

# Harwood House Dinner Menu

## Appetizers

<p>Garlic Pan-Fried Prawns ..... \$15 Lightly Breaded and Sautéed Golden Served with Cocktail Sauce and Lemon</p> <p>Baby Steamed Clams or Mussels ..... \$13 Sautéed in Garlic, Butter and White Wine Sauce</p> <p>Baked Brie w/Huckleberry Chutney <sup>Vegetarian</sup> ..... \$12 A Warm Wedge of Brie with a Huckleberry &amp; Peach Chutney Served with Crostini Drizzled with a Balsamic Vinegar Glaze</p> <p>Roasted Garlic <sup>Vegetarian</sup> ..... \$11 Roasted Garlic Served with Gorgonzola, Pears, and Grilled Fontana bread Drizzled with a Balsamic Glaze</p> <p>Steamed Pot Stickers ..... \$12 Served with Gourmet Sauce</p>	<p>Shrimp Cocktail ..... \$14 Jumbo Shrimp Served Chilled with Cocktail Sauce and Lemon</p> <p>Caprese Bruschetta <sup>Vegetarian</sup> ..... \$12 Fresh Mozzarella, Vine-Ripened Tomatoes, Basil, Balsamic Vinegar Glaze and Extra Virgin Olive Oil on Grilled Italian Fontana Bread</p> <p>Crab Cakes ..... \$14 Maryland Style Crab Cakes Pan-Sauteed Served with a Roasted Red Pepper Remoulade</p> <p>Quinn's Sea Skillet ..... \$15 Maryland Style Crab Cake, Garlic Pan-Fried Shrimp, Cocktail Shrimp, and Breaded Calamari</p> <p>Breaded Calamari Steak Strips ..... \$12 Served with Orange Chile Sauce</p>
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### Maple Wood Smoked Trout

Served with Diced Red Onions, Capers, Cream Cheese, & Crackers (Gluten Free Crackers Available upon Request)  
\$12

## Prime Rib is a Harwood House Specialty

Our Prime Rib is Slow Roasted for 8 Hours to Ensure Tenderness

Served with Garlic Mashers and Asparagus

8-10oz \$27      12-14oz \$33

All Dinners are Accompanied by Your Choice of Soup or Salad

## Steak

<p>Harwood House Filet Mignon ..... 6oz \$29    8oz \$35 A Delicious Bacon Wrapped Premium Angus Filet with Sautéed Mushrooms Finished in a Port-Wine Demi Reduction Served with Garlic Mashers and Seasonal Vegetables</p> <p>Ribeye Steak ..... \$32 14 oz Premium Angus Ribeye Fully Marbled for Exceptional Flavor and Juiciness Served with a Twice Baked Potato and Seasonal Vegetables</p> <p>Tenderloin Medallions ..... \$31 Topped with Alaskan King Crab, Asparagus and Béarnaise Sauce Served with a Twice Baked Potato</p> <p>Blackened Medallions and Spinach Salad ..... \$24 Served with Fried Garlic and Shallots, Blue Cheese, Raspberry Puree, and a Port Balsamic Dressing</p> <p>Steak Accompaniments ..... each \$2 Sautéed Mushrooms, Caramelized Onions, Béarnaise Sauce, or Blackening Seasoning</p>
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### Add to any Steak or Prime Rib Dinner

Wild Mexican Prawns (3) \$9      Sea Scallops (2) \$8      Alaskan King Crab Legs \$20      Maine Lobster Tail \$32

## Chicken & Duck

Breast of Duck .....	\$26	Honey Thyme Glazed Jidori Chicken Breast .....	\$24
Slices of Medium to Medium Rare Duck Breast Served with Chipotle-Raspberry Sauce, Kale, & Garden Pilaf		All-Natural Free Range Jidori Chicken Breast Lightly Seasoned and Pan-Seared over Creamy Risotto Finished with Honey Thyme Glaze and Seasonal Vegetables	
Chicken Parmigiana .....	\$24	Jidori Chicken Marsala .....	\$24
All Natural Free-Range Chicken Breast Breaded in Italian Parmesan Bread Crumbs Topped with Mozzarella Cheese and Marinara and Served Over Linguini Noodles Tossed in Roasted Garlic and Olive Oil		Tender All-Natural Free Range Jidori Chicken Breast Dusted with Rice Flour and Simmered in Marsala Wine Served over Wild Mushroom Risotto	

## Seafood

Maine Lobster Tail .....	\$40
Cold-Water White Lobster with Drawn Butter, Creamy Risotto and Seasonal Vegetables	
Wild Alaskan Sockeye Salmon Filet .....	\$27
Served with a Garlic Sesame Glaze, Charred Scallions and Garden Pilaf	
Jumbo North Atlantic Sea Scallops .....	\$27
Pan-Seared and Finished with a Garlic and Lemon Butter Compound Served with Creamy Risotto	
Wild Mexican Prawns .....	\$26
Garlic Crusted Pan-Fried and Served with Garden Pilaf	
Alaskan Jumbo King Crab .....	\$40
Red-King Crab Legs Served with Drawn Butter, a Twice Baked Potato and Seasonal Vegetables	
Grilled Salmon and Mixed Greens .....	\$24
Wild Alaskan Sockeye Salmon, Pomegranate Seeds, Candied Walnuts, Blue Cheese and Mixed Greens Tossed in a House Made Honey Apple Cider Vinaigrette	

## Pasta

Chicken Fettuccini .....	\$21
Chicken Breast Strips, Creamy Alfredo Sauce, Roma Tomatoes, & Fresh Parmesan	
Seafood Linguini: Frutti di Mare .....	\$25
Shrimp, Scallops, Mussels, Crab, and Clams Tossed in a Garlic Cream Sauce and Linguini	
Italian Garden Linguini <sup>Vegetarian</sup> .....	\$21
Spinach, Tomatoes, Asparagus, Artichoke Hearts, Basil, & Pine Nuts Sautéed in Olive Oil & Red Pepper Flakes	
Wild Mushroom Fettuccini <sup>Vegetarian</sup> .....	\$21
Wild Mushrooms, Tomatoes, Garlic, Scallions & Spinach, Brie Parmesan & Blue Cheeses in a Creamy Garlic Sauce	

## Montana Favorites

Harwood House Signature Kobe Burger .....	\$18
Kobe Burger with Sharp White Cheddar Cheese, Apple wood Smoked Bacon, Caramelized Onions & a Black Peppercorn Sauce and Served with House Seasoned Fries	
Wild Game Meatloaf .....	\$21
Made with Buffalo, Elk, & Ground Beef Served with Garlic Mashers and a Rich Brown Gravy Stock and Accompanied by Seasonal Vegetables	
Choice Sirloin Chicken Fried Steak .....	\$21
Hand-Cut Choice Sirloin Steak Cubed & Breaded In-House Served in a Rich Brown Gravy Stock and Accompanied by Garlic Mashers and Seasonal Vegetables	
Vegetarian Stir Fry <sup>Vegetarian</sup> .....	\$21
Mushrooms, Broccoli, Snap Peas, Carrots, Ginger, Onions, & Garlic Tossed in a Garlic Sesame Sauce Served Over Garden Pilaf With Chicken \$25 With Shrimp \$26	

## Side Orders

Garden Salad <sup>Vegetarian</sup> .....	\$5	Soup .....	Cup \$5 / Bowl \$6
Heart of Romaine Wedge Style Salad .....	\$8	Friday Clam Chowder .....	Cup \$6 / Bowl \$7
Caesar Dressing, Parmesan, Bacon and Fried Shallots		Available on Fridays Only	

For split plates, our kitchen will divide your dinner. A \$5 split plate fee will be applied. To ensure proper service, we are unable to provide separate checks for parties of 8 or more; an 18% service fee will be added to your party's check to be shared by the team that served you.

(\*Consumption of any raw or undercooked animal products can be hazardous to your health.)