

Harwood House Dinner Menu

APPETIZERS

MAPLE WOOD SMOKED TROUT	12	SHRIMP COCKTAIL	14
Served with Red Onions, Capers, Cream Cheese, and Crackers (Gluten Free Available Upon Request) Two Trout Filets (18) (Recommended for 2 people)		Served Chilled with Cocktail Sauce and Lemon	
CRAB CAKES	14	OCEAN SKILLET	19
Maryland Style Crab Cakes Pan-Sautéed Served with a Roasted Pepper Remoulade and Fresh Apple Slaw		Maryland Style Crab Cake, Garlic Pan-Fried Shrimp, Cocktail Shrimp, and Breaded Calamari (Recommended for 3-4 people)	
BEET SALAD	12	ROASTED GARLIC	14
Baby Arugula, Thinly Sliced Beets, Candied Walnuts, Goat Cheese, and Pancetta Tossed in an Orange Vinaigrette		Roasted Garlic Served with Locally Sourced Montana Goat Cheese, Apples, and Grilled Fontana Bread Drizzled with Maple Balsamic (Recommended for 3-4 People)	
FAT TIRE BEER-BATTERED CALAMARI	12	BAKED BRIE WITH HUCKLEBERRY COMPOTE	12
Tender Strips of White Calamari Steaks Dredged in Flour and Fried Golden Served with a Sweet Chili Sauce		A Warm Wedge of Brie with a Huckleberry Compote Served with Crostini Drizzled with a Balsamic Vinegar Glaze	
BABY STEAMED CLAMS OR MUSSELS	13	FRIED BRUSSEL SPROUTS	12
Simmered in a Blend of Cold Smoke Scotch Ale, Stone Ground Mustard, Shallots, and Thyme Finished with Scallions and Butter Served with Grilled Italian Crostini		With Butternut Squash, Candied Walnuts, Pancetta, and Apples Tossed in a Maple Balsamic	
		GARLIC PAN-FRIED PRAWNS	15
		Lightly Breaded and Sautéed Served with Cocktail Sauce and Lemon	

All Dinners are Accompanied by Your Choice of Soup or Salad

STEAK

Steak Accompaniments

Sautéed Mushrooms, Caramelized Onions, Béarnaise Sauce, or Blackening Seasoning (2 Dollars Each)

PRIME RIB	8-10oz 27	12-14oz 33	16-18oz 39
A Harwood Specialty, Our Prime Rib is Slow Roasted for 8 Hours to Ensure Tenderness Served with Garlic Mashers and Asparagus			
HARWOOD HOUSE FILET MIGNON		6oz 29	8oz 35
A Bacon Wrapped Premium Angus Filet with Sautéed Mushrooms and Finished in a Port-Wine Demi Reduction Served with Garlic Mashers and Seasonal Vegetables			
FRENCHED BONE-IN RIBEYE STEAK			35
16oz Premium Northwest Angus Beef Fully Marbled for Exceptional Flavor and Juiciness Served with House Made Thyme Gratin Potatoes with Fontina Cheese and Seasonal Vegetables			
TENDERLOIN MEDALLIONS			31
Topped with Alaskan King Crab, Asparagus and Béarnaise Sauce Served with House Made Thyme Gratin Potatoes with Fontina Cheese			
BLACKENED MEDALLIONS AND SPINACH SALAD			24
Served with Fried Garlic and Shallots, Blue Cheese, Raspberry Puree, and a Port Balsamic Dressing			

Add to any Steak or Prime Rib Dinner

Wild Mexican Prawns (3) 9 8oz Alaskan King Crab 22 5 - 6oz Maine Lobster Tail 18

CHICKEN & DUCK

BREAST OF DUCK	26
Cooked Medium to Mid Rare and Served with a Grand Marnier Orange Sauce, Pumpkin Puree, Roasted Pumpkin Seeds, Arugula and Chai Crème Fraiche	
HONEY THYME GLAZED JIDORI CHICKEN BREAST	24
Lightly Seasoned and Pan-Seared over Creamy Risotto and Finished with Honey Thyme Glaze and Seasonal Vegetables	
JIDORI CHICKEN	24
All-Natural Free Range Chicken Breast Pan Sautéed, Cumin Crema, Roasted Poblano Puree, Arugula, Grapes & Fried Chickpeas	

SEAFOOD

WILD ALASKAN SOCKEYE SALMON FILET	27
Coriander Citrus Rubbed, Pan Seared and Topped with a Tomato Fig Jam and Crisped Shallots Served with a Mandarin and Almond Quinoa and Basmati Rice Blend	
WILD MEXICAN PRAWNS	26
Garlic Crusted, Pan-Fried and Served with a Mandarin and Almond Quinoa and Basmati Rice Blend	
ALASKAN JUMBO KING CRAB	45
Red-King Crab Legs Served with Drawn Butter, House Made Thyme Gratin Potatoes with Fontina Cheese & Seasonal Vegetables	
MAINE LOBSTER TAILS	45
Two 6oz Maine Lobster Tails Served with Creamy Bacon Risotto and Braised Wild Mushrooms and Garlic Butter Spinach	
JUMBO NORTH ATLANTIC SEA SCALLOPS	29
Pan Seared and Finished with a Pomegranate Butter Emulsion and Walnut Crumb Served with Creamy Risotto and Pickled Persimmons	
NORTHERN WALLEYE	27
Tender White Fleshed Walleye Dusted in a Seasoned Rice Flour Served with an Orange Pepper Coulis, Sautéed Kale and a Sweet Potato Croquette	

PASTA

CHICKEN FETTUCCINI	24
Chicken Breast Strips, Creamy Alfredo Sauce, Roma Tomatoes, & Fresh Parmesan	
SEAFOOD LINGUINI: FRUTTI DI MARI	27
Shrimp, Scallops, Mussels, Crab, and Clams Tossed in a Garlic Cream Sauce and Linguini	
BUTTERNUT SQUASH LINGUINI	21
Butternut Squash Cream, Chicken Breast Strips, Fried Sage and Pecorino Romano Drizzled with Brown Butter	
WILD MUSHROOM FETTUCCINI	21
Wild Mushrooms, Tomatoes, Garlic, Scallions & Spinach, Brie, Parmesan & Blue Cheese in a Creamy Garlic Sauce	

MONTANA FAVORITES

HARWOOD HOUSE SIGNATURE KOBE BURGER	18
With Tillamook Cheddar Cheese, Apple Wood Smoked Bacon, Caramelized Onions & a Black Peppercorn Sauce Served with House Seasoned Fries	
WILD GAME MEATLOAF	21
Made with Buffalo, Elk, and Ground Beef and Served with Garlic Mashers and a Rich Brown Gravy Stock Accompanied by Seasonal Vegetables	
CHOICE SIRLOIN CHICKEN FRIED STEAK	21
Hand-Cut, Cubed and Breaded In-House and Served in a Rich Brown Gravy Stock Accompanied by Garlic Mashers and Seasonal Vegetables	

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 dollar 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.)