

Harwood House Dinner Menu

Appetizers

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| Garlic Pan-Fried Prawns \$15 <i>Lightly Breaded and Sautéed Golden Served with Cocktail Sauce and Lemon</i> | Shrimp Cocktail \$14 <i>Jumbo Shrimp Served Chilled with Cocktail Sauce and Lemon</i> |
| Baby Steamed Clams or Mussels \$13 <i>Gently Simmered in a Blend of Cold Smoke Scotch Ale, Stone Ground Mustard, Shallots, and Thyme and Finished with Scallions and Butter Served with Grilled Italian Crostini</i> | Ocean Skillet \$19 <i>Maryland Style Crab Cake, Garlic Pan-Fried Shrimp, Cocktail Shrimp, and Breaded Calamari Recommended for 3-4 people</i> |
| Maple Wood Smoked Trout \$12 <i>Served with Diced Red Onions, Capers, Cream Cheese, & Crackers. (Gluten Free Crackers available upon request) Two Trout Filets \$18 Recommended for 3-4 people</i> | Roasted Garlic ^{Vegetarian} \$14 <i>Roasted Garlic Served with Gorgonzola, Pears, and Grilled Fontana Bread Drizzled with a Balsamic Glaze Recommended for 3-4 People</i> |
| Crab Cakes \$14 <i>Maryland Style Crab Cakes Pan-Sauteed and Served with a Roasted Red Pepper Remoulade and Fresh Apple Slaw</i> | Caprese Bruschetta ^{Vegetarian} \$12 <i>Fresh Mozzarella, Vine-Ripened Tomatoes, Basil, Balsamic Vinegar Glaze and Extra Virgin Olive Oil on Grilled Italian Fontana Bread</i> |
| Beet Salad \$12 <i>Baby Arugula, Thinly Sliced Beets, Candied Walnuts, Goat Cheese, and Pancetta Tossed in an Orange Vinaigrette</i> | Baked Brie with Huckleberry Compote ^{Vegetarian} \$12 <i>A Warm Wedge of Brie with a Huckleberry Compote and Served with Crostini Drizzled with a Balsamic Vinegar Glaze</i> |
| Fat Tire Beer-Battered Calamari \$12 <i>Tender White Calamari Steaks Cut Into Strips Dredged in Flour and Fried Golden and Topped with Grape Tomato Chimichurri</i> | Hummus ^{Vegetarian} \$10 <i>Roasted Red Pepper Hummus Topped with Greek Olives, Roasted Tomatoes, Red Onions, Artichoke Hearts, Sweetie Drop Peppers, and Feta Cheese Served with Naan Bread</i> |

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

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| Harwood House Filet Mignon 6oz \$29 8oz \$35 <i>A Delicious Bacon Wrapped Premium Angus Filet with Sautéed Mushrooms Finished in a Port-Wine Demi Reduction Served with Garlic Mashers and Seasonal Vegetables</i> |
| Frenched Bone-In Ribeye Steak \$35 <i>16 oz. Premium Northwest Angus Beef Fully Marbled for Exceptional Flavor and Juiciness and Served with House Made Potato Gratin with Fontina Cheese and Seasonal Vegetables</i> |
| Tenderloin Medallions \$31 <i>Topped with Alaskan King Crab, Asparagus and Béarnaise Sauce Served with House Made Thyme Gratin Potatoes with Fontina Cheese</i> |
| Blackened Medallions and Spinach Salad \$24 <i>Served with Fried Garlic and Shallots, Blue Cheese, Raspberry Puree, and a Port Balsamic Dressing</i> |
| Steak Accompaniments each \$2 <i>Sautéed Mushrooms, Caramelized Onions, Béarnaise Sauce, or Blackening Seasoning</i> |

Add to any Steak or Prime Rib Dinner

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

Chicken & Duck

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| Breast of Duck | \$26 |
| <i>Slices of Medium to Medium Rare Duck Breast Served with Chipotle-Raspberry Sauce, Kale, and an Apricot and Almond Quinoa and Basmati Rice Blend</i> | |
| Honey Thyme Glazed Jidori Chicken Breast | \$24 |
| <i>All-Natural Free Range Jidori Chicken Breast Lightly Seasoned and Pan-Seared over Creamy Risotto Finished with Honey Thyme Glaze and Seasonal Vegetables</i> | |
| Jidori Chicken Marsala | \$24 |
| <i>Tender All-Natural Free Range Jidori Chicken Breast Dusted with Rice Flour and Simmered in Marsala Wine Served over Wild Mushroom Risotto</i> | |

Seafood

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| Wild Alaskan Sockeye Salmon Filet | \$27 | Wild Mexican Prawns | \$26 |
| <i>Coriander Citrus Rubbed Alaskan Sockeye Salmon Pan Seared and Topped with a Tomato Ginger Jam and Crisped Shallots Served Aside an Apricot and Almond Quinoa and Basmati Rice Blend</i> | | <i>Garlic Crusted Pan-Fried and Served with an Apricot and Almond Quinoa and Basmati Rice Blend</i> | |
| Alaskan Jumbo King Crab | \$40 | Jumbo North Atlantic Sea Scallops | \$29 |
| <i>Red-King Crab Legs Served with Drawn Butter, House Made Thyme Gratin Potatoes with Fontina Cheese and Seasonal Vegetables</i> | | <i>Pan-Seared and Finished with a Garlic and Lemon Butter Compound Served with Creamy Risotto</i> | |
| Maine Lobster Tail | \$40 | Idaho Trout | \$27 |
| <i>Cold-Water White Lobster with Drawn Butter, Creamy Risotto and Seasonal Vegetables</i> | | <i>Lightly Dusted in Rice Flour and Pan Seared Topped with Sautéed Spinach and Finished with a Peach Bacon Butter Served Aside an Apricot and Almond Quinoa and Basmati Rice Blend</i> | |


Pasta

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| Chicken Fettuccini | \$21 |
| <i>Chicken Breast Strips, Creamy Alfredo Sauce, Roma Tomatoes, & Fresh Parmesan</i> | |
| Seafood Linguini: Frutti di Mare | \$27 |
| <i>Shrimp, Scallops, Mussels, Crab, and Clams Tossed in a Garlic Cream Sauce and Linguini</i> | |
| Mediterranean Garden Linguini  | \$21 |
| <i>Spinach, Tomatoes, Asparagus, Artichoke Hearts, Feta Cheese, Basil, & Pine Nuts Sautéed in Olive Oil & Red Pepper Flakes</i> | |
| Wild Mushroom Fettuccini  | \$21 |
| <i>Wild Mushrooms, Tomatoes, Garlic, Scallions & Spinach, Brie Parmesan & Blue Cheeses in a Creamy Garlic Sauce</i> | |

Montana Favorites

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| Harwood House Signature Kobe Burger | \$18 |
| <i>Kobe Burger with Tillamook Cheddar Cheese, Apple wood Smoked Bacon, Caramelized Onions & a Black Peppercorn Sauce and Served with House Seasoned Fries</i> | |
| Wild Game Meatloaf | \$21 |
| <i>Made with Buffalo, Elk, & Ground Beef Served with Garlic Mashers and a Rich Brown Gravy Stock and Accompanied by Seasonal Vegetables</i> | |
| Choice Sirloin Chicken Fried Steak | \$21 |
| <i>Hand-Cut Choice Sirloin Steak Cubed & Breaded In-House Served in a Rich Brown Gravy Stock and Accompanied by Garlic Mashers and Seasonal Vegetables</i> | |

Side Orders

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

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.)