

Harwood House Dinner Menu

Appetizers

<p>Garlic Pan-Fried Prawns \$15 Lightly Breaded and Sautéed Golden Served with Cocktail Sauce and Lemon</p> <p>Breaded Calamari Steak Strips \$12 Served with Orange Chile Sauce</p> <p>Ocean Skillet \$18 Maryland Style Crab Cake, Garlic Pan-Fried Shrimp, Cocktail Shrimp, and Breaded Calamari Recommended for 3-4 people</p> <p>Maple Wood Smoked Trout \$12 Served with Diced Red Onions, Capers, Cream Cheese, & Crackers. (Gluten Free Crackers available upon request) Two Trout Filets \$17 Recommended for 3-4 people</p> <p>Crab Cakes \$14 Maryland Style Crab Cakes Pan-Sautéed Served with a Roasted Red Pepper Remoulade</p>	<p>Shrimp Cocktail \$14 Jumbo Shrimp Served Chilled with Cocktail Sauce and Lemon</p> <p>Baby Steamed Clams or Mussels \$13 Sautéed in Garlic, Butter and White Wine Sauce</p> <p>Roasted Garlic ^{Vegetarian} \$14 Roasted Garlic Served with Gorgonzola, Pears, and Grilled Fontana Bread Drizzled with a Balsamic Glaze Recommended for 3-4 People</p> <p>Caprese Bruschetta ^{Vegetarian} \$12 Fresh Mozzarella, Vine-Ripened Tomatoes, Basil, Balsamic Vinegar Glaze and Extra Virgin Olive Oil on Grilled Italian Fontana Bread</p> <p>Steamed Pot Stickers \$12 Served with Gourmet Sauce</p>
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Baked Brie w/Huckleberry Chutney ^{Vegetarian}

A Warm Wedge of Brie with a Huckleberry & Peach Chutney Served with Crostini Drizzled with a Balsamic Vinegar Glaze
\$12

All Dinners are Accompanied by Your Choice of Soup or Salad

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 16-18oz \$39

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>

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

Wild Alaskan Sockeye Salmon Filet \$27	Wild Mexican Prawns \$26
Served with a Garlic Sesame Glaze, Charred Scallions and Garden Pilaf	Garlic Crusted Pan-Fried and Served with Garden Pilaf
Jumbo North Atlantic Sea Scallops \$27	Maine Lobster Tail \$40
Pan-Seared and Finished with a Garlic and Lemon Butter Compound Served with Creamy Risotto	Cold-Water White Lobster with Drawn Butter, Creamy Risotto and Seasonal Vegetables
Alaskan Jumbo King Crab \$40	Grilled Salmon and Mixed Greens \$24
Red-King Crab Legs Served with Drawn Butter, a Twice Baked Potato and Seasonal Vegetables	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  \$21	Spinach, Tomatoes, Asparagus, Artichoke Hearts, Basil, & Pine Nuts Sautéed in Olive Oil & Red Pepper Flakes
Wild Mushroom Fettuccini  \$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  \$21	Mushrooms, Broccoli, Snap Peas, Carrots, Ginger, Onions, & Garlic Sesame Sauce Over Garden Pilaf With Chicken \$25 With Shrimp \$26

Side Orders

Garden Salad  \$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.)