig 10</i> | 11 |
| Ⓜ Grapefruit Daiquiri | <i>Hamilton's West Indies rum, grapefruit juice, lemon juice, simple syrup</i> | 9 |
| Snowbird | <i>Panamá-Pacific 9 Year Rum, pumpkin, fresh maple & house made ginger honey syrup, heavy cream, freshly ground nutmeg</i> | 9.5 |
| Bailey's & Maria | <i>Bailey's Irish Cream, Tia Maria, caramel vodka, coffee cubes</i> | 11 |
| Corpse Reviver #2 | <i>Beefeater London Dry gin, Cointreau, Lillet Blanc, lemon juice, absinthe</i> | 13 |
| Irish Coffee | <i>Jameson Irish Whiskey, The Roasterie KC Blend, turbinado syrup, Bailey's whipped cream, nutmeg</i> | 9 |

NON-ALCOHOLIC

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| Strawberry Basil Soda | <i>Strawberry puree, lemon, fresh basil, club soda</i> | 5 |
| Copper Colt | <i>Lime, ginger beer, simple syrup, mint</i> | 4 |
| Ginger Blackberry Smash | <i>Blackberries, lychee puree, ginger beer</i> | 5 |



CRAFT SPIRITS

| SCOTCH | AGAVE |
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| Glenmorangie 10 | Alipus San Luis Mezcal |
| Aberfeldy 12 | Arte Nom 1579 Silver |
| Oban 14 | Alipus San Andres Ensemble |
| Ⓜ Ardmore | Dulce Vida Organic Añejo Tequila |
| Ⓜ Balvenie 'Caribbean Cask' 14 | Cazadores Añejo Tequila |
| Balvenie 'Double Wood' 12 | Vida de San Luis del Rio Mezcal |
| Glenfiddich 12 | |
| Glenlivet 12 | SOTOL |
| Macallan 12 | Sotol Onó |
| Glenkinchie 12 | Flor Del Desierto Cascabel Sotol |
| Highland Park 12 | |
| Laphroaig 10 | RUM |
| Caol Ila 12 | Ⓜ Panamá-Pacific 9 Panama |
| Ⓜ Springbank 10 | English Harbour Antiqua |
| The Exceptional Malt | Hamilton's Jamaican Pot Still Black Jamaica |
| Ⓜ Monkey Shoulder | Hamilton's West Indies Jamaica |
| | Hamilton's Saint Lucia 7 Year Pot Still Aged Jamaica |
| BOURBON | Denizen Merchant's Reserve 8 Year Jamaica |
| Buffalo Trace 'Bourbon and Baker' Single Barrel Select | Kirk & Sweeney 12 Year Dominican Republic |
| Old Forrester Statesman Bourbon | |
| Eagle Rare 10 | RYE |
| Barrell Bourbon 'Bourbon and Baker Collab #2' Single Barrel | Templeton 6 |
| Jefferson's Ocean Aged at Sea | WhistlePig Rye 10 |
| Ⓜ Jos. Magnus 'Nespor's' Single Barrel | Knob Creek Small Batch Rye |
| Jos. Magnus 'Manhattan Collaboration' | |
| Woodford Reserve | |



WINES BY THE GLASS

| HOUSE | GLASS |
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| Ⓜ House Red Wine | Milou Rouge France 2018 |
| Ⓜ House White Wine | Ruffino 'Orvieto Classico DOC' Umbria, Italy 2018 |
| WHITE | GLASS |
| Prosecco | Masottina Brut Veneto, Italy NV |
| Ⓜ Sparkling Moscato | Piquitos Valencia D.O, Spain 2018 |
| Riesling | Milbrandt Vineyards Columbia Valley, WA 2018 |
| Ⓜ Sauvignon Blanc | Giesen Marlborough, New Zealand 2018 |
| Ⓜ Chardonnay | Robert Oatley Margaret River, Australia 2017 |
| Chardonnay | Tyler Santa Barbara County, CA 2017 |
| RED | GLASS |
| Pinot Noir | Pinot Project California 2018 |
| Pinot Noir | Monte Degli Angeli Piedmont, Italy 2018 |
| Merlot | Oberon Napa Valley, CA 2018 |
| Ⓜ Malbec | Bodegas Staphyle 'Iris' Mendoza, Argentina 2018 |
| Ⓜ Zinfandel | H. Mynors 'Old Vine Cuvée' California 2015 |
| Red Blend | Vista Napa Valley, CA 2016 |
| Shiraz | Penfold's 'Koonunga Hill' South Australia 2016 |
| Ⓜ Cabernet Sauvignon | Casas del Bosque 'Gran Reserva' Maipo Valley, Chile 2017 |
| Cabernet Sauvignon | Avennia 'Gravura' Columbia Valley, WA 2017 |

HARRY'S SOMMSERIES

Our Somm Series offers a casual and exciting opportunity to get caught up in the world of wine, beer and spirits! Tastings are led by Harry's wine team, with frequent guest appearances from experts both on-staff and off. Class descriptions and tickets can be purchased via Facebook or the Harry's website.

UPCOMING DATES

Thursday, February 20
Zinfandel Along the Californian Coast

Thursday, March 5
Unstock the Wine Cellar

Thursday, March 19
Wine in Movies Tasting

CERTIFIED SOMMELIER CRISTINA MILOSTAN

HAPPY H HOUR

30% OFF

SELECT APPETIZERS, WINE, SCOTCH, HOUSE COCKTAILS & ALL CURRENT DRAFT BEERS

Ⓜ DENOTES HAPPY HOUR SPECIALS

BAR: 4 P.M. TO 6 P.M. | APPETIZERS: 5 P.M. TO 6 P.M.